Preorders will go live Sunday 11/1

Pickup Wednesday 11/25 – 11am – 5pm

All food will be served cold with reheating instructions included.

Please arrive at your allotted pickup time.

Instructions for Re-heating
Churchrow Tejas BBQ Turkey (Hen 12-14lbs)

For best results, allow 2 ½ to 3 hours total time to re-heat turkey. Re-heating in a hurry may dry out the meat.

1. Remove turkey from fridge and let stand for at least 1 hour room temperature before placing in oven. Preheat oven to 325 degrees.
2. Remove foil cover, pour a shallow layer of water, chicken stock, or 1 melted stick of butter in bottom of turkey pan.
3. Place the uncovered turkey in the oven and set time for 1 ½ hours. When timer expires, drape a sheet of aluminum foil over the top of the turkey. Set timer for additional 45 minutes. Reheat your smoked turkey to an internal temperature of 155 degrees. To measure temperature, place a meat thermometer next to the thigh bone.

Instructions for Re-heating Churchrow's Vacuum Sealed Turkey Breast (2lbs)

1. Bring a large pot of water to a rolling boil for 3 minutes.
2. Turn off heat and immerse vacuum sealed bag into water for 10-15 minutes.

Instructions for Re-heating Churchrow's Vacuum Sealed Whole Brisket (5-6lbs)

For best results, allow 3½ to 4 ½ hours total time to re-heat brisket. Re-heating in a hurry may dry out the meat.

1. Remove brisket from fridge and let stand for at least 1-2 hours to come to room temperature before placing in oven. Preheat oven to 250 degrees.
2. Remove from vacuum seal bag, place in baking dish or foil pan, add 2 sticks of butter or 2 cups of brisket drippings to pan, cover with foil.
3. Reheat your smoked brisket to an internal temperature of 155 degrees. Place the covered brisket in 250 degree oven and set time for 1 ½ hours. When timer expires, check internal temperature with thermometer. If brisket has not reached 155 degrees, return to oven and check temperature in 30 minute intervals until the internal temperature is 155 degrees. To measure temperature, place a meat thermometer in the middle of the thickest part of the brisket.

Instructions for Re-heating Churchrow's Vacuum Sealed Smoked Ribs

1. Preheat oven to 250 degrees.
2. Remove from vacuum seal, place in a pan and lightly brush with olive oil.
3. Heat for 45 min – 1hour. ** Option: Baste with Churchrow's BBQ sauce at the last 15 min of warming.

Instructions for Re-heating Churchrow's Mac & Cheese

1. Preheat oven to 350 degrees.
2. Bake for 15-20 minutes or until center is warm.

Instructions for Re-heating Churchrow's Sweet Cornbread

1. Preheat oven to 350 degrees.
2. Bake for 8-10 minutes or until center is warm.