

Morris Barbeque

Eastern North Carolina BBQ...

There's nothing else like it! Morris Barbeque has been one of the best kept secrets, but now we would like to share it with you! Our four-generation, family owned-business has been using the same recipes since 1956. The same love still goes into the food today.

The tradition continues!

Upon Receiving Your Order

Your products should have arrived at a temperature at or below 50 degrees. If the cold packs are no longer frozen, do not worry; this is not uncommon. Please ensure that your food is still cold, and refrigerate all products upon receiving. The barbeque and coleslaw should be consumed within 5 days. If you are not planning to consume the barbeque within this time period, it may also be frozen.

Heating Instructions

Barbeque:

The barbeque comes already cooked and only needs to be heated enough for serving. It tastes best at room temperature or slightly warm. **DO NOT OVERHEAT** or cook the barbeque any more. Overheating may cause the barbeque to taste dry; it may also unfavorably affect the taste. During shipping, the seasoning in the barbeque may settle. Be sure to stir well after heating and before serving. The barbeque has already been seasoned, but you may wish to add more of our Morris Barbeque sauce according to your taste! Shake sauce bottle well before applying.

Microwave: Open the sealed package of barbeque, and place the contents in a microwave-safe container. Heat until warm. Times will vary according to your microwave.

Stovetop: Place bag in boiling water, and heat until warm.

Slaw:

Serve cold from the refrigerator.

Hushpuppies:

Oven: Heat oven to 400°. Place hushpuppies on a baking sheet, and heat until warm, approximately 6 - 8 minutes. Remove from oven, and allow to cool to touch. Spot check while warming, so as not to burn the hushpuppies. Oven temps may vary.

Microwave: Open one end of the bag. Place opened bag in microwave, and heat until warm. **DO NOT OVERHEAT;** this will make the hushpuppies tough.

ENJOY!!!