



FROM OUR SMOKER TO YOUR TABLE

Reheat Your Whole Brisket

Your brisket is fully cooked, vacuum sealed, and frozen. Reheat it low and slow to protect the bark, moisture, and tenderness we worked hard to build.

CHECK THE SEAL FIRST

If the bag is punctured, torn, or no longer tightly sealed, do not put it in the water bath. Remove all plastic and use the covered oven method on page 2.

1 Preferred Method: Sous Vide

BEST FOR JUICINESS + TEXTURE

165 F / 74 C | 4-6 HOURS

- 1 Inspect the package.** Confirm the vacuum seal is fully intact with no punctures or leaks.
- 2 Prepare your equipment.** Use a sous vide immersion circulator, a large pot or water bath, and tongs or a large fork.
- 3 Heat the water bath.** Fill the vessel with water, attach the circulator, and set it to 165 F (74 C).
- 4 Submerge the brisket.** Place the sealed brisket directly in the bath. Keep it fully underwater with a clip or weight if needed.
- 5 Reheat slowly.** Allow 4-6 hours depending on size. A 5-7 lb brisket typically needs about 4 hours. The centre must reach 165 F.
- 6 Slice and serve.** Remove the brisket from the bag, reserve the juices if desired, and slice against the grain.

THE BACK FORTY RULE

Low heat keeps brisket tender. High heat squeezes out moisture and toughens the meat.

**2**

Alternative Method: Oven

REMOVE ALL PLASTIC BEFORE HEATING

250 F / 121 C | ABOUT 2 HOURS

- 1 Inspect and unwrap.** Remove the brisket completely from the packaging. Never place the plastic bag in the oven.
- 2 Gather your equipment.** Use a roasting pan, aluminum foil, meat thermometer, tongs, and optionally beef broth, apple juice, or water.
- 3 Preheat the oven.** Set it to 250 F (121 C) for slow, even reheating.
- 4 Take off the chill.** Let the brisket sit at room temperature for 20-30 minutes.
- 5 Prepare the pan.** Place the brisket fat-side up. Add 1/4-1/2 cup of broth, apple juice, or water if you want extra moisture.
- 6 Cover tightly.** Seal the roasting pan with aluminum foil to trap steam and protect the brisket.
- 7 Reheat and check.** Plan for roughly 2 hours. Check after 1 hour, then every 20 minutes until the centre reaches 165 F (74 C).
- 8 Rest and serve.** Remove the foil, rest for 20 minutes, then slice against the grain.

Tips for success

KEEP IT MOIST

Use the intact vacuum seal for sous vide, or liquid plus a tight foil cover in the oven.

HOLD IT SAFELY

If serving later, wrap tightly in foil and hold in a 170 F (77 C) oven for up to 2 hours.



WATCH: REHEATING + SLICING

Scan for additional guidance from InterStellar BBQ. Your phone camera should open the video automatically.

Questions? Call 780-238-8591