



## HEATING INSTRUCTIONS

All Ovens operate differently so cook times may vary.

Adding multiple pounds of meat and sides together will extend the cooking times.

It is important to cook all products until the internal temperature reaches **165°**

**MEAT BY THE POUND**- Preheat the oven to 350°, place meat in the oven proof pan and cover with foil and cook for 20 minutes. Remove foil and stir meat or rotate slices. Cook for an additional 5-10 minutes. Check the thickest part of meat to insure it has come up to 165°.

**CORNBREAD MUFFINS**- Preheat oven to 325°. Place cornbread on a small sheet pan and warm in the oven for 10 minutes.

**MAC & CHEESE** - Place Mac N Cheese in a saucepan and heat on medium low heat while stirring occasionally. Cook for approximately 15 minutes until mac has come up to 165°

**BOURBON BAKED BEANS** - Place beans in a small saucepan and heat on medium while stirring occasionally. Cook for approximately 7 minutes or until the beans have come up to 165.

**JERK SPICED COLLARDS** - Place collards in a small saucepan and heat on medium while stirring occasionally. Cook for approximately 7 minutes or until the collards have come up to 165.

**Thank you for your support!**  
**Enjoy your meal with your loved ones!**