

REHEATING SUGGESTIONS

Our flavorful foods are prepared with reheating in mind.

Oven temperatures vary quite a bit so use this simply as a guide.

Below is a list of suggested times and temperatures for our prepared items.

Preheated 325 Degree Oven, For 8-10 Minutes

Grilled Smoked Pork Steaks, Smoked Pork Chops, Pulled BBQ Pork, BBQ Baby Back Ribs

If desired, heat BBQ sauce separate and pour over meat, and finish bringing to temperature in oven.

Preheated 325 Degree Oven, For 10-12 Minutes

Twice Baked Potatoes, Mac & Cheese, Whipped Yukon Gold Potatoes, Sweet Potatoes, Garlic Cheese Potatoes, Panko Crusted Mac & Cheese, Panko Crusted Yukon Gold Potatoes, Mostaccioli, Grilled Salmon, Annie Gunn's Crab Cakes, Salmon Cakes, Shrimp Cakes, Toasted Ravs

Preheated 325 Degree Oven, For 15-20 Minutes

Quiches, Pies, Roasted Half Chicken, Grilled Boneless Chicken Breast, Chicken Scallopini, Chicken Marsala, Pulled BBQ Chicken, Meat Loaf Annie's Chicken Drumsticks, Chicken Tenders, Fried Chicken, BBQ Beef Brisket, Prime Rib of Beef, Beef Short Ribs, Charcoal Grilled Beef Tenderloin, Herb Crusted Top Round of Beef Roast

If desired, heat Au Jus or BBQ sauce separate and pour over meat, and finish bringing to temperature in oven.

Maple Glazed Smoked Jumbo Shrimp

These shrimp are awesome and ready to enjoy.

They may be served at room temperature or warmed up.

To reheat place in preheated 325 degree oven for 2-3 minutes laid flat on a cookie sheet, just enough to take the chill off. Please don't overcook.

Notice – All items should be reheated to at least 140 degrees for food safety