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portillos.com

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### Rib Cooking Instructions

Barney's tender award winning baby back ribs are pre-cooked with Barney's secret recipe and marinated in their own Bar-B-Que sauce. To ensure proper cooking at home on your grill, please follow these instructions.

1. Pre-heat gas grill and set at medium-high or on charcoal grill, set rack high enough so ribs do not come in direct contact with flame. Be sure coals are thoroughly heated (red hot).
2. Place the award winning ribs on the grill with the ends of the bone side down touching the grill and the meat side up.
3. Using a basting brush, sauce the ribs evenly over the top including the bones.
4. Cook approximately four minutes, or until the tips of the bones become blackened, being careful not to burn them. **If you see bubbling on the ends of the bones, the ribs are being overcooked.** Move them to a cooler part of the grill or reduce the flame.
5. Using long tongs, turn the ribs over, being careful not to break them apart.
6. Using a basting brush, sauce the ribs evenly once again.
7. Cook approximately 3 to 4 minutes, or until there are char marks over the ribs and the meat sizzles.
8. Turn the ribs over carefully as the meat may stick to the grill. Sauce evenly once again.

**Enjoy our Award Winning ribs. Have plenty of napkins ready for a finger-licking good meal!**

**\* After the food product has reached the proper temperature, we recommend serving the food in a heating kit, which will maintain the proper temperature during serving time.**

Feeling like some Italian food? Heat and enjoy our favorites from Barnelli's. We'll teach you how to heat **pastas, sauces, meatballs, Italian sausage, chicken trays and more.**

### **ABOUT THE PRODUCT**

Most of our products are sold cold. These items need to be reheated. All foods should be kept in the refrigerator until ready to heat. These instructions are not absolute as ovens will vary. Heat all product thoroughly.

### **SAUCE BAGS**

The pasta trays will come with some sauce mixed with noodles to ensure they do not stick together. The remaining sauce is served on the side and should be heated separately. If you would like to combine the heated sauce with the noodles before serving you may. Meatballs also come with sauce on the side. Simply cut open the sauce bag and add it to the meatballs before heating so the meat does not dry out.

### **HEATING OPTIONS – MOSTACCIOLI**

1. Oven: **Preheat oven to 375°**. Loosen lid on food trays but do not remove. Place food on center of oven. Heat for 45-60 minutes, stirring every 15 minutes for even heating. Do not over-heat pasta. Heat the extra pasta saucepan over a low flame, stirring constantly for approximately 15 minutes. Do not boil. Serve immediately.
2. Heating kit: Place table protector under empty chaffer rack, foil side up. Place empty aluminum water pan into the rack. Place 2" of water in a full size pan. Place a tray of food into the water pan. Light three canned heat under each rack. Be sure canned heat are on the table protectors. Stir food every 15 minutes to ensure proper and even heating. Keep lids on the food during heating. Do not over-heat. When food is ready to be served, extinguish two canned heat. Caution: Canned heat will be hot! Leave one canned heat lit so food will stay hot without burning. The other canned heat can be lit later to keep food warm for longer periods of time. If you are warming up food outside, foil should be placed around the warming rack to prevent the wind from blowing the canned heat out.

### **HEATING BAKED MOSTACCIOLI** *(Heating kit not recommended for Baked Mostaccioli)*

1. **Preheat oven to 375°**.
2. Loosen lid from the pan, but do not remove. Place the pan on the middle rack of the oven.
3. Heat for 45 minutes, stirring every 15 minutes.
4. Remove the pan from the oven and take the lid off. Turn the oven up to 425°. Sprinkle the large bag of cheese evenly over the top of the pasta. Then sprinkle the small bag of cheese evenly over the top also.
5. Heat the pasta sauce in a saucepan over a low flame, stirring constantly. Do not boil.
6. Place the pan on the middle rack in the oven and bake uncovered for 15 minutes. The cheeses should be melted and a light golden brown. Serve pasta sauce over the noodles.

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**HEATING LASAGNA** (*Heating kit not recommended for Lasagna*)

This entree cannot be stirred while heating so it has to be reheated in the oven. Preheat oven to 375°. Place lasagna on center rack of the oven. Bake for one hour and 15 minutes. Remove aluminum lid and bake for 15 minutes longer. Remove from the oven and allow to set for 15 minutes before serving.

**HEATING OPTIONS – ITALIAN SAUSAGE**

1. Oven: **Preheat oven to 375°**. Loosen the lids on the tray but do not remove. Place the tray on the center rack of the oven. Sausages come with gravy. Check periodically to make sure that the gravy has not evaporated. A little bit of water may have to be added to pan to prevent sausages from drying out. Heat for 45-60 minutes. Sausage should reach an internal temperature of 165° before serving.
2. Heating kit: Place table protector under empty chafing rack, silver side up. Light three canned heat. Make sure they are on the table protector. Place the empty aluminum on the rack. Place 2” of water in a full size pan. Carefully place the tray of sausages into the water bath. Heat for 45-60 minutes. Sausages come with some au jus. Check periodically to make sure that the juices have not evaporated. Add a small amount of water if needed to keep the sausages from drying out. Turn the sausages to evenly heat them. Sausage should read an internal temperature of 165° before serving.

**HEATING OPTION – MEATBALLS**

1. Oven: **Preheat oven to 375°**. Loosen the lid on the tray but do not remove. Cut open the sauce bags and add to the meatballs. Place the tray on the center rack of the oven. Heat for 45-60 minutes. Meatballs should reach an internal temperature of 165° before serving.
2. Heating kit: Place table protector under empty chafing rack, foil side up. Light three canned heat. Make sure they are on the table protector. Place the empty aluminum pan on the rack. Place 2” of water in a full size pan. Carefully place the tray of meatballs and sauce over the canned heat. Heat for 45-60 minutes, stirring to evenly heat the meat. Meatballs should reach an internal temperature of 165° before serving.

**HEATING OPTIONS – CHICKEN GIAMBOTTA, CHICKEN & MUSHROOMS, CHICKEN OREGANATTA, CHICKEN CACCIATORE, AND CHICKEN MEDITERRANEAN**

1. Oven: **Preheat oven to 375°**. Remove the tray from the box.
2. Remove the tray lid and make sure the chicken and sauce is spread evenly throughout the pan. Place the lid back on after checking.
3. Place the tray flat in a pre-heated 375° oven.
4. The tray will cook for 45 minutes to 1 hour until an internal temperature of 165°, remove it from the oven.
5. Serve immediately and enjoy!

**HEATING OPTION – BAKED BROCCOLI & CAULIFLOWER**

1. Oven: **Preheat oven to 375°**. Remove the tray from the box.
2. Place the tray flat in a pre-heated 375° oven.
3. Leave the tray covered for 30 minutes, then remove the lid and bake for an additional 10 minutes. Once the tray has reached an internal temperature of 165° remove it from the oven.
4. Serve immediately and enjoy!

**HEATING OPTION – AU GRATIN POTATOES**

1. Oven: **Preheat oven to 375°**. Remove the tray from the box.
2. Place the tray flat in a pre-heated 375° oven.
3. Leave the tray un-covered for 30-35 minutes (This will allow the potatoes to become a golden brown). Once the tray has reached an internal temperature of 165° remove it from the oven and allow to set 15 minutes before serving.
4. After 15 minutes, serve and enjoy!

**HEATING OPTION – HOT WINGS AND HONEY GLAZED WINGS**

1. Oven: **Preheat oven to 375°**. Remove the tray from the box.
2. Remove the lid and make sure the wings are spread evenly throughout the pan. Replace the lid and place the tray flat in a pre-heated 375° oven.
3. Bake the wings for 15-20 minutes, then remove the lid and bake for an additional 10 minutes (This will allow the wings to become crispy). Once the tray has reached an internal temperature of 165° remove it from the oven.
4. Serve immediately and enjoy!

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