

REHEATING INSTRUCTIONS BACKYARD BBQ

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven. Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.

STARTERS

Spicy Korean Beef Skewers/Grilled Teriyaki Chicken Skewers

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

1. Preheat oven to 350°.
2. Cover and Place in oven and reheat for 10-13 minutes, or until internal temperature reaches 165°.

Seared Shrimp Platter

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

1. Preheat Oven to 350°.
2. Place in oven, covered, and heat for approximately 3-5 minutes, or until internal temperature reaches 145°

ENTRÉES

Fried Chicken

1. Preheat oven to 400°.
2. Let chicken come to room temperature before placing in oven. For best results, place fried chicken on a wire rack on top of a baking sheet.
3. Place in oven and heat for 15 minutes, or until internal temperature reaches 165°.

Smoked Beef Brisket/BBQ Turkey Breast/BBQ Pork Ribs

1. Preheat oven to 350°.
2. Cover with foil and heat for 20-30 minutes, or until internal temperature reaches 165°.

Pulled Chicken

1. Preheat oven to 350°.
2. Add water to pan, cover with foil and heat for 20-30 minutes, or until internal temperature reaches 165°.
3. Drain water and add BBQ sauce.

BBQ Chicken/Burnt Ends/Smoked Sausage

1. Preheat oven to 350°.
2. Cover with foil and heat for 20-25 minutes, or until internal temperature reaches 165°.

Grilled Salmon Fillets

1. Preheat oven to 350°.
2. Place in oven safe baking dish and add small amount of liquid to bottom. Cover, and cook for 8-10 minutes, or until temperature reaches 165°.

Pulled Pork / Sausage & Peppers

1. Place in 350° preheated oven, covered, for approximately 20-30 minutes.
2. Stir halfway through reheating time.

SIDES

Baked Beans/Grilled Vegetables/Corn on the Cob/Honey Glazed Sweet Potato

1. Preheat oven to 350°.
2. Place in oven, covered, and heat for 20-25 minutes, stirring half way, until internal temperature reaches 165°.

Baked Mac & Cheese

1. Place in preheated 350° oven, covered, for approximately 20-25 minutes.
2. Remove lid for last 10 minutes of heating.

Spiked Mac & Cheese

1. Place in 350° preheated oven, covered, for approximately 20-30 minutes.
2. Stir halfway through reheating time.

Grilled Vegetables

1. Place in 350° preheated oven, covered, for approximately 15-20 minutes, stirring half way through reheating time.
2. Lid can be removed for last 5 minutes of reheating if a crispy top is desired.