



As our catalog states, "The Salt Lick takes pride in its quality and a job done right." All of our meats are smoked to perfection and sent directly from our kitchen to yours. Smoked meat products do not need to be frozen. Thawed smoked meats are still of the highest quality and should be placed in the refrigerator for up to a week if not eaten upon arrival. Smoked products can also be safely stored in the freezer for 60-90 days.

The Salt Lick assures excellent quality and service, and the best barbecue with our mail order shipping throughout the United States.

STORAGE AND PREPARATION INSTRUCTIONS

Our products are cured and smoked, allowing us to safely ship them to you. As an added measure they are cryovaced and frozen. Depending on climate conditions the meat product will arrive frozen, partially frozen, or thawed. Refrigerate as soon as possible after delivery. **If you will not be serving the product within a week, it should be placed in the freezer.**

Allow several days in the refrigerator to fully thaw. In order to retain moisture, keep sealed in original protective wrap until ready to reheat.

HEATING INSTRUCTIONS

FOR THE VERY BEST FLAVOR WE RECOMMEND THE USE OF AN OUTDOOR GRILL. Coals should be glowing and without flame. Place meats directly on the rack at least six inches above the coals. In order for the Brisket to reach an internal temperature of 180 degrees, it will take approx. 45 minutes to one hour. The Ribs will reheat in 20-30 minutes occasionally baste with sauce.

If an outdoor grill is not available, products may be reheated in the oven using a wire rack, or flat sheet with meat side up. Baste occasionally with sauce.

For brisket, sausage and turkey breast : place in a preheated 225-degree oven.

Heating timetable

Brisket.....	1 ½ hour- trim after reheating
Sausage.....	30 minutes
Turkey Breast (3-4 lbs.).....	1 ½ hours

For pork ribs: preheat oven to 410°, baste with Salt Lick Secret Recipe Sauce, place on wire rack and cook for 10 minutes. Remove ribs, reduce heat to 275°, baste with sauce again and heat for approximately 20 more minutes.

For beef ribs: preheat oven to 350 degrees, baste with Salt Lick Secret Recipe Sauce, place on wire rack and cook for 10 minutes. Remove ribs, reduce heat to 225 degrees, baste with sauce again and heat for approximately 30 minutes.

To retain original smokehouse flavor and moisture, do not overheat. Cooking times and temperatures can vary from oven to oven. A meat thermometer should read 180 degrees internally when fully reheated.

ENJOY YOUR MEAL AND THANK YOU FOR CHOOSING
THE SALT LICK.

Visit our web site at www.saltlickbbq.com