



## **REHEATING INSTRUCTIONS FOR SMOKE RISE MISSIONS BBQ PRODUCTS:**

Thank you for supporting Smoke Rise Missions. Your support enables us to continue and expand the work and vision to which God has called us.

We've found the steps below are very helpful to insure you get the most enjoyment from your Smoke Rise Missions purchase.

Before your roast went into the smoker, the outside was prepared with our own special rub. As the meat smokes, the outside crisps into a very flavorful "bark."

As soon as you get your roast home, pull the roast apart using your hands or some sturdy forks; make sure that you remove any unwanted fat or gristle to get the chunks reduced to those long, luscious strands of flavor. Break the bark into small chunks and mix into the pulled pork.

After you have enjoyed your pulled pork on a plate or on a bun with some dill pickle slices, refrigerate or freeze the rest.

### **To reheat your pulled pork:**

Place the meat in a shallow, covered pan with just a few tablespoons of water and warm over low heat until the meat is warm, tender and easy to move with a spatula.

Add some of your favorite BBQ sauce and continue to warm, uncovered. Turn the meat with a spatula while the sauce thickens and sticks to the meat. Once the sauce has thickened so that most is on the meat and off the pan, you are ready to enjoy the great flavor of traditional, slow-smoked BBQ all over again!

### **To reheat a whole roast:**

If your roast is frozen: Place the roast in the refrigerator 24 hours before you intend to heat it for serving. If possible bring the roast to room temperature before beginning the heating process.

If you are heating it directly from the refrigerator, preheat the oven to 300 degrees. Remove the outside layer of clear wrapping, leaving only the layers of foil in place. Open and remove the outside layer of foil but keep the inner layer of foil in place. Heat the roast for about 45 minutes or until the interior meat temperature reaches 160 degrees according to a meat thermometer. Remove from the heat and let it rest for about 15 minutes before serving.

If you have allowed the roast to reach room temperature, preheat the oven to 275 degrees. Follow the instructions above about removing the wrappings. Heat the roast for about 45 minutes or until the interior meat temperature reaches 160 degrees according to a meat thermometer.

**To reheat a rack of ribs:**

If the ribs are frozen, place them in the refrigerator 24 hours before you intend to heat them for serving. If possible, bring them to room temperature before beginning the heating process.

If you are heating them directly from the refrigerator, preheat the oven to 275 degrees. Remove the outside layer of clear wrapping, leaving only the layers of foil. Open and remove the outside layer of foil but keep the inner layer of foil in place. Heat for about 30 minutes and turn the ribs over; heat the other side for about 10 minutes. Open the foil very carefully to avoid trapped steam from the heating process

Thank you again for supporting Smoke Rise Missions!

Enjoy!