

THANK YOU FOR CHOOSING PIG OF THE MONTH. NOW LET'S GET MESSY!!

REHEATING INSTRUCTIONS:

OVEN

(Reheat from frozen state or thaw 6-12 hours in refrigerator)

1. Remove ribs from plastic and place in 2 sheets of foil.
2. Place in 350 degree oven, right on the racks, for 30 minutes from thawed state.
3. Add another 1 hr to ribs cooked from frozen state
4. Open foil and slather with sauce and cook another 10 minutes.
5. Or for "dry style" open foil and just let them cook another 10 minutes.

MICROWAVE

(Reheat from frozen state or thaw 6-12 hours in refrigerator)

1. Poke a few holes in plastic wrap.
2. Microwave for 4-7 minutes for frozen, 3-7 minutes for thawed product.
3. Cut end off bag and pour contents onto plate.
4. Enjoy! *(and believe us, this is the only meat you'll ever want to microwave!)*

GRILL

(Reheat from frozen state or thaw 6-12 hours in refrigerator)

1. Preheat grill to medium hot
2. Remove ribs from packaging
3. Place ribs on grill and heat through. 15-20 minutes depending on temperature.
4. Slather with sauce or enjoy "dry style"

All of our meat has been flash frozen to ensure freshness upon arrival and may arrive partially frozen. As long as the meat is cool to the touch when you get it, they are good to eat, freeze, or refrigerate. Remove them from the cooler and place them in the fridge if you plan to use them within a 6 days. For intended use beyond 6 days, place in freezer.

PIG OF THE MONTH.COM