

Re-Heat Instructions:

Whole Brisket, Pork Butt, Turkey Breast:

Pre-Heat oven to 225 degrees

Leave the meat packaged as is and place in the oven on a baking sheet.

Check the internal temperature of the meat at the 45min. mark (Target temp is 160 internal).

If the internal temperature is below 160, place back in the oven and check temp every 15-20min.

Once the internal temperature has been reached, let it rest on the counter for 10-15min and serve.

Brisket typically takes 2-3hrs – Pork Butt typically takes 1.5-2hrs – Turkey typically takes 1-1.5hrs

Note: *If just re-heating a pound or 2 Check temperature in 15-20min Increments until heated.*

Sausage: Pre-Heat oven to 275 Degrees and cook sausage for 20-25min or until 155degrees internal.

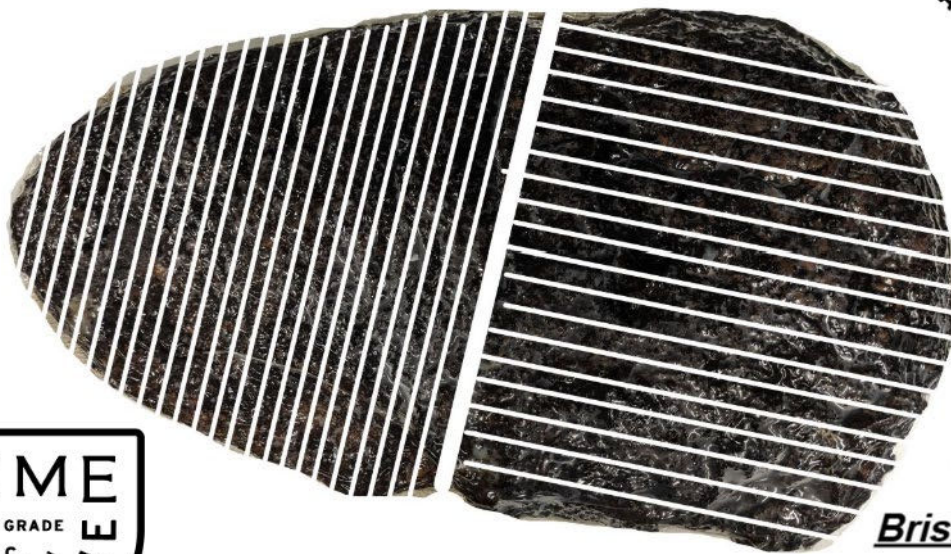


How to Slice a Brisket

Brisket Flat

Slices cut from the flat should be the thickness of a #2 Pencil

True Burnt Ends



Brisket Point

Slices cut from the point should be the thickness of a #2 Pencil and a half

Prime Sides:

½ or Full Pan of Boss Beans:

Preheat oven to 325 degrees

Uncover the pan and spread the supplied brown sugar in an even layer on top.

Place in preheated oven for 45min-1hr or until internal temp is 165.

½ or Full Pan of Mac-N-Cheese:

Preheat oven to 325 degrees

Uncover the pan and place in the preheated oven for 30-45 minutes or until golden brown and internal temperature is 160 degrees

Let rest on the counter for 10min before serving

Corn Bread:

Preheat oven to 325

Remove the plastic and place metal lid back on top. Then place into oven for 10-15min or until warm

Remove lid, evenly spread the honey butter and sprinkle finish salt, slice, and enjoy.



Prime Desserts:

Texas Cobbler:

Preheat oven to 350

Place into the oven uncovered for 15-20minutes or until heated through

Bread Pudding:

Preheat oven to 350

Remove plastic and put metal lid back on. Place into the oven for 15-20min or until internal temp is 160.

Let rest for 10min, dress with supplied anglaise/Caramel/pecans, slice and serve.

