



reheat instructions

smoked meats

- preheat oven to 180c. remove meat from refrigerator while oven is pre-heating to come to room temperature slightly.
- remove meat from vac-pac packaging. follow the below chart and allow to warm through gently.
- note we provide peach / butcher paper to wrap certain cuts when reheating. wrap as you would a parcel. this prevents the meat from drying out. foil can also be used.

	wrap	placement	approx. mins.
sausage	no	directly in tray	15-20
pulled pork	yes	directly in tray	20-25
pork belly	yes	bone side down	25-30
beef brisket	yes	fat side up	30-35
beef rib	yes	bone side down	30-35

- place the meat in a roasting tray [preferably on a wire rack, but not essential].
- to check it is to temperature, pierce with a metal skewer in the thickest part of the meat and leave for a few seconds. remove skewer which should be hot to the touch. the temperature of the skewer is the temperature of the meat so leave meat in for longer if wish hotter.
- for brisket and pork belly, slice 5 mm thick and serve.
- for sausage and pulled pork, serve as is.
- for beef rib, cut into three individual bones.

diy bun boxes

- to toast the buns, turn the oven to grill setting with the rack on the highest level / closest to the heat source.
- open the buns cut-side up onto a tin and place under the grill until lightly toasted and warmed through. watch carefully and do not leave unattended. this should only take 60 seconds and the buns can burn easily if not careful.
- warm the barbecue sauces in the microwave or on the hob. spread the sauce onto the base of the toasted bun.
- divide the smoked meat into four [one for each bun] and place on the base of the bun.
- place garnish provided on top of the meat.
- optional: brush beef dripping / butter on the top half of the bun for extra decadence.
- optional: coarse sea salt to finish.

sticky toffee pudding loaf

- in microwave warm half STP for 45-60 seconds / whole for 60-90 seconds. it should be just soft to the touch and warm all the way through. avoid overheating as the sugars / molasses will burn. better to go for less time to start as length of reheating will be dictated by power of microwave.
- place the sauce in a small pan and heat through on a gentle heat. alternatively, can warm in the microwave. warm until fully runny and liquid.
- slice stp loaf - half serves two / whole serves four - and plate. generously pour salted caramel over the pudding.
- optional: serve with clotted cream / ice cream / double cream [any + all cream].