

# Wholesale Re-heat Instructions

## Brisket

EITHER POT OF BOILING WATER (LEAVING THE MEAT IN THE CRYVAC BAG) UNTIL FOOD REACHES OVER 75 DEGREES (APPROX 45MINS IN WATER WHOLE PIECE, 25-30MINS IF PRE-SLICED). OR HEAT IN THE OVEN ON A TRAY LINED WITH BAKING PAPER, COVERED WITH FOIL AND A SMALL DISH OF WATER ON THE TRAY TO RETAIN MOISTURE. IF YOU WOULD LIKE THE MEAT PRE-SLICED TO HELP THE MEAT HEAT QUICKER, PLEASE LET US KNOW.

## Pulled Pork

EITHER POT OF BOILING WATER (LEAVING THE MEAT IN THE CRYVAC BAG) UNTIL FOOD REACHES OVER 75 DEGREES (APPROX 45MINS IN WATER). OR HEAT IN THE OVEN ON A TRAY LINED WITH BAKING PAPER, COVERED WITH FOIL AND A SMALL DISH OF WATER ON THE TRAY TO RETAIN MOISTURE.

## Beef Short Rib

EITHER POT OF BOILING WATER (LEAVING THE MEAT IN THE CRYVAC BAG) UNTIL FOOD REACHES OVER 75 DEGREES (APPROX 45MINS IN WATER). OR HEAT IN THE OVEN ON A TRAY LINED WITH BAKING PAPER, COVERED WITH FOIL AND A SMALL DISH OF WATER ON THE TRAY TO RETAIN MOISTURE.

## Pork Ribs

EITHER POT OF BOILING WATER (LEAVING THE MEAT IN THE CRYVAC BAG) UNTIL FOOD REACHES OVER 75 DEGREES (APPROX 30MINS IN WATER). OR HEAT IN THE OVEN ON A TRAY LINED WITH BAKING PAPER, COVERED WITH FOIL AND A SMALL DISH OF WATER ON THE TRAY TO RETAIN MOISTURE. NOTE; PORK RIBS WILL NOT TAKE AS LONG TO REHEAT.

## Chicken Wings

EITHER POT OF BOILING WATER (LEAVING THE MEAT IN THE CRYVAC BAG) UNTIL FOOD REACHES OVER 75 DEGREES (APPROX 25MINS IN WATER). OR HEAT IN THE OVEN ON A TRAY LINED WITH BAKING PAPER, COVERED WITH FOIL AND A SMALL DISH OF WATER ON THE TRAY TO RETAIN MOISTURE.

## Bread Rolls

THESE ARE A PAR BAKED ITEM. JUST LET THEM SIT OUT OF THE FREEZER FOR 5 MINS BEFORE COOKING, COOK AT 160 DEGREES FOR 10 MINS.

