



Thank you for choosing Artisan Hospitality's chef driven, family portioned, heat and serve meals. Food safety is our priority! Your meal was prepared by a team of professionals that always wear masks, wash their hands regularly and change their gloves frequently. Your orders will always be packed in a box that is taped closed and tamper evident to ensure your safety.

From our kitchen to yours, AH meals are designed to provide a nutritious, balanced, home cooked feel without the fuss. Last minute dinner party? Take the compliments... we won't tell!

## REHEAT INSTRUCTIONS

**For proteins and sides preheat oven to 350° unless directed differently**

**For Microwave reheating please use a microwave safe container**

**SMOKED WHOLE CHICKENS** – Oven – Heat until the thickest part of the thigh is 180° (Close to the leg joint. Try not to pierce the breast or the juices will leak out). Usually 30 minutes.

**GRILLED CHICKEN BREAST** – Reheat to at least 145°. Usually 15-20 minutes.

**BBQ CHICKEN AND/OR PORK** – Microwave – High for 4 minutes at a time and stir. Repeat two or three times. Oven - Heat for 10 minutes, stir and continue for 5 more minutes. Another 4 minutes if needed. The temperature should hit 165° on your thermometer.

**BEEF BRISKET** – Cover sliced Brisket with foil and heat for 15-20 minutes. Let stand for five minutes and serve. Microwave - High for 3 minutes. Remove, shuffle the slices and put them back in for 3 more minutes. Let stand for 2 minutes and serve. Try to reheat in an oven if possible.

**BBQ RIBS** - Place the foil wrapped ribs in a pan and heat for 15-20 minutes. Remove from oven and let stand for 3 minutes CAREFULLY remove foil over the pan so the HOT juices do not burn you. Place Ribs on a serving platter and drizzle juice back over the Ribs.

**PEEL & EAT SHRIMP** – May be eaten cold. To reheat boil one gallon of water. Drop the Shrimp in for 60 to 90 seconds. Scoop them out or pour into a colander (do not cook them, just warm them up). If you prefer to microwave, 3 minutes on high, stir them and give them another 2 minutes.

**PRIME RIB** – Preheat the oven to 250°. This is a very tender piece of meat and needs to be reheated very gently. Allow Prime Rib to get to room temp by placing on the counter for one hour. Put the Prime Rib in the oven and check the temperature in 60 minutes. May take another 30 minutes but you don't want it to be overdone. The temperature in the middle of the slab should be 118-120° for mid rare and 125° for medium. Take the roast out and let it rest for 20 minutes before carving. The Demi Glaze sauce can be reheated in the microwave or in a small pan on the stove top. It does not need to boil, it just needs to get hot.

**MAC & CHEESE / BAKED BEANS / CAJUN CORN, SAUSAGE & POTATOES** – Microwave - High in 4 minutes, stir then another 3 minutes. Oven – Heat for 9 minutes, stir and heat for another 9 minutes.

**BRUSSELS SPROUTS** – Microwave – High for 4 minutes, stir then another 2 minutes. Oven – Heat for 9 minutes, stir and heat for another 9 minutes.

**GREEN BEANS** – Microwave –High for 4 minutes, stir and heat for 2 additional minutes. Oven – Heat for 6 minutes, stir and heat for 4 more minutes.

**SMASHED ROSEMARY RED POTATOES** – Microwave - High for 5 minutes, stir and give them an additional 3 minutes. Oven – Heat for 12 minutes, stir and heat for 12 more minutes.

**BUTTERED CORN ON THE COB** – Microwave – High for 2-3 minutes. Oven – reheat for 7-10 minutes.

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*