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HOW TO RE-HEAT YOUR TO-GO ORDER

Have some extra Rib Company food left over? That's a good problem to have. Refrigerate all unused food ASAP. To reheat, follow the instructions below. Make sure to baste food with the sauce!

Buckets of Meat

Conventional ovens – pre-heat oven to 350° F, place bucket in oven for 35-40 minutes testing the temperature of the food to be at the desired 165° F. Make sure to baste food with the sauce!

Microwave ovens – you must take food out of foil bucket and place in microwave-safe container and heat on high for 6-8 minutes or until internal temperature reaches 165° F.

Party Paks – Hog, Pig and Piglet

Conventional ovens – preheat oven to 350° F, place tray in oven for 1 hour testing the temperature of the food to be at the desired 165° F.

Microwave ovens – you must take food out of foil container and place in microwave-safe container and heat on high for 6-8 minutes or until internal temperature reaches 165° F. All food will not be able to be heated at once, separate out then heat.

Entrees

Conventional ovens – put food on tray, preheat oven to 350° F, place food in oven for 25-35 minutes testing the temperature of the food to be at the desired 165° F.

Microwave ovens – you must take food out of foam container and place in microwave-safe container and heat on high for 2-3 minutes or until internal temperature reaches 165° F.

Logo box can be microwaved if it will fit in your microwave. Be sure to remove all foil sheets and plastic. Microwave on high for at least 2-3 minutes or until internal temperature reaches 165° F.

Holding Food Hot

Preheat oven to 170° F. Place food in oven in Rib Company containers and let sit until ready to eat.

Prime Rib

Conventional ovens – pre-heat oven to 300 degrees. Remove prime rib from plastic wrap. Place prime rib on a sheet pan and generously rub with au jus. Place prime rib in oven and heat until desired internal temperature:

Medium Rare: 120 degrees

Medium: 132 degrees

Medium Well: 140 degrees

Remove from oven and enjoy immediately.

Heating times will vary depending on the size of prime rib and exact oven temperature.