



Preparation Instructions

Smoked Beef Brisket

1. Thaw and remove brisket from packaging
2. Wrap tightly in aluminum foil
3. Heat in 350 degree oven until thoroughly heated (approx. 90 min)
4. Slice whole brisket (cross-grain)

Smoked Ribs

1. Thaw and remove from packaging
2. Brush on barbecue sauce
3. Wrap tightly in aluminum foil
4. Heat in 350 degree oven until thoroughly heated (approx. 45 min. for Beef Ribs /30 min for Baby Back Ribs)
5. Serve, and enjoy

Smoked Sausage

1. Thaw and remove sausage from packaging
2. Wrap in aluminum foil
3. Heat in 300 degree oven (approx. 60 min.) or barbecue grill until thoroughly heated

Smoked Turkey

1. Thaw – do not remove aluminum foil
2. Place in oven
3. Heat in 300 degree oven (approx. 60 min) until thoroughly heated

SAFE HANDLING – Refrigerate or freeze product after opening shipping container. All products are fully cooked. If the temperature of any product is above 50 degrees, do not consume product – call 800-669-3602 to arrange return of product for replacement. All products thaw while in transit, and even though vacuum is packaging might appear to be lost, the product is fresh and wholesome to eat.

Microwave heating results in loss of flavor and is not recommended.

Thank you for choosing IWB "Real Texas Barbecued". We appreciate your business and look forward to serving you again. For information regarding our other products, give us a call at 800-669-3602 or visit us online at <http://shopping.ironworksbbq.com> .

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"Real Texas Barbecue in a Country Atmosphere"