

# BBQ Serving & Reheating Guide

## General Info

The biggest enemy of reheating meat/proteins is moisture loss. We smoke/cook most of our meats 8-12 hours. During that cooking process, the meat loses a lot of its moisture. Once meat is sliced or pulled apart, it begins a rapid decline towards shoe leather almost immediately! Remember this rule, the key for good BBQ leftovers is to get them wrapped up airtight as soon as you can.

Below are our recommendations on how to serve, store and reheat your BBQ.

## Brisket

Not only is brisket the hardest meat to cook properly it dries out and gets tough faster than any other meat once you cut it. Brisket is made up of two different muscles with a layer of fat connecting them. One muscle is very lean, and the other muscle has a lot of fat inside it. The thin end is called the "Flat". The Flat has almost no intramuscular fat and it is very "lean".

The thicker end is called the "Point" and has a lot of intramuscular fat. That's why it's so freaking delicious! If you have ever heard someone refer to brisket as "fatty" or "lean" they are referring to the different ends of the brisket.

"Flat" = Lean

"Point" = Fatty





This is a cooked brisket. The "Point" is the end with both muscles and is on the left side. This is the "fatty" end. The "Flat" is the right side and only has one muscle. The "lean" end.



This is what the "Lean" end/muscle looks like when you slice it against the grain.



This is the "Point" or "fatty" end. It has both muscles and has a lot of flavor and moisture!

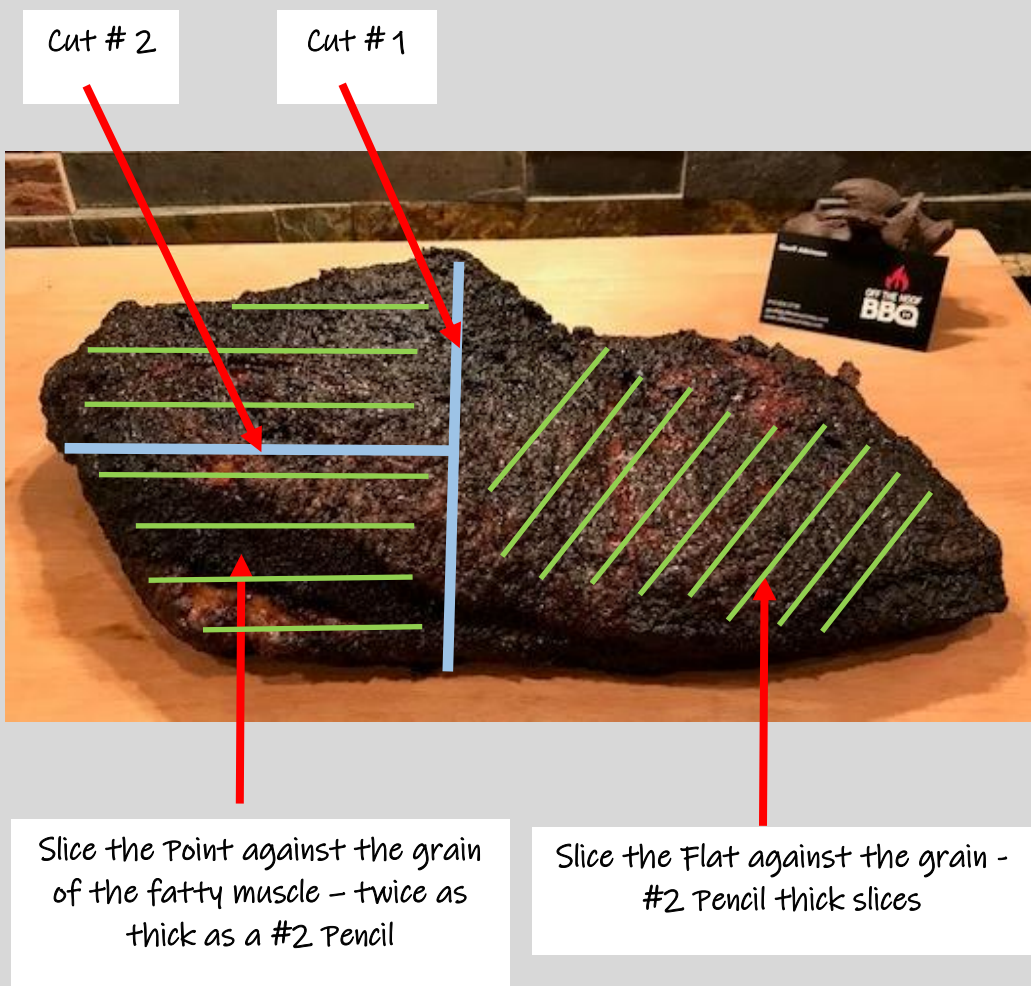
Fatty Muscle

Fat Layer

Lean Muscle

# Serving Brisket

- **DO NOT** slice brisket until you are ready to eat it!
- Only slice what you are going to eat right now!
- Cut # 1 - Slice the brisket in half - picture below
- Slice the Flat against the grain - picture below
- Cut # 2 - slice the Point in half - picture below
- Slice pieces of the Point against the grain of the fatty piece. You will be slicing with the grain of the Flat. This is ok.
- Wrap the exposed end of meat with plastic wrap as soon as you finish slicing it. Then go pig out!



## Short Term Storage

- As soon as you slice brisket wrap it tightly in plastic wrap
- Place wrapped brisket inside a Ziplock bag.
- Remove all the air inside the Ziplock bag.
- Eat within 48 hours.

## Long Term Storage

- Vacuum seal as soon as you can.
- If you have not sliced all your brisket at the time of serving DO NOT slice it before freezing. Freeze the large pieces you have left over whole.
- Do not vacuum seal with plastic wrap on it.
- If you do not own a vacuum sealer – go buy one!
- Seriously, if you do not have access to a vacuum sealer, wrap brisket very tight in plastic wrap - 5-6 layers.
- Wrap the plastic wrapped brisket in 2-3 layers of foil. Place the entire thing inside a Ziplock bag. Remove all the air from inside the Ziplock bag.
- Place in the freezer.
- Eat within 6-9 months.

## Reheating

- Take the foil off the plastic wrapped brisket and put it back inside a Ziplock bag. Do not remove the plastic wrap from the brisket.
- Remove as much air as possible from the Ziplock bag.
- Fill a deep (4-6 inches) pan half full of hot water.
- Place the Ziplocked bag inside the pan of hot water.
- Preheat oven to 250 degrees.
- Put the pan with the Ziplocked brisket in the pan of hot water and cook for 1-2 hours until the internal temp of the meat is 145 degrees
- Let rest for 15 minutes. Do not unwrap yet.
- Slice and serve immediately.
- Do not refreeze and eat again! It's shoe leather by now!



## Pulled Pork

We cook and sell whole bone-in Boston Butts for you to make pulled pork.

Butts are made up of 7-8 different muscles and some have quite different textures and tenderness. Because of that we recommend pulling the entire butt apart and mixing all the different muscles together if you plan to eat immediately. If you don't plan to eat it right away and plan to freeze it, freeze the entire butt whole.

## Serving Pulled Pork

- Pull apart all the different muscles
- Remove and discard some of the larger pieces of fat
- Either use your hands to pull apart the meat to the size you like or use a large knife to chop it up
- If you add ENC Vinegar Sauce, warm it in the microwave first and then add it directly to the pulled pork.
- Let the vinegar sauce and pulled pork stand together for 15 minutes
- Serve

## Short Term Storage

- Store in a Ziplock bag or sealed storage container for 3-4 days.

## Long Term Storage

- Vacuum seal as soon as you can.
- If you do not own a vacuum sealer – go buy one!
- Seriously, if you do not have access to a vacuum sealer, seal in a Ziplock bag. Remove all the air from the bag.
- Then seal inside a second Ziplock bag
- Eat within 5-6 months.
- If you can seal and freeze the butt whole it will retain more moisture when you reheat it

## Reheating

- If you vacuum sealed your pulled pork, reheat using this method
  - Bring a pot of water to a rolling boil

- Put frozen vacuum sealed bag into boiling water
- Boil for 30 minutes or until an internal temp of 145 degrees
  
- If you DID NOT vacuum seal your pulled pork use this method
  - Microwave until hot or,
  - Fill a deep (4-6 inches) pan half full of hot water.
  - Place the Ziplocked bag inside the pan of hot water.
  - Preheat oven to 250 degrees.
  - Put the pan with the Ziplocked pulled pork in the pan of hot water and cook for 1-2 hours until the internal temp of the meat is 145 degrees
  - Let rest for 15 minutes. Do not unwrap yet.
  - Serve immediately.
  
- Do not refreeze and eat again! It's shoe leather by now!



# Ribs

## Serving Ribs

- Slice, Eat, Done!
- For a little extra flavor, char your ribs on the grill on low-medium heat for 2-3 minutes per side! Do not grill too long. The sugar in the rub and sauce will burn.

## Short Term Storage

- Wrap in plastic wrap or a sealed storage container for 3-4 days.

## Long Term Storage

- Freezing the entire, uncut rack of ribs is best or, cut the rack in half and freeze them in separate bags.
- Vacuum seal as soon as you can.
- If you do not own a vacuum sealer – go buy one!
- Seriously, if you do not have access to a vacuum sealer, wrap the ribs very tight in plastic wrap - 5-6 layers.
- Wrap the plastic wrapped ribs in 2-3 layers of foil. Place the entire thing inside freezer.
- Eat within 5-6 months.

## Reheating

- If you vacuum sealed your ribs, reheat using this method
  - Bring a pot of water to a rolling boil
  - Put frozen vacuum sealed bag into boiling water
  - Boil for 30 minutes or until an internal temp of 145 degrees
- If you DID NOT vacuum seal your ribs use this method
  - Microwave until hot or,
  - Preheat oven to 250 degrees.
  - Put the ribs on a sheet pan and cook until an internal temp of 145 degrees
  - Let rest for 15 minutes.



- *Serve immediately.*
- *Do not refreeze and eat again!*