

HEATING INSTRUCTIONS

- Thaw under refrigeration **OVERNIGHT** for best results. Do **NOT** tip on side.
- Can be held refrigerated for up to 5 days.
- Heat until product achieves internal temperature of 165°F.

*Due to differences in appliances, heating times may vary and require adjustment.



CONVENTIONAL OVEN: 425°F

Remove outer packaging from tray, leaving lid on.

Place covered tray on baking sheet into pre-heated oven.

Stir midway through heating.

If thawed: 35 – 45 minutes

If frozen: 70 – 80 minutes



CONVECTION OVEN: 350°F

Remove outer packaging from tray, leaving lid on.

Place covered tray on baking sheet into pre-heated oven.

Stir midway through heating.

If thawed: 25 – 35 minutes

If frozen: 45 – 55 minutes



SLOW COOKER:

Place thawed product in slow-cooker unit.

Heat on high for 2 – 3 hours or until fully heated...smell that hickory smoked flavor!



TRY it on the GRILL!

Remove outer sleeve, place covered tray on grill and fully heat, stirring occasionally.

They'll think you smoked it all night!

AUTHENTIC

Byron's

S M O K E H O U S E