



Reheating Instructions

Keep the smoked meats wrapped in the Peach Paper.

Wrap package in aluminum foil.

Add a splash to 1/8 cup of water between foil and peach paper prior to heating.

If meat is in an Aluminum Pan:

Splash a little water in the bottom of pan, no more than 1/4”.

If Serving within 1-2 Hours:

Follow Instructions Above & Place in Warm Oven (170-180 Degrees).

If Reheating from Refrigerator:

Preheat Oven to 250-275 degrees & warm as needed until desired temp.

Larger portions of meat can take 1-2 hours, so plan accordingly.

**Once hot, move to a warming temp to hold the meat,
otherwise you will begin to steam it.**

Thank you & Enjoy!