



Instructions For Preparing Your Food

Your product comes straight from our pit to ensure freshness. We smoke it when you order and cryovac and freeze it for shipping to you. Your product should arrive frozen, partly frozen, or mostly thawed. Refrigerate upon arrival or freeze if you are not serving right away. Please keep the product in original wrapper to retain moisture until ready to reheat. Thaw completely before re-heating.

Reheating Instructions

(Conventional Oven)

Take all meats out of the shipping wrapper and wrap with foil. All meat is ready to eat when internal temperature reaches 160 degrees. Try not to overcook.

Brisket and Turkey Breast: Place foil wrapped brisket in 250 degree oven for 1 hour. Remove foil and place back in oven for approximately 30 minutes. Check temp every 15 minutes until 160 degrees is reached.

Pork Ribs: Place foil wrapped ribs in 250 degree oven for 30 minutes. Remove from foil and continue cooking until temp is reached. For “wet” style ribs, brush Old 300 Sweet BBQ Sauce on ribs after removing from foil and cook at 275 degrees for 15 minutes.

Sausage: Place foil wrapped sausage in 250 degree oven for 30 minutes. Remove from foil and continue cooking until 160 degrees is reached.

Holiday Turkey and Ham: Leave ham or turkey wrapped and in the pan provided. Turn oven to 250 degrees. Cook 1 ½ hours. Remove wrap from pan and continue to cook until 160 degrees is reached. Baste turkey with juice from pan to keep moist after removing wrap. For hams, when 160 degrees is reached, turn oven to 350 degrees, add glaze if desired, and cook an additional 10 minutes.

Pit or Grill Instructions

The above instructions can be used on your BBQ grill or pit, just make sure you can control the temperatures described above so YOU can cook like a pro!!