

Brisket Heating Instructions

Brisket Ingredients:

Brisket, Salt, mustard, red pepper, dehydrated garlic, dehydrated onion, high oleic sunflower oil, spice extractives

Heating Instructions:

Microwave Option: Place package on a plate or in a bowl
Microwave for 3 minutes (if frozen) or 1 minute (if thawed)
Rotate package
Continue microwaving for additional 2 – 3 minutes (if frozen) or further 30 – 60 seconds (if thawed) until desired temperature is reached (minimum of 165F)

Stove Top Option: Product must be thawed for this option.
Empty package into an appropriate size frying pan
Add enough water to cover the bottom of the frying pan and cover, cook over medium heat (adding more water if needed) stirring occasionally, until it is heated thru to a temperature of 165F

Oven Option: Empty package into an appropriate size oven safe container
Add enough water to cover the bottom of the container, approx. 1/8", cover it & put in the oven
Heat at 350F until desired temperature is reached (minimum of 165F) (approx. 30 minutes (if frozen) or 20 minutes (if thawed))

For reorder or catering requests

Contact: order@smokinmeat.ca

Individual ovens vary, these are guidelines only

PRODUCT IS FULLY COOKED