

WHISKEY & SMOKE



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REHEATING INSTRUCTIONS

So, your meal at home is as good as it was at Whiskey & Smoke

BRISKET: For best results, wrap each brisket in foil, let internal temperature get to 140 degrees Fahrenheit, put the brisket in for approximately 1-2 hours! Check it often. Once finished, take out and let rest for 1 hour!



TURKEY: For best results, wrap in foil, heat to 140 degrees Fahrenheit for 1 hour. Take out and rest for one hour! approximately



RIBS/PORK: For best results, wrap in foil, reheat in the oven or on grill for approximately 45 minutes at 225 degrees Fahrenheit.



SAUSAGE: For best results, put on the grill with an internal temperature of 150 degrees Fahrenheit for about 30 minutes. Once done, let rest for 15 minutes.