



Easter Feast Reheating Instructions

Easter Meats:

1. Refrigerate after pickup
2. **Do not open or puncture vacuum sealed pack** (You will not open bag until after your meat is fully reheated)

Ready to Reheat....

1. Pre-heat oven to specified temperature
2. Place meat (still in vacuum sealed packaging) in oven-safe casserole dish or glass pan
3. Fill dish/pan with water, at least 1-2 inches of water high in the pan
4. Loosely cover with aluminum foil
5. Cook for specified time below
6. Remove from oven, uncover, and very carefully remove the product from the sealed pack
7. Allow product to rest for 10-15 minutes

Whole Smoked Virginia Ham (7 lbs): 350° for 60-75 minutes (or until meat reaches an internal temp of 165°)

Smoked Turkey (3 lbs): 350° for 60-75 minutes (or until meat reaches an internal temp of 165°)

Whole Smoked Brisket (10 lbs): 350° for 2 hours (or until meat reaches an internal temp of 165°)

Whole Smoked Prime Rib (6 lbs): 350° for 60-75 minutes (or until meat reaches an internal temp of 120° for medium rare)

Black Molasses Pulled Pork (3 lbs): 350° for 35-45 minutes (or until meat reaches an internal temp of 165°)

Easter Sides:

1. Refrigerate after pickup

Serve from the refrigerator: Brisket & Bacon Deviled Eggs, Miso Honey Slaw, CB Potato Salad

Ready to Reheat...instructions apply to all sides:

Brisket Baked Beans, Vermont Cheddar Mac N Cheese, Creamy Hominy

1. Preheat oven to 350°
2. Remove lid and loosely cover with aluminum foil
3. Heat for 30-40 minutes

Holiday Desserts:

Blueberry Cobbler - leave on lid, 350° for 15-20 minutes, remove lid and heat additional 10 minutes or until crisp

S'mores Bread Pudding – 350° for 15-20 minutes (with lid on), remove from oven and let rest for 20-30 minutes