

## ★ *Easter Reheat Instructions* ★



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*

### APPLEWOOD SMOKED HAM

**ROOM TEMPERATURE *Suggested:*** Take ham out of the refrigerator and leave it out at room temp for two hours. Heat glaze in a small pan over low heat until warm, glaze ham just before carving. Take ham out of the refrigerator and leave it out at room temp for at least one hour before heating. Preheat oven to 350°F. Unwrap ham. Place ham on a large enough baking sheet to accommodate it. Place ham in the oven, tented in foil for 1-1.5 hours or until internal temp reaches 135-140°F.

**GLAZE:** If you prefer extra seasoning on your ham, using the provided packet evenly coat the outside of the ham.

### MAC AND CHEESE

**REHEAT:** Preheat oven to 425°F. Bake in the oven until bubbling and heated through, about 30 minutes. Place mac & cheese in an oven safe dish, top with supplied cheese mixture. For a crispy top, finish under the broiler until browned to your liking.

### COLLARD GREENS

**STOVETOP *Preferred:*** Heat on the stove over medium heat, stirring frequently, until simmering.

**MICROWAVE:** In microwave-safe bowl, heat, stirring occasionally, until contents reach 165°F.