



MEATS

Meats may be held in the refrigerator for 6-8 days.
Serve chilled, at room temp, or reheat.

POST-OAK SMOKED TURKEY

- For best results, temper meats before cooking. Preheat oven to 275°. Place the turkey in an oven tray large enough to hold the roast. Add 1 cup water or stock to the pan and cover with foil. Heat in the oven for roughly 7 minutes per pound or until meat registers at 140° internal at the center (most precise method).

WHOLE BRISKET

- Preheat oven to 275°. Remove meat from packaging and wrap in foil. Put in a pan or on a sheet tray and place on a rack in the middle of the oven. Cook until thermometer reads 140° in the thickest part of the meat. This could take 90+ minutes depending on the size. Check temperature often. Smaller portions should take around 20-30minutes. Brisket and pastrami may be reheated in their cryovac packaging using sous vide.

WHOLE PASTRAMI

- Preheat oven to 275°. Remove meat from packaging and wrap in foil. Put in a pan or on a sheet tray and place on a rack in the middle of the oven. Cook until thermometer reads 140° in the thickest part of the meat. This could take 90+ minutes depending on the size. Check temperature often. Smaller portions may take around 20-30minutes. Brisket and pastrami may be reheated in their cryovac packaging using sous vide.

TURKEY BREAST

- Heat turkey breast in the oven at 275° for 10-12 minutes till meat is 140°.

SIDES

MAC & CHEESE

Place contents into 2-3qt saucepan. Add a 1/4 cup milk, heavy cream, butter or any combination thereof. Warm over low-medium heat stirring frequently until contents are fully warm and combined.

YUKON GOLD MASH POTATOES

****Take the potatoes out of the fridge 20 minutes before reheating****

TO REHEAT:

- Scoop potatoes into a small sauce pot. Add 1/4 cup of milk to help make the reheating process go smoothly.
- Heat over a low flame while stirring frequently with a small rubber spatula being sure to scrape the bottom and sides to prevent any scorching. Heat to desired temperature.
- Alternatively, the potatoes can be heated in the microwave for 4-8 minutes, preferably on the medium setting until they reach the desired temperature. It is beneficial to stir the potatoes every couple of minutes.
- Serve immediately or allow to cool slightly.

COLLARD GREENS

TO REHEAT:

- Either pour collards into a small sauce pot and reheat over medium flame or microwave on high for 4-6 minutes until desired temp is reached. It is beneficial to stir the greens every couple of minutes in either method.

CHESS PIE & CHEESECAKE

- Gooley, sticky pies like these are easier to slice when cold.