



## Congratulations on your purchase of a Roots 657 Brisket.

This brisket is smoked with local hickory, retaining its flavor and juiciness.

I know you are going to enjoy it as much as we do.

—CHEF RICH ROSENDALE, ROOTS 657 CO-OWNER

### STEP 1:

The flat part of the brisket is known as the “flat.” Because it is leaner, it should be cut thinner (against the grain). Slices should be about **1/4 of an inch**, or about the width of a number two pencil.



### STEP 2:

Slice the flat until it gets to about three-quarters of the way through and then you’ll begin to cut into the thicker part of the brisket. You need to turn your brisket 90 degrees and then you can cut thicker slices. The thicker part is the “point,” and you can cut it the thickness of a “thick pencil,” about **3/8 of an inch**. Always slice your brisket flat against the grain.



### REHEATING INSTRUCTIONS

Our brisket comes fully cooked. It should be served warm. Please refrigerate your brisket until ready to eat or heat. We suggest heating only the amount of brisket you will eat at one meal period. Keep the rest of the brisket in the refrigerator for the best quality and heat as needed. Cooking times to the right are approximate and will be less if you’re reheating a smaller portion. Ovens and refrigerators vary in temperature.



### Reheating Instructions

#### SOUS-VIDE METHOD:

Remove package from refrigerator. Do not break seal. If frozen, defrost in refrigerator for 1 to 2 days.

Submerge sealed package in a pot of simmering (not boiling) water, for about 1 hour.

Reheat to preferred internal temperature (USDA recommends reheating internal temp of 165°)

**KEEP REFRIGERATED AT OR BELOW 41°F UNTIL READY TO REHEAT.**

#### OVEN METHOD:

Unwrap meat from sealed plastic and place the meat in a baking dish.

Slice several pads of butter onto the top of meat and cover dish with aluminum foil.

Place in pre-heated oven at 250°

Reheat to preferred internal temperature (USDA recommends reheating internal temp of 165°)

Reheating time varies between 1 and 2 hours.

Eat or Freeze within 14 days.