



CAROLINA BACK RIBS FEAST

HEATING INSTRUCTIONS: 2+ SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection). Set racks to 2 middle locations.
2. Remove ribs from bag. Pat dry with a paper towel. Place ribs on a lined baking tray.
3. Place ribs on bottom rack of oven and mac & cheese on top rack of oven.
4. Bake everything for 15 minutes.
5. Baste ribs with half the sauce.
6. Bake 7 more minutes, then baste one more time.
7. Bake 7 more minutes or until mac & cheese is bubbling and ribs are sticky.
8. Remove ribs and mac & cheese from oven, cut between the bones and serve with creamy coleslaw.

HEATING INSTRUCTIONS: 4+ SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection). Set racks to 2 middle locations.
2. Remove ribs from bag. Pat dry with a paper towel. Place ribs on a lined baking tray.
3. Place mac & cheese on top rack of oven and bake for 10 minutes.
4. Then place ribs on bottom rack and bake everything for 15 minutes.
5. Baste ribs with half the sauce.
6. Bake 7 more minutes, then baste one more time.
7. Bake 7 more minutes or until mac & cheese is bubbling and ribs are sticky.
8. Remove ribs and mac & cheese from oven, cut between the bones and serve with creamy coleslaw.

BON APPETIT!

***For food safety, all hot items should be heated to a minimum of 165° F**

**** Consume or freeze dishes on or before expiry date**