



BOOYAH BEEF BRISKET

How to Heat & Eat Your Smoked Brisket

How to Heat Sliced Brisket

Take the chill off the beef by allowing it to set at room temperature for about 30 minutes before heating. Preheat oven to 250–300°F. Heating at a low temperature will allow for more even heating. Add about 2 ounces of water or au jus to the pan. Place the lid back on and heat in the oven for about 10 minutes until meat reaches a temperature of 160°. For best results, turn meat over in pan each time you check the temperature. Be sure to monitor the temperature and avoid overheating.

To Heat Your Whole Brisket in the Oven

Take the chill off the beef by allowing it to set at room temperature for a good 1-2 hours prior to heating. If you heat the brisket from a cold state, by the time the center gets warm, the rest of the meat will probably overcook.

Adjust oven rack as needed and preheat oven to 250–300°F. Heating at a low temperature will allow for more even heating so that most of the meat will be at the desired finished temperature.

You may leave your brisket in the cooking bag provided. Leave any cooking juices in the bag, add a little water and a tablespoon of flour. The flour will help prevent the fat in the juices from getting too hot and bursting the bag. Close the bag by cutting a half inch strip from the open end of the cooking bag and use it to tie the bag closed (pull tightly but do not knot for ease of opening while checking the temperature and/or basting.) Place the meat in a shallow roasting pan or baking dish to catch any juices that may leak.

You may also reheat the beef by steaming the whole roast *directly* on a wire rack in a baking dish or roasting pan, without the cooking bag. Pour water into the bottom of the pan. Position the roast fat side up and cover everything with foil. This will create a moist environment.

Place the brisket in a 250–300°F oven for approximately 10-15 minutes per pound or until the center of the meat reaches an internal temperature of 160°F as measured with a food thermometer.

When the meat has reached temperature, remove it from the oven. Be careful of steam when lifting the foil or opening the cooking bag. If you used the cooking bag, remove the brisket from the bag and cover it with foil. Let the meat rest 15-20 minutes before slicing. Giving it a rest will allow the meat to relax, the juices to flow and the temperature to even out.

Note: Improper heating or overcooking tends to dry out any meat or poultry. Be sure to monitor the temperature and avoid overheating.

Love Those Leftovers . . . How to Reheat Sliced Brisket

Before reheating sliced brisket, set the slice(s) out at room temperature for about 15 minutes. Do not heat from a cold state. The best method we have found is gently steaming the slices over water in a pasta pot or placing them in a Ziploc bag and carefully dropping them in hot water. You could also warm them gently in a pan of your favorite barbecue sauce, hopefully ours! Of course, another alternative is the microwave. The most important tip to warming leftover prime rib, ham, turkey, ribs, chicken or any of our smoked meats in the microwave is to warm the meat on low power, no higher than 30%. This will help prevent the meat from drying out. For larger quantities, heat your food for a few minutes initially, then 30 seconds at a time, checking between each segment. Be sure to rotate microwaved food for even heating. Allow a minute or two standing time after removing from the microwave. By the way, tender, leftover brisket is great on tacos!

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