



Brisket Re-Warming Instructions

DO NOT REMOVE MEAT FROM THE SEALED PACKAGE PRIOR TO HEATING!

Directions:

1. Preheat your oven to 325 degrees.
2. Fill a standard 9x13 baking pan halfway with hot tap water.
3. Place the sealed brisket in the pan and cover it with foil.
4. Cook for 90 minutes, flipping brisket halfway through. Remove from plastic and slice just before serving.

Turkey Re-Warming Instructions

DO NOT REMOVE MEAT FROM THE SEALED PACKAGE PRIOR TO HEATING!

Directions:

1. Preheat your oven to 325 degrees.
2. Fill a standard 9x13 baking pan halfway with hot tap water.
3. Place the sealed turkey in the pan and cover it with foil.
4. Cook for 90 minutes, flipping the turkey halfway through. Remove from plastic and slice just before serving.

*Porter's extra flavor tip: Save the concentrated broth left in the reheating bag and add to the butter mixture below. To prepare turkey drippings: Melt 4 tablespoons of butter and mix with the provided seasonings. Pour over sliced turkey and serve immediately.

Pulled & Seasoned Pork Shoulder Re-Warming Instructions

DO NOT REMOVE MEAT FROM THE SEALED PACKAGE PRIOR TO HEATING!

Directions:

1. Preheat your oven to 325 degrees.
2. Fill a standard 9x13 baking pan halfway with hot tap water.
3. Place the sealed pork in the pan and cover it with foil.
4. Cook for 90 minutes, flipping pork halfway through. Remove from plastic and serve.

Mac & Cheese and Bean Re-Warming Instructions

Our sides are fully cooked and simply need to be warmed. Porter's recommended heating instructions are as follows:

Directions:

1. Preheat your oven to 325 degrees.
2. Place the pan covered with foil in the oven.
3. Cook for 90 minutes. STIR WELL AFTER 45 MINUTES and put it back in the oven.