

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 that have been 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.
4. Approximately 15 minutes or until hot.



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

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.