REHEATING INSTRUCTIONS:

**WHOLE BRISKET**

Best Method:

* Pre-Heat Oven to 250 degrees.
* Leave in foil pan and unwrap butcher paper and add several pads of butter and re-wrap the brisket.
* Bake at 250 degrees 4-5 hours to internal temperature of 150 degrees.

2nd Method:

* Pre-Heat Oven 300 - 325 degrees.
* Leave in foil pan and unwrap butcher paper and add several pads of butter and re-wrap the brisket.
* Bake at 300 – 325 degrees 2-3 hours.

\*\*\*Important\*\*\* Watch Brisket closely to insure not over cooking. \*\*\*

**Turkey or Pulled Pork**

* Pre-Heat Oven to 250 degrees.
* Leave in foil pan and unwrap and add several pads of butter and re-wrap.
* Bake 1-2 ½ hours until internal temperature reaches 150 degrees.

\*\*\*Important\*\*\* Watch Meat closely to insure not over cooking. \*\*\*

**Ribs**

* Pre-Heat Oven 250 degrees.
* Leave in foil pan, wrapped.
* Bake 1-2 ½ hours until internal temperature reaches 150 degrees.

\*\*\*Important\*\*\* Watch Ribs closely to insure not over cooking. \*\*\*