



- PITSTOP SMOKED MEAT REHEATING

- SMOKED PITSTOP SAUSAGES

Sausages (Add On) - Stove Top

STEP 1: Reheat in a lightly oiled skillet over a medium-high heat until internal temperature reaches 165 degrees and the casing is nice and snappy. Be careful to keep the sausage casing from breaking

Sausages (Add On) - Grill

STEP 1: Grill over a low flame (medium heat) until internal temp reaches 165 degrees and exterior has a snap

Tip: Be careful to not break the sausage casings. Temping with a thermometer at the tied ends only should help keep the casings from breaking.

- SMOKED BRISKET

TO SERVE

Brisket - Oven

STEP 1: Remove brisket from the sealed plastic and place on a sheet tray or large baking dish.

STEP 2: Do not slice the brisket until reheating is complete.

STEP 3: Place a few pads of butter on top of the brisket. *Optional*

STEP 4: Place the brisket on the middle rack of the oven.

STEP 5: Reheat for about 75 minutes at 225°F or until desired internal temp is reached.

Brisket - Stove Top

STEP 1: Bring a large stock pot (around 20 quarts) to a simmer.

STEP 2: Place the sealed brisket in simmering water and lower the water temperature to around 165°F.

STEP 3: Reheat for about 75 minutes or until desired internal temp is reached.

Brisket and sausage may be stored in the fridge for up to 10 days, or frozen for up to 3 months.

Once reheated, meat should not be consumed if it has been left at room temperature for more than 4 hours.