

# Dixie Bones

## Warming instructions for cold BBQ meats, sides & sauces

Our food is made using the greatest care & finest ingredients. At every step we follow safety guidelines in regard to temperature. Please keep your food at the proper temperatures & carefully follow warming directions.

BBQ meat is thoroughly cooked. Hickory wood used in the smoking process may cause a pink color. However, it is well done, so please do not overheat. High temperatures will dry out the tender meat & make it tough.

### KEEP ALL MEAT REFRIGERATED UNTIL READY TO HEAT & SERVE

**Time:** Depends on amount-30 min-1 hour

**Temperature:** 220°

#### WHOLE RACKS OF RIBS

1. Remove whole racks from vacuum pack bag - **do not remove plastic wrap** it prevents ribs from drying out during reheating.
2. Place in oven for about 30 minutes until warm to touch. (If not warm, check every 10-15 minutes). Do not overheat-ribs should be just warmer than room temperature.
3. Take from oven & remove plastic wrap.
4. Cut into individual pieces & serve with warm BBQ sauce.

#### RACKS OF RIBS CUT IN INDIVIDUAL PIECES

1. Remove from vacuum pack bag, place in pan & cover tightly with foil.
2. Place in oven for 20 minutes; check temperature; return to oven for a few minutes if necessary.
3. Do not overheat, ribs should be just warmer than room temperature.
4. Remove from oven, uncover & serve with warm BBQ sauce.

#### PULLED PORK, BEEF, SAUSAGE, CHICKEN PIECES & PULLED CHICKEN

1. If vacuum packed, remove from bag.
2. Place in a pan; add a small amount of sauce to the meat & cover.
3. Place in oven for 20 minutes, stir; if the meat is warm it is ready to serve, if not cover & return to oven for another 10 minutes.
4. Serve with warm BBQ sauce.

## BBQ SAUCES

Red BBQ sauces should be warmed (**NEVER BOILED**) & served on the side. Allow white BBQ sauce to reach room temperature before serving.

### Warming instructions for side dishes

Warm sides in an aluminum or oven proof pan with a lid. All food has been thoroughly cooked - do not over heat. **USE YOUR BEST JUDGEMENT !**

## CABBAGE & GREEN BEANS

**Time:** 20 minutes - approximately

**Temperature:** 220°

Place in oven. After 20 minutes - stir. If necessary, return for a few more minutes. Do not overheat.

## COLLARD GREENS, MAC & CHEESE, MUDDY SPUDS & BAKED BEANS

**Time:** 30 minutes - approximately

**Temperature:** 220°

Place in oven. After 30 minutes - stir. If necessary return to oven for 10-30 more minutes - check often.

## CORNBREAD

**Time:** 20-30 minutes

**Temperature:** 220°

Place in oven for about 20 minutes. Check temperature. Return to oven if necessary. Do not overheat. Cut into slices **after warming**.

## BREAD PUDDING

**Time:** 20 minutes

**Temperature:** 325°

Place uncovered pan in oven for about 20 minutes. Meanwhile, pour the caramel sauce into a pan on the stove on **LOW HEAT**. **DO NOT OVERHEAT - IT WILL TURN INTO HARD CANDY**. Remove bread pudding from the oven; pour caramel sauce on top & serve.