



# COLLECTIVE BBQ BOX



## TASTE OF TEXAS BOX

### INSTRUCTIONS FOR YOUR COLLECTIVE HILL COUNTRY BBQ EXPERIENCE

Ensure you have everything needed to begin, including your tray lined with butcher paper, a grilling cook set, and a box packed to the brim with your feast. Remember, a team member will always be on hand to assist with your experience!

SMOKED CORNISH GAME HEN (12M & 12M)

PULLED PORK (12M & 12M)

HILL COUNTRY SMOKED SAUSAGE (6M & 6M)

BAKED BEANS (12M, STIR OCCASIONALLY)

WHOLE FRESH SWEET CORN (5M & 5M)

CLASSIC PASTA SALAD

SWEET ROLLS AND BUTTER

GARLIC MARINATED SHRIMP SKEWERS TWO COUNT (3M & 3M) +\$12

*Barbecue sauce, pickle chips, and seasonal sauces also included.*

Remember to keep the lid closed between adding your food. Heat will escape quickly! There is a hot zone on the left, best for shorter cook times and charring, and a cool zone on the right, best for slow reheating and resting.

### IN-DEPTH INSTRUCTIONS

- Place hen and pulled pork on cool zone in its wrapping to heat up for 20-25m. For best results, rotate halfway through. Then, remove from its wrapping and place over the hot side to char if desired for an additional 8m on the hot side.
- Cook sweet corn over hot grill to char, rotate as needed to cook evenly. 10m Rotate halfway through.
- Remove paper from the sausages and place on the hot side for 12m. Rotate halfway through.
- Remove foil from the shrimp skewers, brush with herb oil, then place on the hot side for 6m total. Rotate halfway through.
- Use the provided tray to transport items from grill to table, then gaze upon your master feast and dig in!

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*