

# BLACKWOOD BBQ

## GRUYERE MAC & CHEESE COOKING INSTRUCTIONS

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THANK YOU FOR CHOOSING BLACKWOOD BBQ. WE HAVE PULLED TOGETHER THE FOLLOWING INSTRUCTIONS TO MAKE IT EASY PEASY TO ENJOY OUR MAC & CHEESE.

### MENU ITEMS.

These instructions should be used to cook our prepared and chilled Gruyere Mac & Cheese. If you have already cooked the Gruyere Mac & Cheese and are looking to reheat it, please see the reheating instructions for all Blackwood meats and sides.

### DIRECTIONS

1. Preheat oven to 375° F.
2. Remove foil pans from any packaging (boxes, plastic wrap), leaving lids in place.
3. Place pans in preheated oven and cook for 30 minutes.
4. Carefully remove foil lid, and place pan back into heated oven for 15 minutes or until center of product reaches 165° F and top is golden brown.

**IMPORTANT:** Cooking times may vary depending on your oven. If the product is not up to the desired temperature, continue to cook, checking temperature every 5 minutes until product reaches 165° F.

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WE'VE HEARD STORIES OF PEOPLE LICKING THE SIDES OF THE PAN TO GET EVERY LAST PIECE OF CRUST OFF, SO BRACE YOURSELF!