



Heating Instructions

Beef Brisket

Preheat oven to 375 degrees. Remove brisket from plastic packaging. Loosely wrap brisket in aluminum foil. Add 1/3 cup of water before sealing. Place wrapped brisket (fat-side up) in a hallow baking pan.

Heating times: 5 - 5½ lb 1 Hour; 5½ - 6 lb 1¼ Hour; 6 - 6½ lb 1½ Hour
Allow brisket to set for 15 minutes before slicing. Slice brisket diagonally with the fat-side down.

St. Louis Style Pork Ribs

Oven: Preheat to 450 degrees. Remove and discard all packaging material. Place the rack of ribs fat-side up on a sheet of aluminum foil, large enough to wrap over the rack of ribs. Add ¼ cup of water before wrapping and sealing the foil around the rack of ribs. Place on a baking sheet and heat 30-35 minutes.

Microwave: Remove and discard all packaging material. Cut rack of ribs into individual rib sections. Arrange ribs in microwave-safe baking dish. Cover loosely with a paper towel and microwave on high power for 6 minutes. Rearrange ribs in baking dish, cover loosely with a paper towel and microwave on high power for 6 more minutes.

Smoked Baby Back Ribs

Oven: Preheat to 450 degrees. Remove and discard all packaging material. Place the rack of ribs fat-side up on a sheet of aluminum foil, large enough to wrap over the rack of ribs. Add ¼ cup of water before wrapping and sealing the foil around the rack of ribs. Place on a baking sheet and heat 30-35 minutes.

Microwave: Remove and discard all packaging material. Cut rack of ribs into individual rib sections. Arrange ribs in microwave-safe baking dish. Cover loosely with a paper towel and microwave on high power for 6 minutes. Rearrange ribs in baking dish, cover loosely with a paper towel and microwave on high power for 6 more minutes.

Smoked Turkey Breast

This smoked turkey is fully cooked. For best results if frozen, thaw in refrigerator 1 day for each 5 lbs of weight.

Oven: Thaw completely. Remove bag and netting. Place in 300 degree oven for 8 to 10 minutes per pound.

Microwave: Thaw completely. Remove bag and netting. Heat on medium setting for 4 to 7 minutes per pound or follow your manufacturer's instructions. This turkey may have a pink cast when sliced. This is an expected characteristic of a smoked turkey. Promptly refrigerate all leftovers.

Sausage (all varieties)

All sausage is fully-cooked. Reheating instructions below:

(Stove top) Remove sausage from plastic and place in a medium size skillet or pan. Add ¼ cup of water. Cook over medium heat for 5-10 minutes until the water evaporates.

Grill: Grill at about 350 degrees for about 10 minutes until they swell up and are about to burst.