



RIBS & CHICKEN

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place ribs on a lined baking tray, then place on middle rack of oven along with chicken wings, uncovered.
3. Bake for 12 minutes.
4. Baste ribs with half the sauce.
5. Bake 7 more minutes, then baste one more time.
6. Bake 7 more minutes.
7. Remove ribs from oven, cut between the bones and serve. Toss chicken wings with hot sauce and enjoy with coleslaw.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place ribs on a lined baking tray, then place on middle rack of oven along with chicken wings, uncovered.
3. Bake for 12 minutes.
4. Baste ribs with half the sauce.
5. Bake 7 more minutes, then baste one more time.
6. Bake 7 more minutes.
7. Remove ribs from oven, cut between the bones and serve. Toss chicken wings with hot sauce and enjoy with coleslaw.

BON APPETIT!

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