



PULLED PORK HEATING GUIDE

Thank you for purchasing SADLER'S SMOKEHOUSE® BBQ. To heat your product, choose your preferred cooking method and follow the directions to make sure your BBQ is as delicious as possible:



CONVENTIONAL OVEN

Preheat oven to 375°F. Remove packaging, place product in an oven-safe pan, add a ¼ cup of water and cover pan tightly with foil. Place pan on center rack of oven and heat for 25-30 minutes or to an internal temperature of 140°F. Remove from oven and let stand for 5 minutes prior to serving. Caution: product will be hot.



CONVECTION OVEN

Preheat oven to 375°F. Remove packaging, place product in an oven-safe pan, add a ¼ cup of water and cover pan tightly with foil. Place pan in oven and heat for 10-15 minutes or to an internal temperature of 140°F. Remove from oven and let stand for 5 minutes prior to serving. Caution: product will be hot.



BOIL IN BAG

Bring a large pot of water to a rapid boil. Once boiling, submerge package in hot water and let stand for 25 minutes or until product reaches 140°F. When finished remove hot contents from package and serve. Caution: product will be hot.

**Due to variance in appliances, heating times and/or temperatures may vary.*

In true Texas fashion we recommend eating all our products by themselves to start. The smoke flavor that we are able to get into our meats stands alone in its quality, and our family believes SADLER'S SMOKEHOUSE® doesn't need sauce (though it doesn't hurt to add a little after your first bite).

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