



Memorial Weekend



REHEATING & COOKING INSTRUCTIONS

BURGERS

- First take the time to preheat the grill/broiler to ensure it is hot enough to cook with.
 - For the grill a good test is if you can keep your hand 3 inches above the grill for no more than 5 seconds.
 - The broiler in the oven should alert you when it has come to the correct temperature.
 - Before starting to cook, make sure that the grill grate is as clean as possible; best tool for this is a grill brush.
- Make sure to season both sides of each burger evenly and liberally with both salt and fresh cracked black pepper.
- Gather any tools that might be needed for the cooking process (burger spatula and tongs are recommended)
- Place the burgers on the grill or under the broiler. Keep an eye for any flare ups from the rendering fat dripping onto the coals or element.
- For medium rare to medium the burgers will roughly take between 2½ - 3 minutes per side.
 - This however will vary depending on the actual heat of the cooking source.
- Do not rush to flip the patties as you will want the meat to caramelize and develop grill marks.
- If there are flare ups on the grill, move the burgers to different areas so as to not let the meat burn.
- Once the burgers are about done, remove from the grill/broiler and hold in one of the metal tins provided in a warm resting place.
- If desired, now would be the time to toast the buns. Place the cut buns around the grill, avoiding the hottest part.
 - The buns will toast quickly so just keep an eye during this step.
- With the buns toasted, the burgers are ready to be finished.
 - Place the cheese on each patty, two slices have been provided for each.
 - Place back on the grill or in broiler just to let the cheese melt, you do not want to overcook the burgers.
- Burgers are very personal and can be eaten really in any way. Please customize in any way; secret sauce, ketchup, mayonnaise, mustard, red onion, lettuce and tomatoes have been provided to make your own adventure.

PULLED PORK

Microwave

- Place the quart container of pork in the microwave with the lid cracked open.
- Start the micro wave on high for 2 minutes. Due to the density of this and the size of the container we recommend stirring the pork after this first 2 minutes.
- Proceed to heat again for another minute, and stir again.
- If more heat is desired, repeat in 30 second increments until the pork is at the desired temperature.

Stove Top/Grill

- Using a rubber spatula or wooden spoon, place the contents of the quart container in a medium sauce pot.
- Add a couple tablespoons of water to compensate for any potential evaporation during the heating process. This will also temporarily loosen up the mixture.
- Place the pot over low to medium heat and gradually bring to a simmer. Be sure to stir the contents of the pot so that it doesn't stick.
- When the pulled pork is warm through, hold in a warm place until ready to eat.

RIBS

- The ribs have been provided fully cooked, we have taken the time to slow cook them in our smoker with apple wood and oak. They are simply then wrapped in foil for ease of reheating.
- BBQ sauce has also been provided to sauce the ribs before service. We recommend the sauce is tempered to room temperature or warm before brushing on the ribs.

Grill

- Place the ribs on the cooler side of the grill and let the ribs come up to a warm temperature gradually through steaming in the foil.
- If a probe thermometer is available, the ribs should be served between 175°F and 185°F.

Microwave

- If heating in a microwave, be sure to remove the ribs from the foil and place on a plate in the microwave.
- In the microwave it will be easy to overcook the ribs, so being cautious is best here.
- Start with 1½ minutes, then go in 30 second increments until ribs have reached the desired temperature.

CHICKEN

Grill

- Similarly, as above with the burgers, preheat the grill and ensure the grill grate is clean.
- Remove the chicken legs from the sealed bag and place on a platter to season.
- It is recommended to let the chicken temper slightly for 15 minutes before starting the cooking process.
 - This will let the chicken cook more evenly and quicker rather than going right from the fridge.
- We have provided a four-ounce ramekin with BBQ seasoning. Season both sides of chicken with the spice and rub into both the skin and flesh sides.
- When the chicken is ready to cook, place on the grill skin side down. The chicken will taste best when cooked 75% of the way on the skin side, rendering the fat, crisping the skin and developing some light char.
 - The chicken should be cooked around the hottest area with less direct heat than the burgers.
 - BBQ chicken tastes great with a slight char, but the skin should not be completely blackened as this will make it bitter.
- Once the skin has good color, flip the chicken over onto the flesh side. Be careful not to tear the skin.
- To cook the chicken, the rest of the way, close the lid to reduce the flame and control the heat better.
 - The chicken should be cooked until the internal temperature of the thickest part of the thigh reaches 165°F and the natural juices run clear.

BBQ BEANS

Microwave

- Similarly, to the pulled pork, place the quart container in the microwave with the lid cracked open.
- Start the microwave on high for 2 minutes. Due to the density of this and the size of the container we recommend stirring the beans after this first 2 minutes.
- If more heat is desired, repeat in 30 second increments until the beans are at the desired temperature.

Stove Top/Grill

- Using a rubber spatula or wooden spoon, place the contents of the quart container in a medium sauce pot.
- Add a couple tablespoons of water to compensate for any potential evaporation during the heating process. This will also temporarily loosen up the mixture.
- Place the pot over low to medium heat and gradually bring to a simmer. Be sure to stir the contents of the pot so that it doesn't stick.
- When the beans are warm through, hold in a warm place until ready to eat.