



- PITSTOP SMOKED MEAT REHEATING

- ST LOUIS SMOKED PORK RIBS

TO STORE

Ribs ships frozen with ice packs, may thaw in transit

Upon arrival, store ribs in the freezer if not enjoying immediately

May be kept frozen for up to 3 months, or refrigerated for up to 5 days

Sauce should be stored in the fridge for up to 14 days

TO SERVE

STEP 1: Allow meat to come to room temperature for 2 hours

STEP 2: Preheat oven to 300 F.

STEP 3: Remove any plastic, place on sheet pan or casserole dish loosely covered with foil.

STEP 4: Add 1/3 cup of water.

STEP 5: Heat until it reaches internal temp of 145 F.

STEP 6: Slice and enjoy!

- SMOKED PULLED PORK

STORAGE:

Upon arrival, place meats in the refrigerator or freezer. They can be stored in the refrigerator for 7 days or in the freezer for up to 90 days. Allow meats to defrost in the refrigerator for 24 hours before serving. They can also be thawed in a sink with cold running water. To serve, follow the reheating methods below.

HEATING:

Oven Method

Remove the meats from packaging and transfer onto a sheet pan. Heat for 3-4 hours at 250F.

Boil Method

STEP 1 Bring a pot of water to boil and place the defrosted vacuum sealed bag of BBQ inside. Water should cover the bag by at least 2 inches. Cover and heat for 90 minutes.

STEP 2 The vacuum sealed bags are designed to withstand heat using the boiling method. This method traps

all the flavor inside the bag, resulting in the juiciest version of BBQ Pitstop smoked meats

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