



## 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 TEMPERATURE 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 TEMPERATURE 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.

### 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 TEMPERATURE 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.

### 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 TEMPERATURE 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

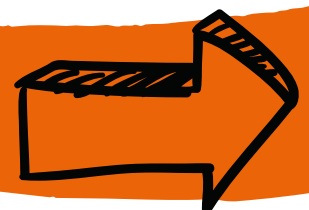
-REMOVE BRISKET FROM REFRIGERATOR 1 HOUR PRIOR TO HEATING UP.  
- PREHEAT OVEN TO 225 F.  
- REMOVE YOUR BRISKET FROM THE PLASTIC PACKAGE AND PLACE ON A BAKING SHEET. THERE WILL BE BUTCHER PAPER AROUND YOUR BRISKET, LEAVE IT ON TO HELP KEEP MOISTURE IN THE PACKAGE AND YOUR FOOD WHILE REHEATING.  
-HEAT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

## BRISKET TAMALES

30-45  
MIN

#### STOVE TOP

- GET A MEDIUM SIZE POT, FILL IT WITH WATER AND BRING IT TO A SIMMER.
- KEEP TAMALES IN THE VACUUM SEALED BAG AND PLACE THEM INTO THE SIMMERING WATER.
- SIMMER TAMALES FOR 30-45 MINUTES.
- CAREFULLY PULL OUT TAMALES FROM WATER AND TAKE THEM OUT OF THE BAG.
- LET TAMALES REST FOR 5 MINUTES BEFORE EATING.
- ENJOY TAMALES WITH EITHER RED OR GREEN SALSA.

## 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.

## TURKEY GUMBO

20-30  
MIN

#### STOVE TOP

- TAKE GUMBO OUT OF BAG AND PLACE IN A MEDIUM SIZED POT.
- HEAT UP GUMBO AT MEDIUM HEAT FOR 20-30 MINUTES.
- MAKE SURE YOUR GUMBO COMES TO A TEMPERATURE OF 165 DEGREES. IF IT IS NOT TO THAT TEMPERATURE, LET GUMBO SIMMER UNTIL IT REACHES THAT TEMPERATURE.
- CAREFULLY POUR GUMBO INTO SERVING BOWL AND ENJOY!



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 FEGETS BBQ FAMILY, WE REALLY APPRECIATE YOU THINKING OF US AND HOPE TO PROVIDE GREAT BBQ FOR YOU AGAIN SOON.