



BBQ has always been a family affair. Our recipes have been passed down from generation to generation and there ain't no better feeling than sharing them with y'all. I hope you enjoy your Bludso's BBQ at home just as much as we do.

From our family to yours,
Kevin Bludso

COLLARD GREENS & BAKED BEANS

REHEAT: Heat on the stove over medium-high heat, stirring occasionally, until simmering and warm all the way through.

MAC & CHEESE

REHEAT: Preheat oven to 425°F. Bake in the oven until bubbling and heated through -- about 30 minutes. For a crispy top, finish under the broiler until browned to your liking.

★ BBQ Reheat Instructions ★

WHOLE BRISKET

REHEAT: Leave brisket out at room temp for 1 hour prior to heating. Meanwhile, preheat oven to 250°F. Remove plastic wrap but leave brisket wrapped in foil and place on baking sheet. Bake for about 1.5-2 hours or until a meat thermometer reads an internal temperature of around 160°F. Brisket should not be too hot or it will dry out.

NOTE: Brisket is FULLY COOKED prior to being heated.

CARVING: Starting from the thinnest end of the brisket, use a serrated knife to cut into pencil-thick slices. Stop carving once you are halfway through the brisket. Take the remaining brisket (the fatter side) and turn it 45 degrees -- this will allow you to slice it against the grain. Carve the remaining brisket into pencil-thick slices against the grain.

SLICED BRISKET

REHEAT: Preheat oven to 250°F. Heat sliced brisket, covered, until heated through to the touch (145°F) but not overly hot, or it will begin to dry out.

NOTE: Brisket is FULLY COOKED prior to being heated.

CHICKEN

REHEAT: Preheat oven to 300°F. Heat chicken, covered with aluminum foil, until heated through (140 degrees) but not overly hot, or it will begin to dry out. About 25 minutes.

NOTE: Chicken is FULLY COOKED prior to being heated.

PORK RIBS + RIB TIPS

REHEAT: Preheat oven to 250°F. Heat ribs, covered with aluminum foil until heated through, but not overly hot, or it will begin to dry out. About 25 minutes.

NOTE: Ribs & Tips are FULLY COOKED prior to being heated.

BEEF HOT LINKS

REHEAT: Preheat oven to 300°F. Place links on a sheet pan and bake in the oven for about 25 minutes, or until heated through.

NOTE: Beef Hot Links are FULLY COOKED prior to being heated.