



STORAGE AND PREPARATION INSTRUCTIONS

Our products are cured and smoked, allowing us to safely ship them to you. As an added measure, they are cryovaced and frozen. **Depending on climate conditions, the meat product will arrive frozen, partially frozen or thawed. Refrigerate as soon as possible after delivery. If you will not be serving the product within a week, it should be placed in the freezer.**

Allow several days in the refrigerator to fully thaw. In order to retain moisture, keep sealed in original protective wrap until ready to reheat.

REHEATING INSTRUCTIONS

FOR THE VERY BEST FLAVOR WE RECOMMEND THE USE OF AN OUTDOOR GRILL. Coals should be glowing and without flame. Place meats directly on the rack at least six inches above the coals. In order for the Brisket to reach an internal temperature of 168 degrees, it will take approximately 45 minutes to 1 hour. The Ribs will reheat in 20-30 minutes, occasionally baste with sauce.

OVEN INSTRUCTIONS: For Brisket: Place in a preheated 250-degree oven.

Sausage and Turkey Breast: Place in a preheated 225-degree oven

HEATING TIMETABLE

Brisket:	45 minutes to 1-hour
Sausage:	30 minutes
Turkey Breast (3-4 lbs.):	1 hour

For Pork Ribs: Preheat oven to 410 degrees, baste with Salt Lick Secret Recipe Sauce, place on wire rack and cook for 10 minutes. Remove ribs, reduce heat to 275, baste with sauce again and heat for approximately 20 more minutes.

For Beef or Bison Ribs: Preheat oven to 350 degrees, baste with Salt Lick Secret Recipe Sauce, place on wire rack and cook for 10 minutes. Remove ribs, reduce heat to 225 degrees, baste with sauce again and heat for approximately 25-30 minutes.

To retain original smokehouse flavor and moisture, do not overheat. Cooking times and temperatures can vary from oven to oven. A meat thermometer should read 165 degrees when fully reheated.

ENJOY YOUR MEAL AND THANK YOU FOR CHOOSING THE SALT LICK!

Visit our website at www.saltlickbbq.com