

Dixie Bones Frozen BBQ

Dixie Bones BBQ is smoked with hickory wood. It is fully cooked, ready to warm & serve.

Please take frozen BBQ meat home & immediately place it in the freezer. Do not remove until you are ready to warm & then serve.

Whole Racks of Ribs

- Pre-heat oven to 220°.
- Remove from vacuum pack bag - **DO NOT remove the plastic wrap** - it prevents the ribs from drying out during the reheating process.
- Place ribs on a sheet pan in pre-heated oven for 45 minutes **OR** until warm to touch. If not warm, return to oven & check ever 10-15 minutes. Do **NOT** over heat. Ribs should be very warm - but not steaming hot.
- Take from oven & remove plastic wrap.
- Cut into individual pieces & serve with warm BBQ sauce on the side.

Pulled Pork, Pulled Chicken, Beef Brisket & Sausage

- DO NOT remove meat from vacuum pack bag. Place bag in a large sauce pan covered with water. Simmer - DO NOT BOIL - for 30 minutes. Remove from vacuum bag & serve with warm BBQ sauce.

Chicken Pieces

- Pre-heat oven to 300°.
- Meanwhile, DO NOT remove meat from vacuum pack bag. Place in a large sauce pan covered with water. Simmer - **DO NOT BOIL** - for 30 minutes. Remove from bag & place on a sheet pan place in 300' oven for 4 minutes to crisp the skin. Serve with warm BBQ sauce.