

**LOVE AND SMOKE**  
B A R B E C U E

# WE SMOKED IT. YOU REHEAT IT.™

Our meats have been fully smoked, then vacuum-sealed and refrigerated (and sometimes frozen) for your convenience. But you can return them to their warm smoked goodness and avoid drying out the meat with an easy reheating process.

## EASY PEASY.

**PLACE SEALED PACK(S) IN A SAUCEPAN/POT OF ADEQUATE WIDTH AND DEPTH, AND ADD ENOUGH WATER TO COVER. (NOTE: IF YOUR SEALED PACK CAME FROM US FROZEN OR YOU FROZE IT YOURSELF, DEFROST IT FIRST IN THE REFRIGERATOR 24 HOURS AHEAD OF SERVING TIME FOR BEST RESULTS.**

(If reheating 2 or more packs, increase the pan size/water accordingly.)

**HEAT WATER TO A SLOW-BOIL (190°F), THEN LOWER HEAT TO SIMMER, AND COVER POT WITH A LID. (Do not rapidly boil the water. A low simmer will do the job.)**

**LEAVE THE PACKAGE IN THE SIMMERING WATER FOR 15 MINUTES. (25 MINUTES OR MORE IF HEATING MULTIPLE PACKS.)**

**WHEN TIME'S UP, REMOVE THE PACK(S) FROM THE WATER (USE TONGS, REMEMBER THE WATER IS HOT), CUT OPEN THE PLASTIC AND REMOVE THE MEAT PLUS ACCOMPANYING JUICE ONTO A PLATE. (Meat should reach an internal temperature of 155-165F degrees.) SLICE/SERVE AND ENJOY!**

**KEEP MEAT PACKS REFRIGERATED UNTIL READY TO REHEAT AND EAT!**

Also, if the sealed package ever comes open before or during the cooking process, remove the meat and reheat in a traditional manner (foil-covered in a preheated 300-degree oven for 1 hour). Not optimal, but still good!

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