

PRODUCT
INSTRUCTIONS

BURGERS'

- SMOKEHOUSE -

BBQ PORK

SAUCED PULLED PORK | DRY RUBBED PULLED PORK | BURNT ENDS



FULLY COOKED. READY TO HEAT & SERVE.

Refrigerate upon arrival. If not to be used within 28 days, freeze for up to 6 months.

BBQ PORK

OUR BARBECUED PORK starts with fresh raw material before it's cured, aged, and slowly smoked & cooked over Natural Hickory Wood chips. Depending on the final product, it's pulled while still hot and packaged with its natural barbeque flavor or combined with our Signature BBQ Sauce to allow for the flavor to absorb throughout the meat.

1 LB. TRAY — HEATING INSTRUCTIONS

TO HEAT IN THE MICROWAVE

1. Thaw in refrigerator before microwaving.
Can be heated from frozen but requires extra heating time.
2. Do not remove or puncture the film attached to the top of the tray.
3. Place tray in microwave.
4. Heat on high the Signature Sauced Pulled Pork and Burnt Ends for approximately 3 ½ to 4 ½ minutes. Dry Rubbed (unsauces) for approximately 2 ½ to 3 ½ minutes.

Film will expand and form a bubble during heating, and then self vent and slowly relax over the brisket.

5. Remove from microwave and let rest for 2 minutes. Caution contents are very hot. Peel off the film, serve and enjoy.

Heating time is approximate due to the variability of microwave ovens. Heat to a minimum internal temperature of 140° F.

TO HEAT ON STOVETOP:

1. Thaw tray overnight in refrigerator.
2. Open tray & place product into a small saucepan.
3. Place on stove top & heat slowly, stirring over medium heat.
Note, if dry rubbed version, place a small amount of water in the pan with it.
4. Ready when thoroughly heated – approximately 10 minutes.

5# PARTY PACK – HEATING INSTRUCTIONS

Perfect for serving a large group conveniently! Each package serves 16-18 people.

TO HEAT IN THE SLOW COOKER:

1. Thaw 1-2 days in refrigerator
2. Remove from plastic bag & place in appropriate size slow cooker. Cover with Lid
3. Heat on high for approximately 1-1 ½ hours, stirring often
4. Carefully remove from the slow cooker before serving.

TO HEAT ON STOVE TOP:

1. Thaw 1-2 days in refrigerator.
2. Open bag & place package contents in a large pan with a small amount of water in the bottom.
3. Place on stove top over medium heat – stirring slowly until heated through.



BBO PORK

SERVING SUGGESTIONS

- Pulled Pork Sandwiches – serve with chips, pickles or your favorite side!
- Nachos – substitute Pulled Pork as the protein on your nachos.
- Tacos – great tasting taco meat option.
- Wraps/Sliders and More – it makes a great tasting protein filler.
- Gourmet Mac & Cheese – chop it up and add it as an ingredient to your favorite mac & cheese.

MORE RECIPES & IDEAS AT: WWW.SMOKEHOUSE.COM

IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.