

## EXTRA SIDES...

Go for it Hickory's style with some **cheesy fries** – grate cheddar cheese on your cooked oven chips then melt under the grill. Sprinkle on some Magic Dust or paprika. **Like em' hot?** Add chopped chilli's, some of your favourite hot sauce and a dollop of sour cream! Or keep it simple with mash, sweet potato wedges & jacket potatoes. And, don't forget the dips!

## SOME LEFT OVER?

(Keep in fridge, use next day)

**Smoked Chicken:** add to a pasta bake, mac 'n' cheese or how about a curry night? Mix with mayo for a great sandwich!

**Ribs:** shred the meat off the bone & add to some cooked baked beans, serve on toast & that's lunch sorted!

**Brisket:** make the greatest "roast" beef sandwich; add a touch of horseradish or mustard. Or add to your chilli or cottage pie to take them to a new level!

## BOTTLED COCKTAILS

All of our bottled cocktails will serve 4 drinks based on martini glasses (for those who have an impressive glass collection or have "acquired" glasses from bars) If you're serving in a tumbler style glass with ice you'll get 3 drinks per bottle.

Our bartenders have mixed all of the cocktails so all you need to do is shake the bottle gently to mix together after any natural separation.

Cocktail	Method
<b>The Game Changer</b> 	Serve over-ice in a tumbler style glass. <b>Finishing Touch:</b> add pineapple wedge to the side of the glass & enjoy!
<b>Hickory's Pornstar</b> 	Serve in a martini or iced tumbler glass. <b>Finishing Touch:</b> add half a passionfruit & enjoy! <b>We have already added a shot of Prosecco so it will be slightly sparkling.</b> <b>Allergens:</b> Sulphur Dioxide
<b>Cotton Candy</b> 	Add 1/3 of a tub of candy floss to a tumbler style glass. Pour 1/3 of the bottled cocktail over the candyfloss & top with ice. Mix together as you drink & enjoy!

### Drinks Allergens:

Cosmic Unicorn: **Gluten, Egg, Soya, Milk** | Tip-Top Triple Choc: **Gluten, Soya, Milk**  
 Salted Caramel: **Gluten, Egg, Soya, Milk** | Raspberry Razzle Dazzle: **Gluten, Egg, Soya, Milk**  
 Grasshopper: **Gluten, Egg, Soya, Milk** | Bottled Beers: **Gluten** | Grape Soda: **Sulphur Dioxide**  
 Mango & Pineapple Soda: **Sulphur Dioxide**

## WE HOPE YOU ENJOYED YOUR HICKORY'S AT HOME!

We'd love to hear how it went & what you think, if there's anything we can improve & anything else you'd like to see on the menu. Simply, point your camera, at the QR code and tap on the link that appears on your screen, or visit [www.hickorys.co.uk/blog/your-curb-side-pick-up/](http://www.hickorys.co.uk/blog/your-curb-side-pick-up/)



# HICKORY'S AT HOME

YOUR HICKORY'S AT HOME SOUNDTRACK!

Scan for our playlist!



## HEATING INSTRUCTIONS

All our food has already been smoked **low 'n' slow** in our Ole Hickory smokers, then chilled ready for you to **re-heat at home**. This way we promise you won't be disappointed - please follow our heating instructions. All timings are guidelines, please check all food is piping hot before being consumed. For detailed instructions turn to the next page. **Note:** Please consume within **3 days**. Reheat the foods thoroughly & **only reheat once**.

Re-Heat In Oven	Temp	Time
<b>Smoked Chicken Wings</b>	180-200°C	20-25mins
<b>Memphis Ribs</b>	180-200°C	15-20mins
<b>Smoked Chicken (Half)</b>	180-200°C	25-30mins
<b>Hickory's Smoked Sausage</b>	180-200°C	15-20mins
<b>Texas Style Brisket 500g</b>	180-200°C	30-50mins
<b>Texas Style Brisket 1kg</b>	180-200°C	40-60mins
<b>BBQ Pulled Pork</b>	180-200°C	20-25mins
<b>Classic Mac 'n' Cheese</b>	180-200°C	25-30mins

Re-Heat In Microwave	Temp	Time
<b>BBQ Pit Beans</b>	800-900w	3-4 mins
<b>Mac 'n' Cheese Side</b>	800-900w	3-4 mins
<b>Corn On The Cob</b>	800-900w	2-3 mins

## Family Platter

Guided re-heating time for a family platter is 50-60mins, timings may vary with full oven & depending on size of oven. Ensure all food is piping hot before being consumed.

	Temp	Time	
1. <b>Texas Style Brisket 500g</b>	180-200°C	50-60 minutes (Total platter re-heat time).	0mins
2. <b>Smoked Chicken (Half)</b> <b>Classic Mac 'n' Cheese</b>	180-200°C 180-200°C	After 15 minutes add both to the oven.	15mins
3. <b>Smoked Chicken Wings</b>	180-200°C	After 5 further minutes add wings to the oven.	20mins
4. <b>Memphis Ribs</b>	180-200°C	After 5 further minutes add ribs to the oven.	25mins
5. <b>BBQ Pit Beans</b>	800-900w	Microwave for 3-4 minutes.	50-60mins

### BBQ Chicken Wings

- 1) Pre-heat your oven to **180°C - 200°C** (fan oven).
- 2) Remove lid from aluminium tray.
- 3) Place the tray into the hot oven & roast for **20-25 minutes** or until piping hot.  
(After 10 minutes give the tray a little shake)
- 4) Put hot wings into a bowl & **toss vigorously** in your chosen sauce until well coated  
Serve & enjoy!

**Allergens:** BBQ Sauce: **Celery, Mustard, Soya & Sulphur Dioxide** | Louisiana Hot Sauce: **Soya**

### Hickory's Smoked Sausage

- 1) Pre-heat your oven to **180°C - 200°C** (fan oven).
- 2) Remove lid from the aluminium tray & remove the dip pot.
- 3) **Lightly oil the sausage.**
- 4) Place into the hot oven, roast for **15-20 minutes** or until piping hot in centre.
- 5) Serve with Tennessee Bourbon dip on side & enjoy!

**Allergens:** BBQ Sauce: **Gluten, Milk**

### Memphis Ribs

- 1) Pre-heat your oven to **180°C - 200°C** (fan oven).
- 2) Remove lid from aluminium tray.
- 3) Pour an **eggcup of water** into the tray & cover with foil.
- 4) Place the tray into the hot oven & roast for **15-20 minutes** or until piping hot.
- 5) Remove the foil & **tip away any water** left in the tray.
- 6) Coat ribs with your sauce of your choice, then cook for a further **5 minutes** or until glazed.
- 7) Check they are piping hot - serve & enjoy!

**Allergens:** BBQ Sauce: **Celery, Mustard, Soya & Sulphur Dioxide** | Maple Glaze: **Gluten**  
Magic Dust: **Celery, Mustard**

### Texas Style Brisket

- 1) Pre-heat your oven to **180°C - 200°C** (fan oven).
- 2) Remove brisket from packaging & place into an **oven proof dish.**
- 3) Pour an **eggcup of water** into the dish & cover with foil.
- 4) Place into the hot oven & roast for approximately **30-50 minutes for 500g brisket**  
(**40-60 minutes for 1kg brisket**).
- 5) Remove the foil, check temperature of brisket & that there is water in the dish.
- 6) Add water if needed, re-cover with foil & place back into the oven for a further  
**10 minutes** until piping hot!
- 7) Carve, serve & enjoy!

**Allergens:** BBQ Sauce: **Celery, Mustard**

### Classic Mac 'n' Cheese

- 1) Pre-heat your oven to **180°C - 200°C** (fan oven).
- 2) Remove lid carefully from the aluminium tray & place into the hot oven.
- 3) Roast for **25-30 minutes.**
- 4) Check mac 'n' cheese is piping hot & **nicely glazed** - serve & enjoy!

**Allergens:** BBQ Sauce: **Celery, Gluten, Sulphur Dioxide, Milk**

### Smoked Chicken

- 1) Pre-heat your oven to **180°C - 200°C** (fan oven).
- 2) Remove the lid.
- 3) Pour an **eggcup of water** into the tray & cover with foil.
- 4) Place chicken into the hot oven & roast for **25-30 minutes.**
- 5) Remove the foil, coat in your choice of sauce or leave plain, then cook for a further  
**5 minutes** or until glazed or the skin is crispy (if plain).
- 6) Check chicken is piping hot - serve & enjoy!

**Allergens:** **Celery, Mustard**

### BBQ Pulled Pork

- 1) Pre-heat your oven to **180°C - 200°C** (fan oven).
- 2) Remove lid carefully from the aluminium tray & cover in foil & place into hot oven.
- 3) Roast for **20-25 minutes.**
- 4) Remove foil & cook for a further **5 minutes.**
- 5) Check pulled pork & beans are piping hot throughout - serve & enjoy!

**Allergens:** BBQ Sauce: **Celery, Mustard, Soya, Sulphur Dioxide**

### BBQ Pit Beans / Mac 'n' Cheese Side

Transfer into a microwavable dish & heat for **2-3 minutes each**, remove, stir and check if piping hot - serve & enjoy!

### Corn On The Cob

Leave wrapped & transfer into a microwavable dish, heat for **2-3 minutes** and check if piping hot - serve & enjoy!

**Allergens:** BBQ Pit Beans: **Celery, Soya, Mustard, Sulphur Dioxide** | House Slaw: **Egg, Milk, Mustard, Sulphur Dioxide** | Mac 'n' Cheese: **Celery, Gluten, Sulphur Dioxide, Milk**

### Re-Heating On The BBQ

- 1) Pre-heat BBQ to **180/200°C** No temperature gauge on your BBQ? Try the hand test (found online) **but please be careful!**
- 2) If you're using hard fuel, light BBQ & allow the coals to burn until white in colour.
- 3) Coals are now ready to cook over (check temperature & allow to cool if needed).
- 4) Place the meat onto the BBQ & cook for approx **2 to 3 minutes** before turning.
- 5) Turn over, repeat process & **close BBQ lid** (this helps larger items to not dry out)  
No lid? A metal tray or tin foil will do the trick.
- 6) Check after **3 to 4 minutes** & rotate / turn / flip as necessary to avoid burning.
- 7) Re-cover with the lid & allow enough time to heat & be **piping hot** throughout.

**Don't let it burn, keep it moving - you're looking for good colouration, caramelization and those crispy skins that you only get from cooking on a BBQ!**

### Ice-Cream Cookie Sandwich

**We know you've been missing them- coming soon to Curbside you will be able to order & make your own ice-cream cookie sandwich at home!**