

# *Fully Smoked Meat*

## HEATING INSTRUCTIONS

1. Preheat oven to 350°
2. Remove whole meat from plastic only.  
Leave meat wrapped in foil.
3. Place foil-wrapped whole meat on pan or cookie sheet.  
It will be juicy!
4. Heat meat to an internal temperature of 140°  
or see times below.
5. Don't overheat. If you overheat, you will not have moist meat!
6. Pull, tear, slice, saw or whatever & enjoy.

### *Approximate Heating Times*

<b>Turkeys</b>	<b>2 - 2 1/2 hours</b>
<b>Butts/ Briskets</b>	<b>1 1/2 - 2 hours</b>
<b>Hams, Turkey Breasts &amp; Chickens</b>	<b>1 - 1 1/2 hours</b>
<b>Ribs</b>	<b>1/2 hour</b>

Pulled/Sliced/Deboned/Cut Meats will not take as long as whole meats.  
Check temperature & stir during reheating.

For Frozen Meats, thaw meats in a refrigerator for 24-48 hours then follow the re-heating instructions above.

### *Boston Butt Pulling*

After reheating whole butt:

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

### *Beef Brisket Pulling*

1. Place hot brisket on cutting board "cap" side up.
2. Cut brisket in half lengthwise.
3. Separate cap and flat across the grain.
4. Hand-pull or chop remaining meat. Remember, our brisket will "pull" rather than slice.