

HICKORY'S AT HOME 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 - just make sure you follow our heating instructions & enjoy your Hickory's at Home. **Note:** Please consume within **3 days**. Reheat the foods thoroughly as per the instructions. **Only reheat once.**

BBQ Chicken Wings

- 1) Pre-heat your oven to **200°C - 220°C** (fan oven).
- 2) Remove lid from aluminium tray & shake to make sure **wings are all loose in a single layer**.
- 3) Place the tray into the hot oven & roast for **20-25 minutes** or until piping hot.
- 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**

Memphis Ribs

- 1) Pre-heat your oven to **180°C - 200°C** (fan oven).
- 2) Remove lid from aluminium tray.
- 3) Add 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 choice of 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, Soya, Mustard, 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) Add an **eggcup of water** into the dish & cover with foil tightly.
- 4) Place into the hot oven & roast for approximately **1hr (1hr - 1hr 15 mins 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: **Celery, Mustard**

Smoked Chicken

- 1) Pre-heat your oven to **200°C - 220°C** (fan oven).
- 2) Remove the lid.
- 3) Add an **eggcup of water** into the tray & cover with foil.
- 4) Place chicken into hot oven & roast for **20-25 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**

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: **Celery, Gluten, Sulphur Dioxide & Milk**

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 the 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: **Celery, Mustard, Soya & Sulphur Dioxide**

Hickory's Smoked Sausage

- 1) Pre-heat your oven to **200°C - 220°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 the centre.
- 5) Serve with Tennessee Bourbon dip on side & enjoy!

Allergens: **Gluten & Milk**

HEATING UP YOUR SIDES

BBQ Pit Beans, Mac 'n' Cheese:

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

Corn On The Cob:

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

Allergens:

BBQ Pit Beans: **Celery, Soya, Mustard, Sulphur Dioxide**

Mac 'n' Cheese: **Celery, Gluten, Sulphur Dioxide & Milk**

House Slaw: **Egg, Milk, Mustard, Sulphur Dioxide**

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 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.



#SHAKEITYOURSELF

ALL OF OUR COCKTAILS HAVE BEEN MIXED BY OUR BAR TEAM SO ALL YOU NEED TO DO IS SHAKE THE BOTTLE GENTLY TO MIX TOGETHER AFTER ANY NATURAL SEPARATION.

MIXING INSTRUCTIONS



The Game Changer

Serve over-ice in a tumbler style glass.

Finishing touch: add a pineapple wedge on side of glass & enjoy!



Hickory's Pornstar

Serve in martini style glass (an iced tumbler will also work)

Finishing touch: add a half a passionfruit per drink & enjoy!

(We've already added a drop of prosecco so it will be slightly sparkling, but why not have an extra shot on the side?)

Allergens: Sulphur Dioxide



Cotton Candy

Add ¼ tub of candyfloss to a tumbler style glass.

Pour 1/3 bottle of cocktail over the candyfloss & top with ice.

Mix together as you drink & enjoy!

Allergens:

Salted Caramel Shake: Milk | **Solero Shake:** Milk | **Rich Chocolate Shake:** Milk, Gluten, Soya

Bottled Beers: Gluten | **Grape Soda:** Sulphur Dioxide | **Grape 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-curbside-pick-up/

