**AT-HOME COOKIN'**

**Reheating Instructions**

**Ribs & 1/2 Chickens**
Remove from bag. Bake uncovered for 35-45 minutes at 325º.

**Hot Links**
Remove from bag. Bake uncovered for 15-20 minutes at 325º or grill until 160º.

**Pulled Pork, Burnt Ends, Pulled Chicken, Brisket**
Simmer in bag 10-12 minutes. Top with your favorite Blue Ribbon BBQ sauce.

**Wings**
Remove from plastic. Heat in oven for 25-35 minutes at 325º or grill until 160º. Top with your favorite Blue Ribbon BBQ sauce.

**Buffalo Macaroni & Cheese**
Remove plastic lid. Bake at 350º for 35-45 minutes or until internal temperature reaches 160º. Let it sit uncovered for 10 minutes.

**Bake-Your-Own Chocolate Chip Cookies**
Pre-heat oven to 350º. Place on cookie sheet and flatten cookie slightly. Bake 12-15 minutes.

**Beef Stew**
Bake at 350º for 35-45 minutes or until internal temperature reaches 160º. Let it sit uncovered for 10 minutes.

**Meatloaf**
Bake at 350º for 35-45 minutes or until internal temperature reaches 160º. Let it sit uncovered for 10 minutes.

**Turkey Pot Pie**
Bake at 350º for 35-45 minutes or until internal temperature reaches 160º. Let it sit uncovered for 10 minutes.

**Shepherds Pie**
Bake at 350º for 35-45 minutes or until internal temperature reaches 160º. Let it sit uncovered for 10 minutes.

**Smoked Ham**
Bake at 350º for 30-35 minutes or until internal temperature reaches 160º. Add glaze when out of the oven, and let it sit for 10 minutes.

**Side Dishes, Gravy**
Reheat in microwave or oven until hot.

**Soups/Chili**
Thaw and reheat on stovetop until 160º.

**Bake-Your-Own Cornbread**
Bake in oven for 35-45 minutes at 350º.

**ALLERGY INFO:** blueribbonbbq.com/allergy