HEATING INSTRUCTIONS

RIBS + BBQ CHICKEN
GRILL - 350°-450° 15 minutes, grilling both sides
OVEN - 400° uncovered for 20 minutes.

PORK - CHICKEN - BRISKET
OVEN - 400° for 15-20 minutes
Heat for 10 minutes, stir, heat 5-10 minutes.

BURNT ENDS
OVEN - 400° for 10-15 minutes
Broil on high for 8-10 minutes, baste with sauce, broil for 2-5 minutes more.

SIDES
OVEN - 400° 25-30 minutes
Heat for 20 minutes, stir, heat 5-10 minutes.

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ALL ITEMS ARE FULLY COOKED
REMOVE PLASTIC WRAP BEFORE HEATING
REFRIGERATE FOR UP TO 4 DAYS BEFORE SERVING