



REHEAT INSTRUCTIONS

Brisket Fully-Smoked, Fully-Cooked, Reheat Ready in 40 minutes or less!

- 1) To THAW, Place Frozen brisket in a bowl of warm to hot water.
- 2) Preheat your oven to 350F.
(Ovens (gas / electric) will vary, so your mileage may vary)
(For Convection Ovens, reduce the temp by 25F and the amount of time by 25%)
- 3) Remove outer BPA-Free vac-seal, but keep it tightly wrapped in it's butcher paper.
- 4) Oven preheated; brisket thawed; roast on a pan in the oven for 40 min.
(Your brisket is fully-smoked and cooked, so you only want it at a happy serving temp 140F, but you can safely eat it cold. Our kids do :)
- 5) Remove from paper & Enjoy!

Oven Times

*ONE POUND OF SLICED BRISKET (40-45 min)

*ONE POUND OF POINT "UNSLICED" (45-50 min)

*1.5 LB. POINT (50-55 min)

*2 LB. POINT (60-70 min)

* (or until your instant-read digital thermometer registers 140-150F in the center)

Pulled Pork Fully-Smoked, Fully-Cooked, Reheat Ready in 15 minutes or less!

- 1) To THAW, Place Frozen pulled pork in a bowl of warm to hot water.
- 2) Once thawed, remove from BPA-Free plastic vac-seal.
- 3) Heat in a skillet over medium-high and stir until it sizzles. Enjoy!

Feedback, Comments, Requests, Let us Know! ... GoodforYouBBQ@Gmail.com