



REHEATING INSTRUCTIONS

FEAST FOR HOME!

Pit-Smoked Beef, Pork, & Chicken

Preheat oven to 350°F. Place meat in an oven-safe dish, and add a splash of water. Cover baking dish lightly with a lid or aluminum foil and reheat until the meat simmers for about 5 minutes and the internal temperature reaches 165°F (about 15-25 minutes).

Whole Pit-Smoked Amish Chicken

Preheat oven to 300°F. Remove from foil and place chicken in an oven safe container, add 1 cup of water, and cover with lid or aluminum foil. Heat until an internal temperature of 165°F is reached (about 20-25 minutes).

Note: Due to the cooking process, your pit-smoked chicken will have a slightly pink color.

Niman Ranch Pit-Smoked Spare Ribs

Preheat oven to 300°F. Unwrap from foil and place on a sheet pan with a piece of parchment paper underneath. Heat until an internal temperature of 155°F is reached (about 15-20 minutes).

8 Piece Buttermilk Fried Chicken

Preheat oven to 400°F. Arrange chicken on a baking sheet lined with aluminum foil. Cover chicken with more aluminum foil. Heat until an internal temperature of 165°F is reached (about 15-20 minutes).

Sweet Potato Fries

Preheat oven to 350°F. Place fries on a sheet pan in a single layer. Heat until heated through and crispy (about 10-15 minutes).

Carolina Gold Rice

Preheat oven to 300°F. Place rice in a casserole dish and pour 1 tablespoon of water per quart of rice. Cover and heat until warm throughout (about 10-15 minutes).

Ancho Beef Chuck Chili

Reheat in a saucepan over medium heat until a low boil is reached (about 10-15 minutes).

Macaroni & Cheese

Reheat in a saucepan over medium heat. Add a bit of milk and stir often until warm throughout (about 8-10 minutes).

Mashed Potatoes & Anson Mills' Grits

Reheat in a saucepan over medium heat. Add a bit of milk or water and stir often until warm throughout (about 8-10 minutes).

Roasted Local Vegetables

Preheat oven to 350°F. Place vegetables in a casserole dish or foil pan provided. Cover until heated through (about 15-20 minutes).

Bacon-Braised Greens & BBQ Sauces

Bring to a simmer in a saucepan over medium heat until heated throughout (about 8-10 minutes).

Home-Style Chicken or Beef Gravy

Reheat in a saucepan over medium heat. Add a bit of milk and stir often until warm throughout (about 8-10 minutes).

Zingerman's Bread & Cold Biscuits

Preheat oven to 350°F. Heat loaf for 15-20 minutes or until heated through. Heat biscuits for 5-8 minutes until heated through.

Roadhouse Biscuits (Frozen)

Store biscuits in the freezer until ready to cook. Preheat oven to 425°F. Pull tin from freezer and remove lid. Place in oven and set timer for 30 minutes. Turn biscuits and set the timer for another 20 minutes. Check biscuits for doneness. If they are still doughy in the middle, cook for another 10 minutes or until done.

Questions? Call our Re-Heat Hot Line
at 734.663.3663