

# RE-HEAT INSTRUCTIONS



## STORAGE AND PREPERATION

Our products are smoked, allowing us to safely ship them to you. As an added measure, they are cryovaced and frozen. Depending on climate, your product will arrive frozen, partially frozen or thawed and cool. Refrigerate as soon as possible after delivery. If you will not be serving the product within a week, the product should be placed in the freezer. Allow several days in the refrigerator to fully thaw. In order to retain moisture, keep sealed in the original protective wrap until ready to heat.

## COOKING INSTRUCTIONS

### Pre-heated Outdoor BBQ grill: Medium Heat

#### SLICED BEEF

Remove from packaging and place sliced beef directly on the grill or on foil sheets and cook until hot. Do not overcook. Internal temperature should reach a minimum of 165 degrees.

#### SOULMAN'S RIBS

Remove from packaging and place ribs directly on the grill. Turn every 2 – 3 minutes or when necessary. Ribs will take approx. 10 – 15 min. When ribs are to temperature, baste with Soulman's BBQ sauce to finish. Do not overcook. Internal temperature should reach a minimum of 165 degrees.

#### HOT LINKS

Remove from packaging and place hot links directly on the grill. Turn often. Do not overcook. Internal temperature should reach a minimum of 165 degrees.

#### SAUSAGE

Remove from packaging and place sausage directly on the grill. Turn often. Do not overcook. Internal temperature should reach a minimum of 165 degrees.

### Convection or Conventional oven: Pre-heat to 300 degrees

#### SLICED BEEF

Remove from packaging. Wrap sliced beef loosely in foil or spread out directly on a foil lined sheet pan and cook until hot. Do not overcook. Approx. 10 -15 min. Internal temperature should reach a minimum of 165 degrees.

#### SOULMAN'S RIBS

Remove from packaging. Wrap rib's loosely in foil or spread out directly on a foil lined sheet pan and cook until hot. Do not overcook. Approx. 20 - 25 min. Internal temperature should reach a minimum of 165 degrees.

#### HOT LINKS

Remove from packaging. Wrap hot links loosely in foil or spread out directly on a foil lined sheet pan and cook until hot. Do not overcook. Approx. 15 – 20 min. Internal temperature should reach a minimum of 165 degrees.

#### SAUSAGE

Remove from packaging. Wrap sausage loosely in foil or spread out directly on a foil lined sheet pan and cook until hot. Do not overcook. Approx. 15 – 20 min. Internal temperature should reach a minimum of 165 degrees.