

TERRY BLACK'S

LEGENDARY CENTRAL TEXAS BBQ

THAWING & REHEATING INSTRUCTIONS

THAWING

Allow all products to thaw properly in your refrigerator. It's best to leave the product in its original cryovac. Please allow 1-2 days for proper thawing.

BRISKET

OVEN 300°F · INTERNAL 165°F

Melt 1 full stick of butter (8 Tbsp) in a sauce pot. Remove the brisket from the cryovac and place it, bark side up, on a sheet of foil. Baste the entire top with the melted butter, then wrap tightly in foil – twice. Place on a sheet tray and cook 2-2 1/2 hours, until internal temperature reaches 165°F. Carefully remove the foil and rest 30 minutes before serving. Slice against the grain, starting from the lean (flat) side. How to cut a brisket: [youtube.com/watch?v=V02SagxixfQ](https://www.youtube.com/watch?v=V02SagxixfQ).

TURKEY

OVEN 300°F · INTERNAL 165°F

Remove the turkey breast from the cryovac and place it, hump side up, on a sheet of foil. Top with 1/2 stick of butter (4 Tbsp) and wrap tightly in foil – twice. Cook 2-2 hours, until internal temperature reaches 165°F. Carefully remove the foil and rest 20 minutes before serving.

BEEF RIBS

OVEN 300°F · INTERNAL 155°F

Melt 1/2 stick of butter (4 Tbsp). Place the rack bark side up on foil and baste with the butter. Gently fold the foil around the rack – take care not to let the bones puncture it – then wrap again with a second sheet. Cook 2 1/2 hours, or until internal temperature reaches 155°F. Rest 15 minutes before serving.

SAUSAGE

OVEN 350°F

Place the sausage on a foiled sheet tray with sides, to catch any grease. Cook 25-30 minutes, then rest 10 minutes before serving. Be careful when first cutting in – hot juices may spurt out

PORK RIBS

OVEN 300°F · INTERNAL 165°F

Remove the ribs from the cryovac and place them, seasoned side up, on a sheet of foil. Baste with 2 oz. of butter and wrap tightly in foil – twice. Reheat 45 minutes to 1 hour, until internal temperature reaches 165°F. Remove foil and rest 15 minutes. Finish with Terry Black's Spicy BBQ Sauce, or your favorite, before serving.

BRISKET CHILI

STOVETOP · 160°F

Thaw in the refrigerator. Transfer to a sauce pot and reheat to 160°F, stirring constantly.

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AUSTIN · DALLAS · WACO · FORT WORTH · LOCKHART · HOUSTON · NEW BRAUNFELS