

## Dreamland Bar-B-Que Reheating Methods

### RIBS

Dreamland USDA inspected ribs will arrive at your door fully cooked. Ribs only need to be thawed and re-heated (not cooked) to an internal temperature of 165°F. **Always remove ribs from plastic wrap before cutting the slab or cooking.**

#### **Conventional Oven**

1. Preheat oven to 350°F. Place ribs on a foil-lined baking pan, meat side up. Brush with baste below, if desired. Place pan on middle rack of oven for 15 to 20 minutes or until heated to an internal temperature of 165 degrees F. Depending on your oven, you may achieve this temperature within 10 to 15 minutes. Use a thermometer to check the internal temp.
2. Preheat the oven to 100°F. Wrap the ribs loosely in foil and place on a baking sheet. If desired, baste the ribs with recipe below before wrapping the ribs. Place in middle rack of the oven for 45 minutes and then baste again. Wrap ribs back up and cook for 15 minutes more or until ribs reach an internal temperature of 165°F.

#### **Outdoor Grills**

**Gas-** Preheat grill to medium heat (350°F to 400°F). Place ribs on grill meat side down and close top of gas grill. Every two minutes, flip slab and baste, if desired, always making sure to keep the lid of the grill closed. Depending on your grill, it will take 8 to 12 minutes to heat up ribs.

**Charcoal-** Same as gas grill only DO NOT COVER GRILL. It will take 5-10 minutes; be sure to flip the slabs often.

### DREAMLAND BASTE RECIPE

Make an 80/20 mixture, with baste being 80% Dreamland BBQ Sauce and 20% white distilled vinegar.

### RIB REHEATING TIPS

\*Use tongs to turn ribs instead of a fork. A fork may pierce the ribs, causing loss of juices and flavor.

\*Never leave a grill unattended.

\*Gas grill must be closed in order to reach appropriate reheating temperature. Do not reheat slabs on gas grill

with top open. The grill will lose the required 350 to 400 degrees temperature to reheat slabs.

\*Ribs may be cut apart before cooking.

### HICKORY SMOKED SAUSAGE

Dreamland USDA inspected smoked sausage will arrive at your door fully cooked. Sausage only needs to be thawed and re-heated until heated to taste throughout. **Always remove sausage from the plastic before cooking.**

#### **Conventional Oven**

Preheat oven to 350°F. Remove sausage from plastic and split thawed sausage in half lengthwise. Place in a pan and put it on the middle rack of the oven. Cook for 5 minutes, then turn the sausage over and cook for 5 minutes more.

#### **Gas or Charcoal Grill**

Remove thawed sausage from the plastic and leave whole. Cook for 15 to 20 minutes, turning often.

### PULLED PORK AND CHOPPED CHICKEN

Dreamland USDA inspected pulled pork and chopped chicken will arrive at your door fully cooked. Pulled pork and chicken only needs to be thawed and re-heated (not cooked) to an internal temperature of 165°F. **Always remove the meat from the plastic before cooking.**

#### **Conventional Oven**

1. Preheat oven to 350°F. Loosen meat with a fork and then place on a cookie sheet. Place cookie sheet on the middle rack. Heat meat for approximately 30 minutes or until it reaches 165°F.
2. If you like your bbq wet, place the meat in an oven safe pan with at least 1 inch depth and coat the meat with the baste mixture above. Cover the pan, place it on the middle rack and follow the same heating instructions.

**Overheating will dry and toughen the meat, so check the meat regularly.**

### GENERAL REHEATING TIPS

**\*\*Remember, all meats arrive at your door fully cooked. Ribs only need to be re-heated to an internal temperature of 165 degrees F. \*\***

\*Freeze any thing you don't plan to use within 3 to 4 days in its original package unopened and store meat to be used immediately in the refrigerator. Food will normally last 3 to 4 days in the refrigerator.

\*Meat can become tough if frozen and thawed repeatedly; try to only thaw what you need at a time.

\*To defrost safely, let thaw overnight in the refrigerator for 8-12 hours or under running cold water in sink for 2-3 hours. Never defrost meat at room temperature.

**\*NEVER DEFROST MEAT IN THE MICROWAVE.**

### GEORGIA PECAN PIE

Store your pie frozen. When ready to eat, remove the pie from the foil pan. Slice the frozen pie, wiping the knife after each cut. Refrigerate the slices for about 4 to 5 minutes to thaw before serving.

### BARBQUED BAKED BEANS

Our FDA inspected baked beans arrive fully cooked. To reheat, remove beans from container and put in a saucepan. Heat the beans on the stove at medium heat, stirring occasionally, until they reach your desired temperature. For a more down-home flavor, add sautéed onions to the beans before you reheat them.

### MARINATED SLAW

Our FDA inspected slaw comes ready to eat. The slaw can be brought to room temperature by having it sit out of the refrigerator for thirty minutes before serving.

### CONTACT US

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[www.dreamlandbbq.com](http://www.dreamlandbbq.com)