

# REHEAT INSTRUCTIONS



## BRISKET



- Leave out at room temperature for 15 mins. Preheat the oven to 350f.
- Wrap the brisket in aluminum foil with 2tbsp of water or beef broth. Place into the oven for 15 mins, open gently to allow the steam to escape. Serve with Q39 classic sauce.

## CHICKEN



- Leave out at room temperature for 15 mins. Preheat the oven to 350f.
- Wrap in aluminum foil with 2tbsp of water or chicken broth. Place in the oven for 20 mins. Open gently to allow the steam to escape. For best result place onto a hot grill or saute pan to crisp the skin.

## RIBS



- Leave out at room temperature for 15 mins. Preheat the oven to 350f.
- Wrap in aluminum foil with 1tbsp water or chicken broth. Place in the oven for 18 mins. Open gently to allow the steam to escape. For best result place onto a hot grill or saute pan for 30 seconds each side and serve with Q39 Honey BBQ sauce.

## PULLED PORK



- Leave out at room temperature for 15 mins. Preheat the oven to 350f.
- Wrap in aluminum foil with 1tbsp of water or chicken broth. Place in the oven for 18 mins. Open gently to allow the steam to escape. Drizzle with Q39 zesty bbq sauce.

## SAUSAGE



- Leave out at room temperature for 15 mins. Preheat the oven to 350f.
- Wrap in aluminum foil with 1tbsp of water or chicken broth. Place in the oven for 15 mins. Open gently to allow the steam to escape.