

Live Fire Barbecue Reheat Instructions

Brisket: The whole brisket will be wrapped in peach paper and then again in BPA-free plastic wrap. Preheat your oven to 275°F. Gently make 5-7 1-inch cuts in the plastic wrap, but not the peach paper. Place the brisket on a roasting rack in a baking dish large enough to hold it, preferably with 3-5" deep sides. Reheat the brisket for 2.5 hours in your oven or until the internal temperature reaches 165°F. Let the brisket rest for at least 30 minutes before slicing. To serve, slice the flat (lean) end against the grain until the flat muscle joins the point (thicker end). Turn the point end of the brisket 90° and continue slicing against the grain with the thickness of a #2 pencil.

St. Louis Ribs: The whole rack of ribs will be wrapped in aluminum foil. Preheat your oven to 275°F. Leave the ribs tightly wrapped. Place the rack of ribs on a roasting pan with a rack if you have one. Take care not to pierce the foil. If this happens, just wrap it again in another sheet of foil. Place the ribs in the oven and cook for 45 minutes to 1 hour or until the internal temperature reaches 165°F. Remove the ribs from the oven and let rest for 15-20 minutes before serving.

Half Chicken: The half chicken will be wrapped in aluminum foil. Preheat your oven to 300°F. Leave the chicken tightly wrapped. Place the chicken on a roasting pan with a rack if you have one. Take care not to pierce the foil. If this happens, just wrap it again in another sheet of foil. Place the chicken in the oven and cook for 45 minutes. Partially unwrap the chicken to crisp the skin and continue cooking until the internal temperature reaches 165°F. Remove the chicken from the oven and let rest for 15-20 minutes before serving.

Sausage: The sausage will be wrapped in aluminum foil. Preheat your oven to 300°F. Leave the sausage tightly wrapped. Place the sausage on a roasting pan with a rack if you have one. Take care not to pierce the foil. If this happens, just wrap it again in another sheet of foil. Place the chicken in the oven and cook for 45 minutes. Partially unwrap the sausage to crisp the skin and continue cooking until the internal temperature reaches 160°F. Remove the chicken from the oven and let rest for 15-20 minutes before serving.

Sides: All of our sides are served in microwave & safe containers. We recommend reheating hush puppies in your oven on a roasting rack at 325°F for 15 minutes. We do not recommend reheating potato salad and kimchi.