



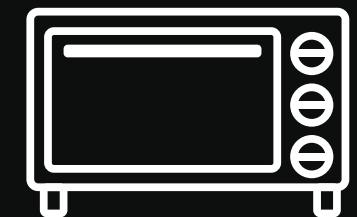
## BRISKET HEATING GUIDE

Thank you for purchasing SADLER'S SMOKEHOUSE® BBQ. To heat your product, choose your preferred cooking method and follow the directions to make sure your BBQ is as delicious as possible:



### CONVENTIONAL OVEN

Preheat oven to 375°F. Remove brisket from package and place in oven safe pan with 1/4 cup of water. Cover pan tightly with foil. Place pan on center rack of oven and heat for 13 - 15 minutes per pound. Remove from oven and let stand for 10 minutes prior to serving. Caution: product will be hot!



### CONVECTION OVEN

Preheat oven to 325°F. Remove brisket from package and place in oven safe pan with 1/4 cup of water. Cover pan tightly with foil. Place pan on center rack of oven and heat for 12 - 13 minutes per pound. Remove from oven and let stand for 10 minutes prior to serving. Caution: product will be hot!



### BOIL IN BAG

Bring large pot of water to a rolling boil. Remove labels from exterior packaging, and submerge packaged brisket in boiling water. Let stand for 35-45 minutes or until product reaches internal temperature of 140°F. Remove product from hot water and let product rest for 5-10 minutes. Remove all packaging and serve. Caution: product will be hot!



### STEAM OVEN

Preheat oven to 212°F, full steam. Place packaged product into the oven. Heat product for 60 minutes. Remove product from oven, let stand for 15 minutes or until product reaches internal temperature of 140°F. Caution: product will be hot!

*\*Due to variance in appliances, heating times and/or temperatures may vary.*

*In true Texas fashion we recommend eating all our products by themselves to start. The smoke flavor that we are able to get into our meats stands alone in its quality, and our family believes SADLER'S SMOKEHOUSE® doesn't need sauce (though it doesn't hurt to add a little after your first bite).*

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