

SLOW COOKED IN OUR TEXAS STYLE BBQ SAUCE,
THIS BRISKET IS FULLY COOKED, FORK TENDER AND READY TO ENJOY!
SLICE IT ON A BUN, TOP-IT ON AN ULTIMATE POUTINE, OR SHOWCASE-IT ON AN AMAZING BBQ PLATTER
WITH CORNBREAD, SLAW AND BEANS!

COOKING INSTRUCTIONS

OVEN: Preheat oven to 350°F. Empty contents of pouch into a covered, ovenproof dish. Heat in oven for 25-30 minutes or until heated through. For best results, once heated, remove cover and increase temperature to 400°F for 5-7 minutes to baste and caramelize the brisket before serving.

MICROWAVE (1000 W): Place pouch in a microwave safe dish and cut a small slit in top of package. Heat on full power for 5 minutes and then let stand for 2-3 minutes. Carefully open pouch and empty contents into serving dish.

