



WHOLESALE BBQ HEATING INSTRUCTIONS.

BBQ WINGS

- Cut end off bag and place bag on a plate.
- Microwave on high for 3 minutes.
- Heat a couple of tablespoons of oil in a frypan with the bbq sauce.
- Add wings & toss/turn for 3-5 minutes until warmed through and sticky.

BBQ TRI TIP

- Place bag in pot of water just hot enough that a couple of small bubbles come off the bottom (not boiling/not simmering) and heat for 25 minutes. If you have a kitchen thermometer or sous vide the ideal temperature is 65C.
- Slice thinly to serve. Great with mustard, horseradish or your favourite accompaniment with steak.

BBQ LAMB

- Place bag in pot of water just hot enough that a couple of small bubbles come off the bottom (not boiling/not simmering) and heat for 60 minutes. If you have a kitchen thermometer or sous vide the ideal temperature is 65C.
- Slice thinly to serve with heated red wine jus. Also great with mint sauce/jelly or salsa verde.

BBQ PULLED PORK

- Place bag in pot of water just hot enough that a couple of small bubbles come off the bottom (not boiling/not simmering) and heat for 25 minutes. If you have a kitchen thermometer or sous vide the ideal temperature is 65C.
- Heat a couple of tablespoons of oil in a frypan with the bbq sauce.
- Add pork & toss/turn for 3-5 minutes until warmed through and sticky.

BBQ PORK RIBS

- Preheat grill (hot).
- Cut end off bag and place bag on a plate.
- Microwave on high for 3 minutes.
- Take ribs out of bag and transfer to grill plate. Pour enough sauce over to cover evenly and place under grill for 3 minutes until sauce is warmed through and sticky.

BBQ BRISKET

- Place bag in pot of water just hot enough that a couple of small bubbles come off the bottom (not boiling/not simmering) and heat for 30 minutes. If you have a kitchen thermometer or sous vide the ideal temperature is 65C.
- Preheat oven to 200C, take brisket from plastic bag and slice thinly. Put in baking dish and cover with BBQ sauce, bake for 10 minutes until sauce is hot.





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