



Fully-Smoked Meat Instructions

- Preheat oven to 350°.
- Remove whole meat from plastic ONLY. Leave meat wrapped in foil.
- !!!Place foil-wrapped whole meat on pan/cookie sheet!!! It will be juicy!*
- Heat meat to an internal temperature of 140° or see times below.
- DO NOT OVERHEAT. If you overheat, you will not have moist meat!
- Pull, tear, slice, saw, or whatever and enjoy! (See pulling instructions below)

Whole Meat Approximate Heating Times –

Turkeys: 2 – 2 ½ hours

Butts/Briskets: 1 ½ – 2 hours

Hams/Turkey Breasts/Chickens: 1 – 1 ½ hours

Ribs: ½ - 1 hour

Pulled/Sliced/Deboned/Cut Meats will not take as long as whole meats.

Check temp & stir during re-heating.

For Frozen Meats, follow above instructions, heating to 140° or 30 minutes – 1 hour longer than times listed above. Time will vary by size of meat.

Boston Butt Pulling Instructions-

AFTER reheating whole butt:

- Place hot butt on cutting board “fat side” up.
- Remove top layer of fat and discard.
- Hand-pull or chop meat to desired size.

Beef Brisket* Pulling Instructions-

- Place hot brisket on cutting board “cap” side up.
- Cut brisket in half lengthwise.
- Separate cap and flat by slicing across fat layer.
- Cut up cap and flat across the grain.
- Hand-pull or chop remaining meat.

*Remember, our brisket will “pull” rather than slice!!

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