

Terry Black's Thawing and Reheating Procedures:

Thawing procedure:

We recommend that you allow all products properly thaw in your refrigerator. It is best if you leave the product in the original cryovac. Please allow 1-2 days for proper thawing.

Reheating instructions once *product* is thawed:

Brisket: We recommend you pre-heat the oven to 300°F. Melt 1 full stick of butter (8 TBS) in a sauce pot. Remove the brisket from the cryovac. Place the brisket (Bark Side Up) on a sheet of foil. Baste the entire top of the brisket with the melted butter. Tightly wrap the brisket in foil. Take another sheet of foil and tightly wrap the brisket again. Place the brisket on a sheet tray, in the preheated oven and cook for 2-2 ½ hours until your temperature reaches 165°F. Be careful when removing foil from the brisket. Allow the brisket to rest for 30 minutes prior to serving. Slice finished product against the grain starting from the lean (Flat) side of the brisket.

HOW TO CUT A BRISKET: <https://www.youtube.com/watch?v=VO2SaqxifQ>

(this link is available at the bottom of the homepage on our website as well)

Turkey: We recommend you pre-heat the oven to 300°F. Remove the turkey breast from the cryovac. Place the turkey breast hump side up on a sheet of foil. Place a half stick of butter (4 TBS) on top of the turkey. Tightly wrap the turkey in foil. Take another sheet of foil and tightly wrap the turkey again. Place the turkey on a tray, in the preheated oven and cook for 2-2 ¼ hours until the temperature reaches 165°F. Remove the turkey from the oven. Be careful when removing foil from the turkey. Allow the turkey to rest for 20 minutes prior to serving.

Beef Ribs: We recommend that you pre-heat the oven to 300°F. Melt a ½ stick of butter (4 TBS) in a sauce pot. Remove the beef rib rack from the cryovac. Place the beef rib rack on a sheet of foil with the bark side up. Baste the entire top of the beef rib rack with the melted butter. Gently fold the foil to wrap the entire rack being careful not to let the rib bones puncture the foil. Take another sheet of foil and gently wrap the rack again. Place the rack on a tray and cook for 2 ½ hours or until internal temperature reaches 155°F. Remove the rack and allow to rest for 15 minutes prior to serving.

Sausage: We recommend that you pre-heat the oven to 350°F. Place the sausage on a foiled sheet tray with sides to catch any grease that may accumulate. Cook the sausage for 25-30 minutes. Remove the sausage from the oven and allow to rest for 10 minutes then serve. Be careful when you first cut into the sausage as some of the juices may spurt out and be very hot.

Pork Ribs: We recommend that you pre-heat the oven to 300°F. Remove the pork ribs from the cryovac. Preheat the oven to 300°F. Place pork ribs (seasoned side up) on a sheet of foil. Baste the pork ribs with 2 oz. of butter. Tightly wrap the pork ribs in foil. Take another sheet of foil and tightly wrap the pork ribs again. Reheat the pork ribs for approximately 45 min. to 1 hour or until the temp reaches 165°F. Remove foil from the pork ribs, allow to rest for 15 min. and then serve. We suggest applying the Terry Black's Spicy BBQ Sauce or you can use your favorite on hand before serving.

Brisket Chili: Thaw brisket chili in the refrigerator. Place the chili in to a sauce pot and reheat to 160°F. Constantly stir while reheating.