

HOW TO REHEAT, JUST LIKE THE PITMASTER



MEATS, SOUS VIDE STYLE

(TAKE CARE NOT TO BREAK THE VACUUM SEAL!)

If frozen, defrost overnight in the sealed package.

Bring water to simmer in large pot.

Submerge the sealed package into the pot of simmering (not boiling) water. If the seal is broken, follow the oven method.

Heat for approximately 120 minutes for meats over 4lbs (like Brisket + Pork), or 30-60 minutes for meats over 4lbs (like Hot Guts, Ribs + Turkey).

MEATS, OVEN METHOD

If frozen, defrost overnight in the sealed package.

Preheat the oven to 250 degrees.

Over lots of foil, remove meat + juices from the sealed package.

Slice 8-10 pats of butter and place on top of the meat.

Wrap tightly, completely covering the meat with foil.

Heat for approximately 1.5-2 hours for meats over 4lbs (like Brisket + Pork) or 30-60 minutes for meats less than 4lbs (like Hot Guts, Ribs + Turkey).

Test for preferred internal temp. We recommend 165.

