

STORAGE & REHEATING



Cross Buck BBQ proudly serves craft American BBQ, inspired from styles across the continent. Chef and Pitmaster Tim McLaughlin has immersed himself in all things smoked to deliver a memorable blend of tastes from across the country. We are elated that you will enjoy Cross Buck on your home table, and hope you will join our community on social media.



BAG NOTICE

Do not open or puncture vacuum sealed pack until step 7.



REFRIGERATE OR FREEZE

Upon receiving product(s) - Immediately place in refrigerator or freezer. Do not store in the refrigerator for longer than 5 days.



THAWING

Thaw meat/poultry in the refrigerator for 24 to 48 hours or until completely thawed. Allow 8 hrs per lb of meat, 6-8 hrs per lb of fish and 4 hrs per lb of poultry.



PRE-HEAT

Pre-heat oven to specified temperature.



COOKWARE

Place product(s) in an oven-safe casserole dish or glass pan with 2 inches of water with packages.



COVER AND COOK

Loosely cover cookware with aluminum foil.



UNCOVER AND REST

Remove from oven, uncover, and carefully remove the product from the sealed pack. Allow product to rest for designated time.



SEASON

If product came with seasoning packet, after resting, place meat into a clean baking dish and sprinkle the entire contents of the packet onto the meat. Bake uncovered for 10 minutes and then rest.

Items need to go into either the fridge to thaw for consumption within 5 days or into the freezer for up to 9 months.
PER USDA: Foods should be reheated thoroughly to an internal temperature of 165° F.

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BRISKET CANDY (BURNT ENDS)

1-2 LB. PACKAGE
350° for 30-45 minutes
Remove and rest for 5 minutes

Season as directed



TEXAS STYLE SAUSAGE

1-2 LB. PACKAGE
350° for 30-45 minutes
Remove and rest for 5 minutes



SMOKED PORK RIBS

1-2 LB. PACKAGE
350° for 30-45 minutes
Remove and rest for 5 minutes



SMOKED WINGS

1-2 LB. PACKAGE
350° for 30-45 minutes
Remove and rest for 5 minutes



CITRUS GLAZED SMOKED SALMON

1-2 LB. PACKAGE
350° for 30-45 minutes
Remove and rest for 5 minutes

3-7 LB. PACKAGE
350° for 60-75 minutes
Remove and rest for 15 minutes



SMOKED PRIME RIB

3-7 LB. PACKAGE
350° for 60-75 minutes
Remove and rest for 15 minutes

Season as directed



PULLED PORK

1-2 LB. PACKAGE
350° for 30-45 minutes
Remove and rest for 5 minutes



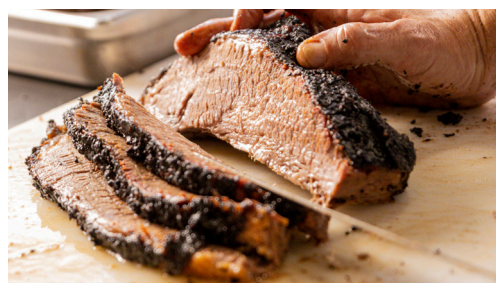
SOY SMOKED CHICKEN

1-2 LB. PACKAGE
350° for 30-45 minutes
Remove and rest for 5 minutes



SMOKED VIRGINIA HAM

3-7 LB. PACKAGE
350° for 60-75 minutes
Remove and rest for 15 minutes



TEXAS STYLE SMOKED BRISKET

1-2 LB. PACKAGE 350° for 30-45 minutes Remove and rest for 5 minutes	10-12 LB. PACKAGE 350° for 2 hours Remove and rest for 25 minutes
3-7 LB. PACKAGE 350° for 60-75 minutes Remove and rest for 15 minutes	