



# Pulled Brisket

## Heating Instructions & Meal Ingredient Listing

### Kickin' Kater LLC

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**Directions:** Product is fully cooked; for best results, thaw completely before heating. Place in oven safe container, cover with foil & place in oven. Slowly heat at 225° until minimum internal temperature of 165° is reached. To keep from drying out, you can add some water.

**Crock Pot:** Heat slowly on low heat, add water as needed to keep from drying out.

### Approximate Heating Times for:



**3 lb Pan** – 1 to 1.5 hours

**24 oz (Quart)** – 45 to 60 minutes

**12 oz (Pint)** – 30 to 45 minutes

**Once product is thawed, use within 7 days or discard**

**Suggested use within 6 months of Freeze By Date**

**Ingredients:** beef brisket, natural-made broth, premium blend seasoning (sugar, salt, chili pepper, spices, dehydrated garlic, disodium inosinate, disodium guanylate, silicon dioxide (to prevent caking)), **rosemary garlic seasoning** (dried garlic, salt, dried onion, rosemary, spice, dried red bell pepper, dried lemon peel, paprika [color]), water

**Processed in facilities that process wheat, egg, milk, soy, tree nuts & peanuts**