

# BBQ Reheating Instructions (Vacuum-Sealed)

## General Tips

- 1 Keep food refrigerated until ready to reheat
- 2 Do not open vacuum bags before reheating unless instructed
- 3 Reheat low and slow for best results
- 4 Avoid microwaving meats if possible

## Brisket & Turkey (Sliced or Whole)

- 1 Preheat oven to 275°F
- 2 Optional: Place unopened bag in hot water for 15–20 minutes
- 3 Remove from bag and place in foil pan
- 4 Add a small amount of broth or juices
- 5 Cover tightly with foil
- 6 Heat 20–30 minutes until hot
- 7 Shortcut: Reheat sealed in simmering water for 25–30 minutes

## Ribs

- 1 Preheat oven to 275°F
- 2 Remove from bag and place in foil pan
- 3 Add BBQ sauce or a splash of apple juice/water
- 4 Cover tightly with foil
- 5 Heat 20–25 minutes

## Pulled Pork

- 1 Stovetop: Add to pan with a splash of liquid, heat medium-low, stir occasionally
- 2 Oven: 275°F, covered, 20–25 minutes
- 3 Shortcut: Reheat sealed in hot water for 20–25 minutes

## Smoked Chicken Wings (Pre or Par-Cooked)

- 1 Preheat oven to 400°F (or air fryer to 375–400°F)
- 2 Remove wings from bag and pat dry lightly for best crisp
- 3 Place on a baking sheet (use rack if available)
- 4 Heat for 15–20 minutes until hot and skin is crisp
- 5 Optional: Toss in sauce during last 5 minutes or after heating
- 6 Do not cover—this helps keep the skin from getting soggy

## **Mac & Cheese**

- 1 Preheat oven to 300°F
- 2 Place in oven-safe dish
- 3 Add a splash of milk or cream
- 4 Cover with foil
- 5 Heat 20–30 minutes, stir halfway
- 6 Microwave: Heat in intervals, stir and add milk as needed

## **Pro Tips**

- 1 Low heat = better texture
- 2 Always add moisture back in
- 3 Do not overheat—just bring to serving temp