

Ribs

WORLD-FAMOUS
FULLY COOKED
and SEASONED



IF FROZEN, ALLOW TO THAW BEFORE REHEATING.

GRILL METHOD

Loosely wrap the ribs in foil. Place them on the grill for 20 minutes or until hot.

OVEN METHOD

Preheat the oven to 325°F. Loosely wrap the ribs in foil. Place them in the oven for 20 minutes or until hot.

MICROWAVE METHOD

Microwave is not the recommended method for optimal flavor, but if you're in a bind, heat in 2-minute intervals until hot.

BASTE RECIPE

HEAT THE FOLLOWING INGREDIENTS TOGETHER IN A SMALL POT:

1/2 CUP WATER

1/2 CUP DISTILLED WHITE VINEGAR

1/4 CUP RENDEZVOUS BBQ SAUCE

3 TBSP RENDEZVOUS SEASONING

*This is enough
basting solution
for 2 slabs of ribs.
Multiply accordingly
as needed.*

Baste the ribs while reheating and again when finished. Then sprinkle with Rendezvous Famous Seasoning, and serve. Add Rendezvous Barbecue Sauce as desired.

*To serve, cut ribs
along the bone to
ensure all of the
meat is on one side.*

QUESTIONS? CALL 888-HOGSFLY

SHOULDER

IF FROZEN, ALLOW TO THAW BEFORE REHEATING.

OVEN METHOD

Preheat the oven to 325°F. Empty shoulder into an oven safe dish. Reheat for 30-45 minutes.

SLOW-COOKER METHOD

Add basting solution to the bottom of the slow cooker. Add the shoulder. Heat covered on low for 1.5 hours. Stir and cover to cook for an additional 30 minutes to an hour.

MICROWAVE METHOD

Heat in 2-minute intervals until hot.

BEFORE SERVING, ADD RENDEZVOUS SAUCE AND SEASONING AS DESIRED.

IF YOU ORDERED SLAW, it tastes great on top of our shoulder. If you didn't, be sure to order some next time.

ALLOW TO THAW BEFORE REHEATING

BEANS

OVEN METHOD

Preheat the oven to 325°F. Empty beans into an oven safe dish. Heat for 30-45 minutes until warm.

MICROWAVE METHOD

Heat in 2-minute intervals until hot.



RENDEZVOUS REHEATING INSTRUCTIONS

STORE YOUR VOUS:

Refrigerate upon arrival. Store in the fridge for up to 7 days.

BUILD THEM AS WE DO IN THE BASEMENT:

NACHOS

- 1 Arrange a bed of chips on a plate or platter. One bag of chips provides 6-8 full portions of nachos. If serving as an appetizer, this can feed even more.
- 2 Add desired amount of reheated pork shoulder. You might even have leftovers for a sandwich or two.
- 3 Thaw the cheese sauce and then heat until warm. Drizzle cheese sauce over top. Be generous (unless you want to stash some away for later).
- 4 Pour Rendezvous Barbecue Sauce on top and sprinkle with Rendezvous Seasoning. Garnish with jalapeños as you like 'em.

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