



WHOLE RACK OF RIBS

1 HR-1HR
15 MIN

OVEN

- REMOVE RIBS FROM REFRIGERATOR 45 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 225 F.
- REMOVE YOUR RIBS FROM THE PLASTIC PACKAGE AND PLACE ON A BAKING SHEET. THERE WILL BE BUTCHER PAPER AROUND YOUR RIBS, LEAVE IT ON TO HELP KEEP MOISTURE IN THE PACKAGE AND YOUR FOOD WHILE REHEATING.
- HEAT UP FOR 1 HOUR TO 1 HOUR AND 15 MINUTES. CHECK THAT INTERNAL TEMPATURE REACHES 165 F

SOUS VIDE

- HEAT WATER TO 160 F EITHER USING A SOUS VIDE MACHINE OR BRING A POT OF WATER TO LOW SIMMERING (NOT BOILING)
- WHILE WATER IS HEATING, PULL VACUUM SEALED RIBS OUT OF THE REFRIGERATOR TO COME TO ROOM TEMP, ABOUT 45 MINUTES. DO NOT REMOVE FROM SEALED BAG
- PLACE VACUUM SEALED ITEMS IN WATER AND HEAT UNTIL WARMED THRU.

*ONCE MEAT IS HEATED THROUGH, REMOVE FROM BAG OR BUTCHER PAPER AND LET REST FOR 15 MINUTES BEFORE SLICING.

SMOKED MEATS- READ PRIOR TO STARTING

- IF REHEATING IN THE OVEN, REMOVE PLASTIC BUT LEAVE MEAT WRAPPED IN BUTCHER PAPER.
- IF YOU ARE USING A WATER BATH OR SOUS VIDE TO REHEAT, DO NOT REMOVE OR PUNCTURE THE PLASTIC BAG. IF BAG IS RIPPED REMOVE FROM BAG AND REHEAT USING OVEN INSTRUCTIONS.

2LB SLICED BRISKET

45MIN-
1HR

OVEN

- REMOVE BRISKET FROM REFRIGERATOR 45 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 225 F.
- REMOVE YOUR BRISKET FROM THE PLASTIC PACKAGE AND PLACE IT ON A BAKING SHEET PAN. THERE WILL BE BUTCHER PAPER AROUND YOUR BRISKET, LEAVE IT ON TO HELP KEEP MOISTURE IN THE PACKAGE AND YOUR FOOD WHILE REHEATING.
- HEAT UP FOR 45 MIN TO 1 HOUR. CHECK THAT INTERNAL TEMPATURE REACHES 165 F

SOUS VIDE

- HEAT WATER TO 160 F EITHER USING A SOUS VIDE MACHINE OR BRING A POT OF WATER TO LOW SIMMERING (NOT BOILING)
- WHILE WATER IS HEATING, PULL VACUUM SEALED BRISKET OUT OF THE REFRIGERATOR TO COME TO ROOM TEMP, ABOUT 45 MINUTES. DO NOT REMOVE FROM SEALED BAG
- PLACE VACUUM SEALED ITEMS IN WATER AND HEAT UNTIL WARMED THRU.

*ONCE MEAT IS HEATED THROUGH, REMOVE FROM BAG OR BUTCHER PAPER AND LET REST FOR 15 MINUTES BEFORE SLICING.

SMOKED TURKEY BREAST

1HR-1HR
15MIN

OVEN

- REMOVE TURKEY FROM REFRIGERATOR 45 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 225 F.
- REMOVE YOUR TURKEY FROM THE PLASTIC PACKAGE AND PLACE IT IN A SHALLOW ROASTING PAN. COVER IN FOIL.
- HEAT UP FOR 1 HOUR TO 1 HOUR AND 15 MINUTES. CHECK THAT INTERNAL TEMPATURE REACHES 165 F

SOUS VIDE

- HEAT WATER TO 160 F EITHER USING A SOUS VIDE MACHINE OR BRING A POT OF WATER TO LOW SIMMERING (NOT BOILING)
- WHILE WATER IS HEATING, PULL VACUUM SEALED TURKEY OUT OF THE REFRIGERATOR TO COME TO ROOM TEMP, ABOUT 45 MINUTES. DO NOT REMOVE FROM SEALED BAG
- PLACE VACUUM SEALED ITEMS IN WATER AND HEAT UNTIL WARMED THRU ABOUT 1-1 1/2 HOURS.

*ONCE MEAT IS HEATED THROUGH, REMOVE FROM BAG OR FOIL AND LET REST FOR 15 MINUTES BEFORE SLICING.

SAUSAGE LINKS PAPIKA, MILD, HOT

20
MINUTES

OVEN

- REMOVE SAUSAGE FROM REFRIGERATOR 25 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 225 F.
- REMOVE YOUR SAUSAGE FROM THE PLASTIC PACKAGE AND PLACE ON A BAKING SHEET.
- HEAT UP FOR 20 MINUTES. CHECK THAT INTERNAL TEMPATURE REACHES 165 F

SOUS VIDE

- HEAT WATER TO 160 F EITHER USING A SOUS VIDE MACHINE OR BRING A POT OF WATER TO LOW SIMMERING (NOT BOILING)
- WHILE WATER IS HEATING, PULL VACUUM SEALED SAUSAGE OUT OF THE REFRIGERATOR TO COME TO ROOM TEMP, ABOUT 20 MINUTES. DO NOT REMOVE FROM SEALED BAG
- PLACE VACUUM SEALED ITEMS IN WATER AND HEAT UNTIL WARMED THRU.

*ONCE MEAT IS HEATED THROUGH, REMOVE FROM BAG OR BUTCHER PAPER AND LET REST FOR 15 MINUTES BEFORE SLICING.

WHOLE BRISKET

3 HOURS

OVEN

- REMOVE BRISKET FROM REFRIGERATOR 1 HOUR PRIOR TO HEATING UP.
- PREHEAT OVEN TO 225 F.
- REMOVE YOUR BRISKET FROM THE PLASTIC PACKAGE AND PLACE ON A BAKING SHEET. THERE WILL BE BUTCHER PAPER AROUND YOUR BRISKET, LEAVE IT ON TO HELP KEEP MOISTURE IN THE PACKAGE AND YOUR FOOD WHILE REHEATING.
- HEAT UP FOR 3 HOURS. CHECK THAT INTERNAL TEMPATURE REACHES 165 F

SOUS VIDE

- HEAT WATER TO 160 F EITHER USING A SOUS VIDE MACHINE OR BRING A POT OF WATER TO LOW SIMMERING (NOT BOILING)
- WHILE WATER IS HEATING, PULL VACUUM SEALED SAUSAGE OUT OF THE REFRIGERATOR TO COME TO ROOM TEMP, ABOUT 1 HOUR. DO NOT REMOVE FROM SEALED BAG
- PLACE VACUUM SEALED ITEMS IN WATER AND HEAT UNTIL WARMED THRU.

*ONCE MEAT IS HEATED THROUGH, REMOVE FROM BAG OR BUTCHER PAPER AND LET REST FOR 15 MINUTES BEFORE SLICING.

SIDES
& MORE



FEGES SIDES

ALL SIDES COME IN OUR ALUMINUM HALF PANS, WHICH MAKES IT EASY TO POP IN THE OVEN AND REHEAT. FROM THERE YOU CAN TRANSFER THEM INTO YOUR FAVORITE DISHWARE!

PIMENTO MAC N CHEESE

30-35
MIN

OVEN

- REMOVE MAC N CHEESE FROM REFRIGERATOR 30 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 350 F
- PLACE MAC N CHEESE ON BAKING SHEET PAN WITH THE FOIL LID STILL ON.
- HEAT UP FOR 30-35 MINUTES. CHECK THAT INTERNAL TEMPERATURE REACHES 165 F
- STIR MAC N CHEESE BEFORE SERVING. ADD CHOPPED GREEN ONION FOR ADDED FLAVOR.

LOADED POTATO MASH



30-35
MIN

OVEN

- REMOVE LOADED MASH FROM REFRIGERATOR 30 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 350 F
- PLACE LOADED MASH ON BAKING SHEET PAN WITH THE FOIL LID STILL ON.
- HEAT UP FOR 30-35 MINUTES. CHECK THAT INTERNAL TEMPERATURE REACHES 165 F
- ADD CHOPPED GREEN ONION FOR ADDED FLAVOR.

**PRO TIP! IF YOU LIKE YOUR MASH EXTRA CREAMY, ADD A 1/4 CUP OF MILK AND STIR IN BEFORE HEATING UP.*

BRUSSEL SPROUTS



20-25
MIN

OVEN

- REMOVE BRUSSEL SPROUTS FROM REFRIGERATOR 15 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 350 F
- PLACE BRUSSEL SPROUTS ON BAKING SHEET PAN WITH THE FOIL LID STILL ON.
- HEAT UP FOR 20-25 MINUTES.

THANKSGIVING WHOLE TURKEY

1.5-2
HOURS

- PREHEAT OVEN TO 325°F.
- ALLOW TURKEY TO COME TO ROOM TEMP FOR 1 HOUR BEFORE REHEATING.
- OPEN, COLLECT ANY JUICES IN A CONTAINER AND DISCARD THE VACUUM SEALED BAG AND PLACE THE TURKEY ON A ROASTING PAN WITH A RACK.
- POUR 1/2 INCH OF WATER OR STOCK ON THE BOTTOM OF THE PAN, UNDER THE RACK. POUR THE COLLECTED JUICES FROM THE BAG OVER THE SKIN OF THE TURKEY AND COVER THE PAN IN FOIL.
- BAKE FOR 1.5-2.5 HOURS COVERED (DEPENDING ON THE SIZE YOU MAY NEED MORE TIME).
- REMOVE FOIL AND CONTINUE BAKING FOR 20-30 MINUTES TO RE-CRISP THE SKIN.
- LET THE TURKEY REST FOR APPROX. 10 MINUTES BEFORE CARVING.

KOREAN BRAISED GREENS



20-30
MIN

OVEN

- REMOVE BRAISED GREENS FROM REFRIGERATOR 30 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 350 F
- REMOVE PLASTIC WRAP, BE AWARE SOME JUICES MAY HAVE SPILLED ON THE TRIP HOME. PLACE BRAISED GREENS ON BAKING SHEET PAN WITH THE FOIL LID STILL ON.
- HEAT UP FOR 20-30 MINUTES. CHECK THAT INTERNAL TEMPERATURE REACHES 165 F

**PRO TIP! IF YOU LIKE YOUR GUESTS WANT THE GREENS LESS SPICY, REMOVE HALF OF THE LIQUID FROM PAN AND REPLACE WITH WATER. SOME SPICE MAY STILL BE PRESENT.*

MOROCCAN SPICED CARROTS



20-25
MIN

OVEN

- REMOVE CARROTS FROM REFRIGERATOR 15 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 350 F
- PLACE CARROTS ON BAKING SHEET PAN WITH THE FOIL LID STILL ON.
- HEAT UP FOR 20-25 MINUTES. CHECK THAT INTERNAL TEMPERATURE REACHES 165 F

HOG FAT CORNBREAD

CONTAINS PORK!

20-25
MIN

OVEN

- REMOVE CORNBREAD FROM REFRIGERATOR 15 MINUTES PRIOR TO HEATING UP.
- IF HONEY BUTTER WAS REFRIGERATED, YOU CAN ALSO LET THIS COME UP TO ROOM TEMP.
- PREHEAT OVEN TO 350 F
- PLACE CORNBREAD ON BAKING SHEET PAN WITH THE FOIL LID STILL ON.
- HEAT UP FOR 20-25 MINUTES.
- LET CORNBREAD REST FOR 5 MINUTES BEFORE CUTTING INTO ENOUGH PIECES FOR YOUR GUESTS.
- DONT FORGET TO SERVE WITH OUR HOUSE HONEY BUTTER!

RUM RAISIN BREAD PUDDING

30-35
MIN

OVEN

- REMOVE BREAD PUDDING FROM REFRIGERATOR 30 MINUTES PRIOR TO HEATING UP.
- PREHEAT OVEN TO 350 F
- PLACE BREAD PUDDING ON BAKING SHEET PAN WITH THE FOIL LID STILL ON.
- HEAT UP FOR 30-35 MINUTES.
- POUR THE CARAMEL THAT WAS PROVIDED OVER THE TOP OF THE BREAD PUDDING AFTER HEATING.
- THIS IS GREAT LEFT WHOLE AND HAVE YOUR GUESTS SCOOP A SPOONFUL ONTO THEIR PLATE.

SMOKED CHICKEN WINGS

30-35
MIN

OVEN

- PREHEAT OVEN TO 350 F
- REMOVE WINGS FROM SEALED BAG.
- PLACE WINGS ON BAKING SHEET PAN.
- HEAT UP FOR 25 MINUTES. DEPENDING ON HOW CRISPY YOU WANT THEM YOU MAY ADD MORE TIME.
- TOSS IN YOUR FAVORITE SAUCE OR HAVE THEM PLAIN!

FEGES BBQ

WE JUST WANTED TO TAKE THE TIME TO SAY THANK YOU FOR YOUR ORDER. WE KNOW YOU HAVE YOUR CHOICE OF GREAT BBQ PLACES AROUND THE COUNTRY AND WE ARE PROUD THAT YOU CHOSE OURS TO SERVE IN YOUR HOME. FROM ALL OF US HERE AT THE FEGES BBQ FAMILY, WE REALLY APPRECIATE YOU THINKING OF US AND HOPE TO PROVIDE GREAT BBQ FOR YOU AGAIN SOON.