



## BBQ Reheat Instructions

These instructions ensure your BBQ meats and sides from Slice 19 retain their smoky flavor, juiciness, and texture. Choose the method that best suits your equipment and time.

### General Tips

- **Thaw First:** If frozen, thaw meats and sides in the refrigerator for 24–48 hours before reheating to ensure even heating.
- **Rest at Room Temperature:** Let meats sit out for 20–30 minutes before reheating to prevent cold centers.
- **Low and Slow:** Reheat gently to avoid drying out or overcooking.
- **Add Moisture:** Use broth, apple juice, or BBQ sauce to keep meats juicy.

### Reheating Meats (Brisket, Ribs, Pulled Pork, Chicken)

#### Oven (Best for Flavor and Texture)

1. **Preheat:** Set oven to 250°F (120°C).
2. **Prepare:** Place meat in an oven-safe dish or on a baking sheet lined with foil. For brisket or pulled pork, add 2–3 tbsp of beef broth, apple juice, or water. For ribs, brush lightly with BBQ sauce or broth. Cover tightly with foil to trap steam.
3. **Reheat:**
  - **Brisket:** 45–60 minutes, until internal temperature reaches 165°F (74°C).
  - **Ribs:** 30–40 minutes, until heated through and tender.

- **Pulled Pork:** 30–45 minutes, stirring halfway to distribute moisture.
  - **Chicken** (quarters): 20–30 minutes, until internal temperature reaches 165°F (74°C). For crispy skin, uncover for the last 5 minutes.
4. **Rest:** Let meat rest for 5 minutes before serving to redistribute juices.
  5. **Optional:** For a crispy bark on brisket or ribs, or crispy chicken skin, uncover and broil at 400°F (200°C) for 3–5 minutes.

### Stovetop (Good for Pulled Pork or Brisket Slices)

1. **Prepare:** Use a heavy-bottomed skillet or saucepan over low heat. Add 1–2 tbsp of broth, water, or BBQ sauce to the pan.
2. **Reheat:** Place meat in the pan, cover, and heat for 10–15 minutes, stirring or turning occasionally. Ensure internal temperature reaches 165°F (74°C).
3. **Tip:** For chicken, sear lightly uncovered for 2–3 minutes per side after reheating to crisp the skin, if desired.

### Microwave (Quick but Less Ideal)

1. **Prepare:** Place meat in a microwave-safe dish. Add 1 tbsp of broth or water per portion and cover with a microwave-safe lid or damp paper towel.
2. **Reheat:** Heat on 50% power in 1-minute intervals, checking and stirring/turning until warmed through (165°F/74°C). Avoid high power to prevent toughness.
3. **Tip:** Use only for small portions of chicken or pulled pork to minimize texture loss.

### Smoker or Grill (For Authentic BBQ Flavor)

1. **Preheat:** Set smoker or grill to 225–250°F (107–120°C) with indirect heat.
2. **Prepare:** Wrap meat tightly in butcher paper or foil with 2–3 tbsp of broth or apple juice. Place on the cool side of the grill.
3. **Reheat:** Heat for 45–60 minutes (brisket/ribs), 30–45 minutes (pulled pork), or 25–35 minutes (chicken), until 165°F (74°C).
4. **Optional:** Unwrap and place over direct heat for 3–5 minutes to refresh the bark on brisket/ribs or crisp chicken skin.

## Reheating Sides (Mac 'n' Cheese, Beans, Coleslaw, etc.)

- **Oven:** Place sides like mac 'n' cheese or beans in an oven-safe dish, cover with foil, and heat at 300°F (150°C) for 15–20 minutes, stirring halfway. Add 1 tbsp milk or butter to creamy sides for richness.
- **Stovetop:** Heat beans or creamy sides in a saucepan over low heat, stirring frequently. Add a splash of water or milk if needed. Takes 8–12 minutes.
- **Microwave:** Use a microwave-safe dish, cover with a damp paper towel, and heat on high in 1-minute intervals, stirring between, until hot (about 2–4 minutes).
- **Coleslaw/Potato Salad:** Serve cold or at room temperature. Do not reheat to maintain crunch.

## Storage and Safety

- **Refrigerate:** Store leftovers in airtight containers for up to 3–4 days.
- **Freeze:** Wrap tightly in plastic wrap and foil or use freezer bags for up to 3 months.
- **Check Temperature:** Ensure meats reach 165°F (74°C) for safety.
- **Avoid Overheating:** Reheat only what you'll eat to prevent repeated cooling and reheating, which can degrade quality.

## Pro Tips

- **Refresh BBQ Sauce:** Warm extra BBQ sauce on the stovetop and drizzle over meat before serving for a fresh, glossy finish.
- **Slicing Brisket:** Slice against the grain after reheating to maintain tenderness.
- **Ribs:** If reheating a half-rack, stand it upright in a foil tent to heat evenly.

**ENJOY YOUR SLICE 19 BARBECUE MEAL AS IF  
IT JUST CAME OFF THE SMOKER!**