



Cooking on Texas time!

You've just received a package of real Texas BBQ. We've taken our time to smoke these meats over a low hardwood fire in a moist environment. Now you know the secret to great barbecue – cook it slow, cook it low and keep it moist. So...in the interest of providing you with an authentic product, we also want to provide you with reheating instructions that will fool your friends into thinking you are one heck of a barbecue master chef, and you don't have to eat the smoke! However, it will mean that you'll need some patience and *forget for a couple of hours, at least, that you have a microwave...* because from here on out you'll be cooking on Texas time!

General Reheating Instructions

Thaw all barbecue prior to reheating. Remove the barbecue from the plastic bag prior to reheating. Make sure to reserve any meat juice that is contained in the packaging. Reheating times can vary. We recommend using a timer and a meat thermometer to ensure the meats have reached the proper temperature.

Provide a moist environment for reheating the barbecue. This should be done as follows:

1. Put one inch of water in a separate pan and place it in the bottom of the oven. When you use this process, it's important that the oven stay closed throughout the reheating time to ensure moist heat.
2. Prepare a foil "bowl" by criss-crossing two pieces of foil (18 inches long). Place the meat in the center of the foil "bowl." Pour the reserved juices from the package plus ½ cup to 1 cup of bouillon or water into the foil "bowl." Wrap the ends of the foil over the meat completely but loosely.

Whole Sliced Brisket

Make sure product is fully thawed before reheating.

Pre-heat oven to 275 degrees.

- Cut and remove pre-sliced brisket from plastic wrap carefully, so that the slices won't separate.
- Put a large piece of foil on a small cooking sheet (enough foil to fully wrap and seal the brisket).
- Pour one cup of hot water directly over brisket.
- Place brisket in preheated oven at 275 degrees with the foil open for 1 hour.
- Completely seal foil around brisket and place pan back in oven for 1 hour.
- Pull and serve when brisket reaches 165 degrees on a meat thermometer. For those who do not have a meat thermometer – pull a slice of brisket from the center of brisket and it should be hot to the touch.
- If brisket is not at 165 degrees, re-seal and continue to heat, checking every 15 minutes.
- If you are not ready to serve brisket when it reaches 165 degrees, turn oven down to 175 degrees to hold until serving time.
- We recommend not holding the product more than 1 hour after it reaches 165 degrees or the brisket can dry out and fall apart.
- Reserve brisket juices and pour over brisket before serving.

Suggested reheating time for a whole brisket is 2 to 2½ hours. Don't forget to set a timer.

Reheating times may vary due to the amount of brisket. It may be necessary to check at 15-minute intervals after the first hour. After removing the brisket from the oven, open the foil carefully. There will be steam trapped under the foil that could cause injury.

Sliced Brisket with BBQ Sauce

Make sure product is fully thawed before reheating.

Pre-heat oven to 250 degrees.

- Cut and remove pre-sliced brisket from plastic wrap carefully, so that the slices won't separate.
- Put a large piece of foil on a small cooking sheet (enough foil to fully wrap and seal the brisket).
- Pour $\frac{1}{4}$ cup of hot water directly over brisket.
- Completely seal foil around brisket and place pan in oven for approximately 1 hour.
- Pull and serve when brisket reaches 165 degrees on a meat thermometer. For those who do not have a meat thermometer – pull a slice of brisket from the center of brisket and it should be hot to the touch.
- If brisket is not at 165 degrees, re-seal and continue to heat, checking every 15 minutes.
- If you are not ready to serve brisket when it reaches 165 degrees, turn oven down to 175 degrees to hold until serving time.
- We recommend not holding the product more than 1 hour after it reaches 165 degrees or the brisket can dry out and fall apart.

Suggested reheating time for a whole brisket is 1 hour. Don't forget to set a timer.

Peppered Turkey Breast

Peppered Turkey Breast is excellent when served cold or it may be reheated.

Preheat oven to 250 degrees.

- You may serve your bird either hot or cold.
- In a cake or roasting pan, prepare a foil “bowl.” (See General Instructions)
- Remove the turkey from the plastic package and carefully reserve any meat juices from the package.
- Place the turkey in the center of the foil “bowl.”
- Using your favorite instant chicken bouillon, follow their directions for preparing one cup of broth (you may opt to use canned broth instead of instant).
- Pour the broth and reserved meat juice into the foil “bowl.”
- Wrap the ends of the foil up over the turkey loosely but cover it completely.
- Place in preheated oven and reheat until a meat thermometer inserted into the meat reads 155 to 160 degrees.
- Keep in mind a slight pinkish color in the breast meat is a sign of smoking, not under cooking.

Suggested reheating time for turkey breast is 1½ to 2 hours. Don’t forget to set a timer.

After removing the turkey from the oven, remove the foil carefully. There will be steam trapped under the foil that can cause injury.

Turkey

Preheat oven to 275 degrees.

- You may serve your turkey either hot or cold.
- Allow approximately 48 hours in your refrigerator for thawing or 6-7 hours immersed in cold tap water. DO NOT use warm or hot water. Change the water every 45 minutes.
- Once the turkey is fully thawed, cover with foil and place in a pre-heated oven.
- Keep in mind a slight pinkish color in the breast meat is a sign of smoking, not under cooking.

Suggested reheating time is 2 to 3 hours or until your bird reaches 170 degrees. Don’t forget to set a timer.

Beef and Pork Ribs

Preheat oven to 250 degrees.

- Place a pan of warm water on the bottom rack of the oven to provide moisture.
- Remove ribs from the plastic package.
- In a separate pan, place ¼” – ½” of water directly into the bottom of the pan that will contain the ribs and cover the pan with foil.
- Make sure that the meat side is up.
- After removing the ribs from the oven, remove the foil carefully. There will be steam trapped under the foil that could cause injury.
- Reheat until a meat thermometer inserted directly into the meat reads 150 to 160 degrees. The meat thermometer should not be touching any rib bone or you’ll get a false reading.

Suggested reheating time of Pork Ribs is 45 minutes to 1 hour.

Suggested reheating time for Beef Ribs is 1 to 1½ hours.

Don’t forget to set a timer.

Sausage

Preheat oven to 250 degrees.

- In a cake or roasting pan, prepare a foil “bowl.” (See General Instructions)
- Remove sausage from plastic package. Place the sausage in the center of the “bowl.”
- Pour ½ to 1 cup of water into the foil “bowl.”
- Wrap the ends of the foil up over the sausage loosely but cover it completely.
- Place in preheated oven and reheat until a meat thermometer inserted into the meat reads 150 to 160 degrees.

Suggested reheating time for sausage is 45 minutes to 1 hour. Don’t forget to set a timer.

After removing the sausage from the oven, remove the foil carefully. There will be steam trapped under the foil that could cause injury.

If you have any questions please contact us at 1-800-AIR-RIBS or visit our website at www.countyline.com

Thank you, from all of us at Air Ribs, and enjoy!