

# REHEATING INSTRUCTIONS

## DO NOT THROW AWAY



### **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  $\frac{1}{2}$  cup to 1 cup of bouillon or water into the foil "bowl." Wrap the ends of the foil over the meat completely but loosely.

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### Whole Brisket

Make sure product is fully thawed before reheating.

Pre-heat oven to 275 degrees.

**Suggested reheating time for a whole brisket is 1.5 to 2 hours.**

**Don't forget to set a timer.**

### **WARNING:**

Reheating times may vary due to the size/weight 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.**

- Cut and remove brisket from plastic wrap carefully.
- 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 30 minutes.
- Pull and serve when brisket reaches 155 degrees on a meat thermometer.
- If brisket is not at 155 degrees, re-seal and continue to heat, checking every 15 minutes. Remember to set your oven timer.
- If you are not ready to serve brisket when it reaches 155 degrees, turn oven down to 175 degrees to hold until serving time.
- We recommend not holding the product more than 1 hour in the oven after it reaches 155 degrees or the brisket can dry out and fall apart.
- Reserve brisket juices and pour over brisket after slicing and before serving.
- Enjoy!

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- Place the reheated brisket fat side down on cutting board as shown.
- Using a sharp carving knife begin slicing the brisket ACROSS (never with) the grain.
- Slice thin and serve with warm Bar-B-Q sauce.



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### Beef and Pork Ribs

Preheat oven to 250 degrees.

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

**Don't forget to set a timer.**

- 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  $\frac{1}{4}$ " –  $\frac{1}{2}$ " 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 155 degrees. The meat thermometer should not be touching any rib bone or you'll get a false reading.
- If the ribs are not up to temperature, reseal them and set the oven timer for 10-15 minute intervals until the temperature on the thermometer is 150-155 degrees.
- Remove from the oven and serve immediately.
- Enjoy!

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### Sausage

Preheat oven to 250 degrees.

**Suggested reheating time for sausage is 35 minutes to 45 minutes. Don't forget to set a timer.**

#### **WARNING:**

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

- 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 for 35 – 45 minutes or until a meat thermometer inserted into the meat reads 150 to 155 degrees.
- Enjoy!

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