

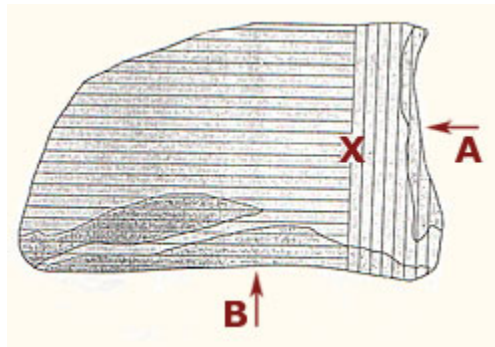
All products have been vacuum-packed and frozen to insure freshness. Depending on climate conditions, your order may arrive partially thawed. Thawed smoked meats are still of the highest quality and can be refrigerated for up to two weeks or frozen for 12 months.



When thawing frozen meat, place in the refrigerator rather than room temperature. The thawed meat can be heated whole, placing it in the oven in a roast pan (fat side up) or similar container, at F-200 for one hour or until center is hot. You can add beer or liquid of your choice to pan to keep bottom from sticking, or a little oil as the natural juices will emerge and drip down as it reaches serving temperature. Slice across the grain and serve.

For a quicker way you can slice the thawed meat (across the grain) and heat in microwave on a microwave safe dish for 3-5 min, then serve.

Brisket Slicing Instructions (Across the grain)



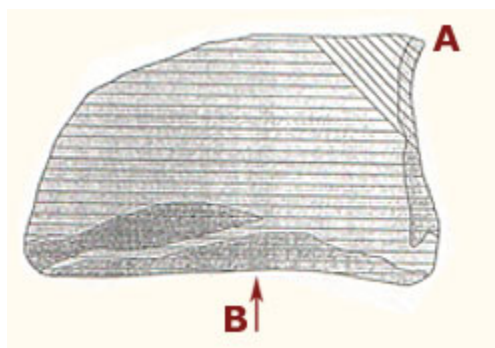
Place a cooked brisket on the board, fat side up.

Start slicing at the point "A" and continue to point "X".

Next, turn the brisket and continue slicing at the point "B".

Follow the direction of an arrow until the piece is completely sliced.

This will prevent shredding, provide tender slices and give the best distribution of marbled and 1st cut brisket.



An alternative method is to start slicing from point "B" towards the arrow. If a call comes in for extra lean, turn the brisket at an angle and slice a portion from point "A".

This way, you have satisfied the "extra lean" customer without disturbing your normal distribution of marbled/1st cut brisket.