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Congratulations!

You are about to feast on some great barbeque.

Heating Instructions

Brisket/Pork

- Preheat oven to 250°
- Place meat in a baking dish, cover loosely with foil
- If meat looks dry, add a little water in the pan
- If you purchased bulk meat, stir up the meat in pan before serving as there is beef/pork stock at the bottom
- Enjoy!

Chicken/Ribs

- Preheat oven to 250°
- Place meat in a shallow tray, cover loosely with foil
- Heat in oven until meat appears to sweat (when you observe moisture)
- For best results, remove meat from oven and place on a hot grill (meaty side down) for about 30 seconds, then flip and lightly brush with sauce
- Remove from grill and enjoy!

Sausage

- Preheat oven to 300°
- Place sausage on sheet pan and heat for about 15 minutes or until hot throughout
- Finish on grill for a few minutes or until skin is crisp
- Remove from grill before skin breaks
- Do not microwave
- Do not grill from cold state

Tips

- For food safety, always keep food below 40° or above 140°.
- Avoid overheating as it tends to dry out the meat
- Always heat meat to an internal temperature of 165°
- Try our sauce as a condiment, but avoid drowning the meat

Smoked to perfection every time!