

Texas BBQ Feast Heating Instructions

Mains

Heating time: 45 minutes

Remove all of your food from the fridge one hour prior to heating to bring up to room temperature.

1. Pre-heat your oven to 180°C/160°C (fan)/Gas Mark 4.
2. (a) Lay a piece of aluminium foil on your kitchen counter (b) Remove the brisket from its packaging and place on the foil, including any fat or juices (c) Pour two table spoons of water onto the brisket and wrap tightly in the foil (d) Repeat this process with your beef rib. (e) Place the brisket and the beef rib directly onto your oven shelf for 45 minutes.
3. (a) Remove your spare ribs, pulled pork and sausage from their packaging and place into a high sided baking tray (b) Pour any sauce left in the packaging over the spare ribs and pulled pork and add 150ml of water to the baking tray (c) Cover tightly with aluminium foil (d) after the brisket and beef rib have been in the oven for 10 minutes, place your spare ribs, sausage and pulled pork into the oven for 35 minutes.
4. If you chose a hot side (Nutmeg Mac 'n' Cheese or Smoky Pit Beans): (a) remove the lid, empty your side from its bag into its tray and cover tightly with foil (b) wait a further 10 minutes, then add to the oven with the meats for 25 minutes (c) once piping hot, sprinkle your Nutmeg Mac 'n' Cheese with the breadcrumbs provided.
5. Appliances can vary, so please ensure all of your food is piping hot to the centre.
6. Pour any cold sides (Mom's Potato Salad or Esquites (Mexican Street Corn)) into a bowl for service.
7. Transfer your pickles, onions and slaw to a serving dish if you wish.
8. Slice your meats and serve:
 - Brisket should be sliced about 5mm thick (the width of 2 penny coins).
 - Beef rib should be gnawed from the bone like a rabid caveman, but since you are sharing, we suggest you cut from the bone and portion.
 - Turn spare ribs bone side up so you can see the bones. Spare ribs should be sliced parallel to each rib bone, through the meat between the bones to cut individual ribs.
 - Sausage should be sliced diagonally at a 45° angle to cut diagonal slices for the best bite.

Puddings

If you chose Banana Pudding: this should be eaten fridge cold. Please leave it in the fridge until service. When ready to serve, dust the top of your banana pudding with the biscuit crumb provided.

If you chose Pecan Cobbler: it can be eaten hot or at room temperature. If at room temperature, remove from fridge 1 hour prior to eating.

If heating:

Bring up to room temperature by removing from fridge one hour prior to heating.

1. Keep your oven at 180°C/160°C (fan)/Gas Mark 4.
2. Remove your Pecan Cobbler from its packaging, remove the lid and cover with foil.
3. Place metal tray into the oven for 20 minutes.
4. Ensure piping hot to the centre.
5. Allow to cool slightly and serve.
6. Serves well with cream or (recommended) vanilla ice cream.

Allergens: includes mustard, sulphites, milk, wheat/gluten, soya, egg, fish, celery, nuts.

Made in a kitchen which handles all 14 allergens.

If you have enjoyed your Feast, why not share it with us. We would love to hear from you @worldfeast.