

# BLACKWOOD BBQ

## REHEATING INSTRUCTIONS

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THANKS FOR CHOOSING BLACKWOOD BBQ. PLEASE FOLLOW THESE USEFUL TIPS WHEN REHEATING YOUR PREPARED FOODS. HEATING TIMES MAY VARY BASED ON OVEN TYPE, ACCURACY OF TEMPERATURE, CONTAINER SIZE AND QUANTITY OF FOOD.

MENU ITEMS

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These reheating instructions should be used for the following Blackwood BBQ handcrafted meats and sides: Beef Brisket, Pulled Pork, Pulled Chicken, Smoked Turkey, Smokehouse Beans, 3 Cheese Mac, Roasted Garlic Mashed Potatoes, Sweet Potato Souffle, and Smoked Brioche Stuffing.

### DIRECTIONS

1. Preheat oven to 325° F.
2. Remove foil pans from any packaging (boxes, plastic wrap), leaving foil lids in place.
3. Place pans in preheated oven and cook for 30 minutes or until center of product reaches 165° F.

NOTE: 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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ENJOY OUR 'CUE WITH YOUR CREW! THANK YOU FOR CHOOSING BLACKWOOD!