

Wolf River Brisket Co.
Mother's Day Pack Reheating Instructions

Brisket/Burnt Ends:

Prime Black Angus Smoked Brisket

Basic Preparation Instructions:

- Preheat oven to 325 F. Place pan (with lid) in the oven.
- For convection oven: 25 minutes for one lb of meat. Add 10 minutes for each additional lb.
- For conventional oven: 30 minutes for one lb of meat. Add 10 minutes for each additional lb.
- Stir your burnt ends halfway through the cooking process to ensure an even distribution of heat.

Ham/Sausage

Basic Preparation Instructions:

- Preheat oven to 325 F. Place pan (with lid) in the oven.
- For convection oven: 25 minutes for one lb of meat. Add 10 minutes for each additional lb.
- For conventional oven: 30 minutes for one lb of meat. Add 10 minutes for each additional lb.

Sides:

Brussels, Green beans, Succotash, Turnip Greens

Basic Preparation Instructions:

Cook to the desired doneness in a sauté pan over medium-high heat. (5-10 minutes)

Brussels Sprouts:

- Toss all ingredients except parmesan in a bowl (Bacon, Minced Garlic, Salt & Pepper, Oil)
- Place in a pan and roast for 25 minutes until the Brussels sprouts are wilted (sauté pan or in the oven at 325 degrees)
- Sprinkle parmesan over roasted Brussels sprouts

Smashed Potatoes, Macaroni and Cheese, Rice

Basic Preparation Instructions:

- Warm in a saucepan over medium heat stirring often. Milk or water may be added if thicker than desired.
- Alternative warming – These items may be warmed in the oven in a heat-proof dish while warming your protein. Stir halfway through the heating process to evenly distribute the heat. (1 side 20-30 minutes, add 10 minutes for the additional side in the same dish)
- Smash Potatoes will receive bacon bits and green onions to use as a garnish after heating.
- Macaroni and Cheese will receive Brisket rub to sprinkle over the top after heating for a garnish.

Biscuits, Cornbread, Grits

Basic Preparation Instructions:

- These items may be warmed in the oven in a heat-proof dish/pan while warming your protein. Biscuits will be warm in 5 minutes, and Grits and Cornbread may take 10-15 minutes.

Cider Slaw, Spring mix, Broccoli Salad

- SERVE COLD