



Finishing guidelines...

One of the many great things about smoking is that it preserves meat, so our packaged products have a week long use-by date in the fridge; not that you'll be able to resist them for that long!

Here are some guidelines for finishing the products at home; cooking appliances vary, so please always ensure that your food is piping hot before serving.

Our sous vide vac packs can be reheated for 10-15 minutes in boiling water, (label facing up!) before finishing under a grill or in a pan, or however you see fit.

Pulled Pork

We recommend reheating by boiling in the bag, and then adding some of our Carolina sauce for a bittersweet heat, or our Kansas sauce for those that like it sweet!

Or you could finish in the oven for approximately 30mins at 130c, (on some Nachos perhaps!) or braise in a pan until piping hot throughout.

Short Rib

Re-heat in the bag, or empty the bag and place the meat on a foil covered tray in the oven for approximately 1 hour at 130c. You might want to crank up the heat and uncover at the end.

You'll know it's done when it's back to being buttery soft and steaming. Add 5mm of slightly watered down Carolina Sauce or Kansas Sauce to the tray if you want some beef dripping infused saucy action.

Smoked Tandoori Lamb

Simply boil in the bag, and you could finish under/on a grill to make sure that the outside has that extra bit of crispiness if you wish. We'd highly recommend adding the lamb to a curry sauce; be it one of your own creation, or one of the many fantastic ready-made ones for a super easy dinner!

Pig Candy

Finish in the oven for approximately 30-40 mins at 130c, stirring a couple of times, or braise in a pan until piping hot throughout. Having some bread to hand for that buttery sweet sauce is strongly recommended.

Hot Links

Finish in the oven on a baking tray for approximately 15 mins at 200c, turning a couple of times, or fry in a pan with a little oil until piping hot throughout. Enjoy, then wish you'd ordered some more

Mac'N'Cheese

Heat for 30-40 minutes at around 200c until bubbling and crispy on top.

If you'd like any more advice or recipe suggestions, then please don't hesitate to get in touch with us!