

CHUB BAG REHEAT PROCEDURE

Yield: n/a

Shelf Life:

Equipment: Chub bag, hot pot

Ingredients:

As Needed Chub Bags with Prepped Product

Reheat Procedure:

1. Place an upside-down salad bowl at the bottom of a large stock pot, then fill the pot halfway with water.
NOTE: This ensures the chub bag will not stick to the bottom of the pot.
2. Heat the water over medium-high heat until the water is at a **SIMMER**.
NOTE: Do NOT allow the water to come to a boil.
3. Once the water is at a simmer, place the chub bag(s) in the water.
4. Heat for **30 minutes. SET TIMER.**
5. Verify the temperature of the product by placing the tip of the thermometer against the heated chub bag and folding the bag around the thermometer.
NOTE: Do not pierce the chub bag.
6. If the temperature has reached **180°**..
 - If the product is needed immediately for service, open the bag and empty the contents into the steam well.
NOTE: Always remember to use a chub scraper.
 - If the product is not needed immediately for service, place the bag in a hotel pan and store in the warming drawer until needed.
 - If the temperature has **NOT** reached **180°**, return the bag to the simmering water and temp every **5 minutes** until the temperature reaches **180°**.