

Jack's Blend Smoked Meats

Thawing, Cooking and Re-Heating



All of our smoked meats are FULLY COOKED and READY TO EAT as is. Once off the smoker, the meat is cooled, vacuum sealed and frozen. Product is good for as long as the package stays sealed and the product stays frozen. Once thawed, handle as you would any smoked meat.

Thawing product - it is easiest to keep product sealed in bag when thawing:

- Thaw in sealed bag in fridge overnight.
- Thaw on counter or in lukewarm water immediately before cooking or reheating.

Recommendations for re-heating and serving Jack's Blend smoked meats.

- **Bacon**
 - Pan Fry* - in cast iron or other pan, medium heat till desired doneness.
 - Oven - on a parchment lined bake sheet at 350° for approximately 15 minutes.
- **Pulled Pork** - Great with or without sauce.
 - Stove - place in covered pan, add a small amount of dark beer, apple juice or water and heat covered over low flame.
 - Crockpot* - place 1 or more packages in crock pot, add small amount of liquid and reheat on low heat.
 - Microwave - place thawed meat in glass bowl, cover w/ plastic wrap and reheat.
- **Italian Sausage or Brats**
 - Grill* - Once sausage is thawed and at room temp, simply heat on grill on low-medium heat till heated through.
 - On stove - place in pan, reheat over low heat till ready to serve.
 - Microwave - place on plate, cover with plastic wrap and reheat.
 - Room temperature - slice thin for enjoying with crackers and cheese, charcuterie boards or on sandwiches.
- **Smoked Wings** - Can be served with no sauce, sauce on the side, or coated in sauce.
 - Grill* - set grill up with both direct and indirect heat. Grill wings over indirect heat until fully heated, then crisp up over direct heat.
 - Oven - oven temp at 375° (or 325° with convection), bake until desired crispness is achieved.
- **Baby Back Ribs** - our ribs were smoked for approximately 4 hours for a flavorful, tender and delicious rib. Hardwood smoked low & slow - there is no substitution.
 - Grill* - Once ribs are thawed and at room temp, simply heat on grill on low-medium heat till heated through.
 - Microwave - place on plate, cover with plastic wrap and reheat.
- **Beans**
 - Microwave - place in a bowl, cover w/ plastic wrap and reheat, stir during reheat.

*Best method