



REHEATING GUIDE

Bringing back the heat to your meat - without drying it out

Storing Your BBQ

- Wrap it tight: As soon as you're done eating, wrap leftovers snugly in plastic wrap.
- Freezing? Vacuum seal if possible. Otherwise, double-wrap in plastic to keep air out.

Thawing & Prep

- Frozen? Thaw overnight in the fridge.
- Chilled? Let it sit out at room temp for 1-2 hours before reheating so it warms evenly.

Oven Reheating (set oven to 180°F)

- If meat is wrapped in plastic wrap, leave the plastic and wrap foil on top. (If vacuum sealed, remove from vac seal bag)
- Place meats on a shallow pan in the oven.
- All meats should be reheated gently until warmed through, not recooked.
- Target internal temperature: 140°F (USDA recommends 165°F for beef).

General Time Estimates

- Brisket (whole, ~6 lbs): about 60 minutes
- Pork Ribs (full rack): about 30 minutes
- Beef Ribs (full rack): about 45 minutes
- Turkey Breast (whole, ~2-3 lbs): about 30 minutes

 Always check with a meat thermometer — reheating times will vary based on size of meats and oven temp!

Pro Tips

- Let meat rest 10 minutes before unwrapping so juices redistribute.
- For brisket slicing instructions, please visit <https://cattleackbbq.com/how-to-slice-a-brisket/>

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