

Rhino's Competition BBQ Crew
BANDIT - BBQ
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Reheating Instructions

Pulled Pork – Method One

1. Thaw in refrigerator overnight.
2. Fill large pot with 6 to 8 quarts of water and bring to rapid boil.
3. DO NOT CUT BAG OPEN BEFORE BOILING!
4. Gently lower freezer bag into boiling water and boil, uncovered, for 15 to 20 minutes, or until pulled pork is hot.
5. Carefully remove bag from boiling water with tongs and cut bag open to get to the moist and flavorful Bandit BBQ Pulled Pork.

Reheating Instructions

Spare Ribs – Method One

1. Thaw in refrigerator overnight.
2. Fill large pot with 6 to 8 quarts of water and bring to rapid boil.
3. DO NOT CUT BAG OPEN BEFORE BOILING!
4. Gently lower freezer bag into boiling water and boil, uncovered, for 15 to 20 minutes, or until ribs are hot.
5. Carefully remove bag from boiling water with tongs and cut bag open to get to the moist and flavorful Bandit BBQ Spare Ribs.

Reheating Instructions

Pulled Pork – Method Two

1. Thaw in refrigerator overnight.
2. Preheat oven to 350° Fahrenheit.
3. Carefully cut freezer bag open and remove pork to baking pan.
4. Place pan, on center rack, and heat for 15 to 20 minutes, or until pork is heated through.
5. Carefully remove pan from oven and allow pork to rest for 5 minutes before enjoying the flavorful Bandit BBQ Pulled Pork.

Reheating Instructions

Spare Ribs – Method Two

1. Thaw in refrigerator overnight.
2. Preheat oven to 350° Fahrenheit.
3. Carefully cut freezer bag open and remove ribs to baking pan.
4. Place pan, on center rack, and heat for 15 to 20 minutes, or until ribs are heated through.
5. Carefully remove pan from oven and allow ribs to rest for 5 minutes before slicing, between bones with sharp knife, and enjoying the moist and flavorful Bandit BBQ Spare Ribs.

Microwave reheating may be used but is not suggested as it will dry the meat. Remove meat from freezer bag before microwaving.



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