



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

2 HR

SOUS VIDE/SIMMERING WATER (RECOMMENDED)

- HEAT WATER TO 180-190 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, 1 HOUR. DO NOT REMOVE FROM SEALED BAG**
- PLACE VACUUM SEALED ITEMS IN WATER AND **HEAT FOR 1 HOUR**

*ONCE MEAT IS HEATED LET **REST FOR 15 MINUTES** IN BAG BEFORE SLICING AND SERVING.

OVEN

- REMOVE BRISKET FROM REFRIGERATOR TO COME TO **ROOM TEMP 1 HOUR.**
- PREHEAT **OVEN TO 200 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 FOR 1 HOUR.** CHECK THAT INTERNAL TEMPERATURE REACHES 165 F

*ONCE MEAT IS HEATED LET **REST FOR 15 MINUTES** IN BUTCHER PAPER BEFORE SLICING AND SERVING.

SMOKED TURKEY BREAST

2.5 HR

SOUS VIDE/SIMMERING WATER (RECOMMENDED)

- HEAT WATER TO 180-190 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, 1 HOUR. DO NOT REMOVE FROM SEALED BAG**
- PLACE VACUUM SEALED ITEMS IN WATER AND **HEAT 1 HOUR 15 MINUTES.**

*ONCE MEAT IS HEATED LET **REST FOR 15 MINUTES** IN BAG BEFORE SLICING AND SERVING

OVEN

- REMOVE TURKEY FROM REFRIGERATOR **ROOM TEMP 1 HOUR PRIOR.**
- PREHEAT **OVEN TO 200 F.**
- REMOVE YOUR TURKEY FROM THE PLASTIC PACKAGE AND PLACE IT IN A SHALLOW ROASTING PAN ON A RACK AND POUR WATER OR BROTH IN THE PAN. **COVER IN FOIL.**
- **HEAT 1 HR 15 MINUTES.** CHECK THAT INTERNAL TEMPERATURE REACHES 165 F

*ONCE MEAT IS HEATED LET **REST FOR 15 MINUTES** IN BUTCHER PAPER BEFORE SLICING AND SERVING

WHOLE RACK OF RIBS

2HR
15MIN

SOUS VIDE/SIMMERING WATER (RECOMMENDED)

- HEAT WATER TO 180-190 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, 30 MINUTES. DO NOT REMOVE FROM SEALED BAG**
- PLACE VACUUM SEALED ITEMS IN WATER AND **HEAT 1 HOUR 30 MINUTES.**

*ONCE MEAT IS HEATED LET **REST FOR 15 MINUTES** IN BAG BEFORE SLICING AND SERVING.

OVEN

- REMOVE RIBS FROM REFRIGERATOR TO COME TO **ROOM TEMP 30 MINUTES.**
- PREHEAT **OVEN TO 200 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 1 HOUR 30 MINUTES.** CHECK THAT INTERNAL TEMPERATURE REACHES 165 F

*ONCE MEAT IS HEATED LET **REST FOR 15 MINUTES** IN BUTCHER PAPER BEFORE SLICING AND SERVING.

SAUSAGE LINKS

PAPRIKA, CHILI JACK

1 HR

SOUS VIDE/SIMMERING WATER (RECOMMENDED)

- HEAT WATER TO 180-190 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 15 MINUTES. DO NOT REMOVE FROM SEALED BAG**
- PLACE VACUUM SEALED ITEMS IN WATER AND **HEAT 30 MINUTES.**

*ONCE MEAT IS HEATED LET **REST FOR 15 MINUTES** IN BAG BEFORE SLICING AND SERVING.

OVEN

- REMOVE SAUSAGE FROM REFRIGERATOR TO COME TO **ROOM TEMP 15 MINUTES.**
- PREHEAT **OVEN TO 300 F.**
- REMOVE YOUR SAUSAGE FROM THE PLASTIC PACKAGE AND PLACE ON A BAKING SHEET.
- **HEAT 30 MINUTES.** CHECK THAT INTERNAL TEMPERATURE REACHES 165 F

*ONCE MEAT IS HEATED LET **REST FOR 15 MINUTES** ON CUTTING BOARD BEFORE SLICING AND SERVING.

WHOLE BRISKET

3 HR

SOUS VIDE/SIMMERING WATER (RECOMMENDED)

- HEAT WATER TO 180-190 F EITHER USING A SOUS VIDE MACHINE OR BRING A LARGE POT OF WATER TO **LOW SIMMERING (NOT BOILING)** *CRAWFISH POTS WORK GREAT
- WHILE WATER IS HEATING, PULL VACUUM SEALED BRISKET OUT OF THE REFRIGERATOR TO COME TO **ROOM TEMP, 1 HOUR. DO NOT REMOVE FROM SEALED BAG**
- PLACE VACUUM SEALED ITEMS IN WATER AND **HEAT 1.5 HOURS.**

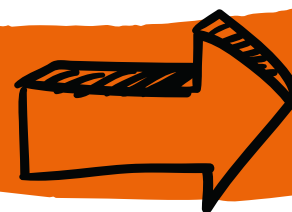
*ONCE MEAT IS HEATED LET **REST FOR 30 MINUTES** IN BAG BEFORE SLICING AND SERVING.

OVEN

- REMOVE BRISKET FROM REFRIGERATOR TO COME TO **ROOM TEMP 1 HOUR.**
- PREHEAT **OVEN TO 200 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.
- **HEAT 1.5 HOURS.**

*ONCE MEAT IS HEATED LET **REST FOR 30 MINUTES** IN BUTCHER PAPER BEFORE SLICING AND SERVING.

SIDES
& MORE



THANKSGIVING WHOLE TURKEY

3 HR

OVEN

- PREHEAT **OVEN TO 325°F.**
 - ALLOW TURKEY TO COME TO **ROOM TEMP FOR 1 HOUR** BEFORE REHEATING.
 - OPEN, AND KEEP 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.**
 - **HEAT 1 HOUR 45 MIN COVERED.**
 - REMOVE FOIL, BAST AND CONTINUE BAKING FOR 15 MINUTES TO RE-CRISP THE SKIN.
- *LET THE TURKEY **REST FOR 20 MINUTES** ON CUTTING BOARD BEFORE SERVING.

BRISKET TAMALES

45 MIN

STOVE TOP

- GET A MEDIUM SIZE POT, FILL IT WITH WATER AND BRING IT TO A **SIMMER (NOT BOILING).**
- **KEEP TAMALES IN THE VACUUM SEALED BAG** AND PLACE THEM INTO THE SIMMERING WATER.
- SIMMER TAMALES FOR 45 MINUTES.
- CAREFULLY PULL OUT TAMALES FROM WATER AND TAKE THEM OUT OF THE BAG.
- LET TAMALES **REST FOR 5 MINUTES BEFORE SERVING.**
- ENJOY TAMALES WITH EITHER RED OR GREEN SALSA.

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 OR SERVE AS IS!

PIMENTO MAC N CHEESE

30 MIN

OVEN

- REMOVE MAC N CHEESE FROM REFRIGERATOR 30 MINUTES PRIOR TO HEATING UP.
- PREHEAT **OVEN TO 350 F**
- PLACE PAN OF MAC N CHEESE ON BAKING SHEET PAN WITH THE **FOIL LID STILL ON.**
- HEAT 30 MINUTES AND STIR.** INTERNAL TEMPATURE REACHES 165 F. **ADD MILK IF IT IS TO THICK.**
- STIR MAC N CHEESE BEFORE SERVING. ADD CHOPPED GREEN ONION FOR ADDED FLAVOR.

LOADED POTATO MASH



30 MIN

OVEN

- REMOVE LOADED MASH FROM REFRIGERATOR 30 MINUTES PRIOR TO HEATING UP.
- PREHEAT **OVEN TO 350 F**
- PLACE PAN OF LOADED MASH ON BAKING SHEET PAN WITH THE **FOIL LID STILL ON.**
- HEAT 30 MINUTES.** CHECK THAT INTERNAL TEMPATURE 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 MIN

OVEN

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

GREEN BEAN CASSEROLE

20 MIN

OVEN

- REMOVE GREEN BEANS FROM REFRIGERATOR 15 MINUTES PRIOR TO HEATING UP.
- PREHEAT **OVEN TO 350 F**
- PLACE PAN OF GREEN BEANS ON BAKING SHEET PAN WITH THE **FOIL LID STILL ON.**
- HEAT 20 MINUTES.**

SMOKED WINGS

25 MIN

OVEN

- PREHEAT **OVEN TO 350 F**
- REMOVE WINGS FROM SEALED BAG.
- PLACE **WINGS ON BAKING SHEET PAN.**
- **HEAT 25 MINUTES.** DEPENDING ON HOW CRISPY YOU WANT THEM YOU MAY ADD MORE TIME.

*ONCE MEAT IS HEATED **TOSS IN YOUR FAVORITE SAUCE** OR HAVE THEM PLAIN!

TURKEY GUMBO

20 MIN

STOVE TOP

- TAKE GUMBO OUT OF VACUUM BAG AND **POUR INTO MEDIUM SIZED POT.**
- HEAT UP AT **MEDIUM HEAT UNTIL IT REACHES 165 F ABOUT 20 MINUTES.** STIR THROUGHOUT AND **ADD CHICKEN STOCK OR WATER IF IT IS TO THICK.**
- CAREFULLY POUR GUMBO INTO SERVING BOWL AND ENJOY!

MOROCCAN SPICED CARROTS



20 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 20 MINUTES.**

CHARRO BEANS

CONTAINS PORK!



20 MIN

OVEN

- REMOVE BEANS FROM REFRIGERATOR 15 MINUTES PRIOR TO HEATING UP.
- PREHEAT **OVEN TO 350 F**
- PLACE PAN OF BEANS ON BAKING SHEET PAN WITH THE **FOIL LID STILL ON.**
- HEAT 20 MINUTES.**

***PRO TIP!** ADD CHOPPED CILANTRO FOR ADDED FLAVOR.

HOG FAT CORNBREAD

CONTAINS PORK!

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 PAN OF CORNBREAD ON BAKING SHEET PAN WITH THE **FOIL LID STILL ON.**
- HEAT 20 MINUTES.**
- LET CORNBREAD REST FOR 5 MINUTES** BEFORE CUTTING INTO ENOUGH PIECES FOR YOUR GUESTS.
- DONT FORGET TO **SERVE WITH HOUSE HONEY BUTTER!**

RUM RAISIN BREAD PUDDING

30 MIN

OVEN

- REMOVE BREAD PUDDING FROM REFRIGERATOR 30 MINUTES PRIOR TO HEATING UP.
- PREHEAT **OVEN TO 350 F**
- PLACE PAN OF BREAD PUDDING ON BAKING SHEET PAN WITH THE **FOIL LID STILL ON.**
- HEAT 30 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.