



REHEATING INSTRUCTIONS

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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 for 60-90 minutes. **Chris' Optional Pitmaster Tip:** Finish on the grill for perfection!

PULLED PORK, CHICKEN, BRISKET

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.

PIECES OF SMOKED CHICKEN

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

STUFFED MEATLOAF, VEGAN SAUSAGE & PEPPERS, BURNT ENDS

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.

BRISKET QUESO, CHEESY SLOPPY CHRIS DIP

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

BALLS & WEENIES, SMOKED MEATBALLS

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.

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!*