

PRODUCT  
INSTRUCTIONS

**BURGERS'**  
- SMOKEHOUSE -

# BEEF BRISKET

SIGNATURE SAUCED SLICED OR BURNT ENDS | DRY RUBBED (UNSAUCED)



**FULLY COOKED. READY TO HEAT & SERVE.**

Freeze upon Arrival, unless planning to use within 1-2 days.

# BEEF BRISKET

**OUR NATURALLY SMOKED BEEF BRISKET** is made from fresh, high quality beef briskets before they are hand seasoned, aged and slow smoked & cooked over Natural Hickory Wood chips. If you are enjoying our signature sauced beef brisket, we believe you'll find it's a perfect blend of a Kansas City style BBQ Sauce.

## 1 LB. TRAY – HEATING INSTRUCTIONS

### TO HEAT IN THE MICROWAVE

1. Thaw in refrigerator before microwaving.  
**Can be heated from frozen but requires extra heating time.**
2. Do not remove or puncture the film attached to the top of the tray. Place tray in microwave.
3. Heat Sliced or Burnt Ends on high for approximately 3 ½ to 4 ½ minutes. Heat Dry Rubbed on high for approximately 2 ½ to 3 ½ minutes. **Film will expand and form a bubble during heating, and then self vent and slowly relax over the brisket.**
4. Remove from microwave and let rest for 2 minutes. Caution contents are very hot. Peel off the film, serve and enjoy.

**Heating time is approximate due to the variability of microwave ovens.**

### TO HEAT ON STOVETOP:

1. Thaw tray overnight in refrigerator
2. Open tray & place product into a small saucepan
3. Place on stove top & heat slowly, stirring over medium heat  
*Note, if dry rubbed version, place a small amount of water in the pan with it.*
4. Ready when thoroughly heated – approximately 10 minutes.

## 5# PARTY PACK – HEATING INSTRUCTIONS

Perfect for serving a large group conveniently! Each package serves 12-14 people.

### TO HEAT IN THE SLOW COOKER:

1. Thaw 1-2 days in refrigerator.
2. Remove from plastic bag & place in appropriate size slow cooker. Cover with Lid.
3. Heat on high for approximately 1-1 ½ hours, stirring often.
4. Carefully remove from the slow cooker before serving.

### TO HEAT ON STOVE TOP:

1. Thaw 1-2 days in refrigerator
2. Open bag & place package contents in a large pan with a small amount of water in the bottom.
3. Place on stove top over medium heat – stirring slowly until heated through.



# BEEF BRISKET

## SERVING SUGGESTIONS

- Beef Brisket Sandwiches – serve with chips, pickles or your favorite side!
- Tacos – great tasting taco meat option.
- Wraps/Sliders and More – it makes a great tasting protein filler.
- Gourmet Mac & Cheese – chop it up and add it as an ingredient to your favorite mac & cheese.

**MORE RECIPES & IDEAS AT: [WWW.SMOKEHOUSE.COM](http://WWW.SMOKEHOUSE.COM)**

### IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.