

**REFRIGERATE
AS SOON AS
POSSIBLE!**

THE SALT LICK BBQ

ESTD 1967



STORAGE AND PREPERATION 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 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.

OUTDOOR GRILL 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 one hour. The Ribs will reheat in 20-30 minutes. We recommend occasionally basting the meats with Salt Lick Secret Recipe Sauce.

OVEN REHEATING INSTRUCTIONS

BRISKET: Thaw completely. Preheat oven to 275 degrees. Baste with Salt Lick Original BBQ Sauce. Place in oven and cook for 1 to 1 1/2 hours. Check at 1 hour. Brisket is ready when it reaches 185-190 degrees internal temperature.

SAUSAGE & TURKEY BREAST: Place in a pre-heated 225-degree oven. Cook sausage for 30 minutes, and a 3-4lb. Turkey Breast for 1 hour.

PORK RIBS: Pre-heat oven to 410 degrees, baste with Salt Lick Secret Recipe Sauce, place on a wire rack and cook for 10 minutes. Remove the ribs, reduce heat to 275 degrees, baste with sauce again, and heat for approximately 20 more minutes.

BEEF OR BISON RIBS: Pre-heat oven to 350 degrees, baste with Salt Lick Secret Recipe Sauce, place on a wire rack and cook for 10 minutes. Remove the ribs, reduce heat to 225 degrees, baste with sauce again, and heat for approximately 25-30 minutes.



18300 FM 1826 DRIFTWOOD, TX 78619
(512) 829.5295 www.SALTLICKBBQ.com

Enjoy your meal and thanks for choosing The Salt Lick!

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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 internally when fully heated.



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