

Pulled Pork Reheating Instructions

- Preheat oven to 350°F
- Place pork in oven safe container with a side lip (or use pan they arrived in)
- Add 1 cup of water or apple juice, and pork rub seasoning
- Cover securely with foil, allowing the pork to steam
- Place in oven for 30 minutes
- After 30 minutes, mix up and test temperature
- Place back in the oven, checking temp every 10 minutes. **Allot at least 60-75 minutes for reheating in the oven.**
- For food safety, reheat to 165°F

Note: All contents are already fully cooked and can be consumed cold, however the quality will be better reheated.

For best results, consume Pulled Pork by:

To consume your pork at a later date, freeze by the 'best-by' date and consume within 3 months.

Dietary Information:

Pulled Pork contains Pork, Apple Juice, Brown Sugar, Paprika, Salt, Pepper, Garlic, Dried Parsley - **GLUTEN & DAIRY FREE**

BBQ Sauce contains: Ketchup, Onions, Worcestershire, Brown Sugar, Chili Powder, Salt, Garlic, Vinegar, Coffee - **GLUTEN & DAIRY FREE**