REHEATING INSTRUCTIONS

CATERING MANAGER: 860-458-4508
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PROTEINS

BABY BACK OR SLOPPY SPARE RIBS

Place rack of ribs on a roasting pan with 1/4 inch of warm water underneath. The water should not touch the ribs. (If you don't have a roasting pan use a cookie tray, with a cooling rack on top. Put warm water on the cookie tray. The water should not touch the ribs.) Cover with tinfoil. Heat at 250 for 60-90 minutes. **Chris' Optional Pitmaster Tip:** Finish on the grill for perfection!

PULLED PORK, PULLED CHICKEN, CHOPPED BRISKET, CHILI

Take trays out of the fridge while you preheat oven to 250. Heat protein until hot, approximately 2.5 hours for a full tray or 1.5 hours for a half tray.

CHICKEN THIGHS

Cook at 325 until hot, 45 minutes - 1 hr.

STUFFED MEATLOAF, BURNT ENDS, VEGAN SAUSAGE & PEPPERS

Preheat oven to 325. Cook until just heated, about 45 minutes - 1 hr.

KIELBASA & SAUERKRAUT

Cook at 325 until hot, approximately 45 minutes - 1 hr.

SLOPPY CHRIS, CHEESY SLOPPY CHRIS DIP, BRISKET QUESO

Cook at 325 until hot, 45 minutes. - 1 hr.

BALLS & WEENIES

Heat in 325 oven for 1 - 1.5 hours, until hot.

SIDE DISHES

Heat in 325 oven for 1 - 1.5 hours, until hot.

NOTES

We use restaurant quality plastic wrap that can go in the oven. So, if possible, wrap your trays in the plastic wrap we provided and then tin-foil. This helps keep moisture in your food as it reheats.

**For quarter trays, the lids cannot go in the oven; please remove the lids and cover with tin foil before heating.

CHAFING DISHES

- Place the base in exactly the position which you intend to use it.
- Place the chafing fuel (sterno) inside the rack and remove the can lid. Keep the lid in a separate location.
- Place the empty water pan in the stand and check that it is secure.
- Fill the water pan with approximately one inch of warm water. (Fill with ice for cold food.)
- Light the fuel with a stick lighter, taking care to keep your hand away from the flame.
- Place the hot food pan on top of the water pan and close the lid or cover with tinfoil.

PLEASE BE CAREFUL
Sterno containers get HOT! Be sure that the flame is completely out and sterno is cool before handling. Cover with lid before disposal. Keep sterno away from children!

Thank you for choosing Smokin' With Chris!

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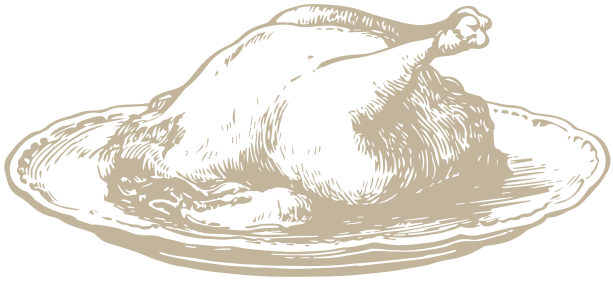
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WINGS

1. Preheat the Oven:
   - Set your oven to 350˚F (175˚C). A lower temperature helps prevent the sauce from burning or drying out too quickly.
2. Prepare the Wings:
   - Take the sauced chicken wings out of the fridge and let them sit for 10-15 minutes to come closer to room temperature. This ensures they heat evenly.
   - If you want, you can cover the wings lightly with foil to help keep the moisture in, but avoid wrapping them too tightly.
3. Arrange the Wings:
   - Place the wings on a baking sheet lined with parchment paper or aluminum foil. If you want to keep the wings crispy, try using a wire rack on top of the baking sheet so that the heat can circulate underneath the wings.
   - Important: Arrange them in a single layer, leaving space between each wing to ensure even reheating.
4. Reheat the Wings:
   - Place the wings in the oven and reheat for 10-15 minutes. Halfway through, flip the wings gently to ensure even heating on both sides.
   - If the sauce starts to look too dry or caramelized, you can lightly cover the wings with foil. This prevents the sauce from hardening while still allowing the wings to heat through.
   - Check the wings to see if they're heated through and the sauce is still glossy (but not burnt). The internal temperature should reach 165˚F (74˚C), which you can check with a meat thermometer.
5. Crisp Up the Skin (Optional):
   - If you want the outside of the wings to be crispy, remove the foil after about 10 minutes, and bake for another 3-5 minutes at the same temperature, watching closely so the sauce doesn't burn.

WHOLE TURKEYS

- Pre-heat oven to 250 degrees
- Lift corner of tin foil and add 1 quart of liquid (examples: water, apple cider & water, or apple cider & white wine). Note: it's safe for the plastic wrap to go in the oven as long as it does not hang down the side of the pan and is covered by the foil.
- Refold corner of tin foil to seal turkey
- Place wrapped turkey in 250 degree oven for 2-2.5 hours
- Remove foil and plastic
- Turn oven up to 350, baste with butter for remaining 30 minutes



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