



## Packanack BBQ Club Reheating Instructions

**Ribs** - Take ribs out of the refrigerator 1 hr prior to heating to get the meat closer to room temperature. Preheat your oven to 275. Open up the foil and add some liquid around the rack of ribs (ie. apple juice, beer, or cola). If the foil is torn or has holes, replace. After adding the liquid around the rack, loosely close the foil around the ribs and place in 275 degree oven for 30 min. While that's in the oven, heat up some of your favorite BBQ sauce and paint the finished ribs with it, if desired. Place ribs bone side up on a cutting board and slice in between bones (Note: Bones may turn on a diagonal. Adjust you knife position accordingly or it may be difficult to slice).

**Pulled Pork** - Take pork out of the refrigerator 1 hr prior to heating to get the meat closer to room temperature. Preheat oven to 275. Place the Pork in an oven safe container (or the supplied foil pan if you ordered 5+ lbs). Use two forks and loosen the pork. Add apple juice or beer to the pan to allow the pork to steam (approx 2oz per lb of meat). Add some of your favorite BBQ sauce, if desired. Cover your oven safe container loosely with foil and reheat for 1 hr or when the meat reaches 155-160 degrees. Meat will already be cooked and only needing to be reheated.

**Brisket** - Take brisket out of the refrigerator 1 hr prior to heating to get the meat closer to room temperature. Preheat oven to 275. Place the brisket slices in an oven safe container (or the supplied foil pan if you ordered 5+ lbs). Drizzle some of your favorite BBQ sauce over the slices and top with cold butter (grated or squeezed works best). Optional: Place 2oz of beef broth (per lb) in the bottom of the reheating container you're using. Reheat in the oven for 1 hour. Meat will already be cooked and only need to be reheated.

**Pulled Chicken** - Take chicken out of the refrigerator 1 hr prior to heating to get the meat closer to room temperature. Preheat oven to 275. Place the chicken in an oven safe container (or the supplied foil pan if you ordered 5+ lbs). Use two forks and loosen the chicken. Add chicken broth or beer to the pan to allow the chicken to steam (approx 2oz per lb of meat). Add some of your favorite BBQ sauce, if desired. Cover your oven safe container loosely with foil and reheat for 1 hr or when the meat reaches 155-160 degrees. The meat will be fully cooked and only needs to be reheated.

**BBQ Beans** - Take beans out of the refrigerator 1 hr prior to hearing to get them closer to room temperature. Foil tray- Preheat oven to 275 degrees and place the uncovered foil pan in the oven for 1 hour or until hot.  
Plastic container - Microwave on high for 1 to 1-1/2 min or until hot.