

**PLEASE GO TO OUR WEBSITE WWW.CATTLEACKBBQ.COM/FAQ'S
PAGE FOR A VIDEO ON HOW TO PROPERLY CUT A WHOLE BRISKET**

REHEATING INSTRUCTIONS

Our meats are fully cooked and simply need to be brought to serving temperature and not cooked any further. The primary enemy is moisture loss. Once brisket is sliced it begins a rapid decline towards inedibility almost immediately. The key for leftovers is to get them wrapped up as airtight as you can as soon as you can. We suggest wrapping the meats tightly in plastic wrap and placing them in the refrigerator.

We suggest that you thaw the meat completely in the refrigerator if it has been frozen. If not frozen, but has been refrigerated, it is best to remove from the refrigerator and place on a countertop for 2 hours prior to reheating to let it come up to room temperature.

We strongly recommend vacuum packing your meat if you're not going to eat it for a couple of days after you purchased it, the less air movement on the meat's surface, the better.

To reheat your meat in the oven:

1. Pre-heat the oven to 180 degrees
2. Now wrap the meat that is in plastic wrap again with foil over the plastic wrap.
3. Place the meat in a shallow roasting pan.
4. Place the meat into the preheated oven for approximately 20-40 minutes depending on the amount of meat you're heating up. Check the meat after 20 minutes and keep checking every 10 minutes thereafter until it is warmed. (USDA recommends reheating internal temperature of 165 degrees for beef). Heating can vary with different ovens.

Here are some suggestions on reheating vacuum packed meats:

Place your vacuum packed bag of meat into a vat of simmering water (not boiling). Think of it as redneck sous-vide. If you really want to get some seriously awesome reheated 'que, like the awesome barbecue joint that made it serves you, you'll need that food saver or cryo-vac machine for great results. Heat just until warmed.

(USDA recommends reheating internal temperature of 165 degrees for beef)