

Re-Heating Tips – Rock River Bison

Below are reheating instructions for the following pre-cooked products

- **Smoked Brisket**
- **Corned Brisket**
- **Black Pastrami**

Chef Jason K. Morse, CEC | Rock River Ranches

Smoked Brisket or Black Pastrami:

- Step # 1
 - Defrost the smoked brisket or pastrami fully in the fridge for 24-48 hours or until soft to touch
- Step # 2
 - Place brisket/pastrami into a pan (oven or grill proof)
 - Add ½ Cup of beef stock or water
 - If Applicable, add in wireless or wired thermometer into thickest part of brisket/pastrami
 - Cover tightly with lid/cover/foil
 - Heat oven or grill to 400°
 - Place pan in oven or grill and heat until internal temp of 140° (approx. 45 minutes)
 - Using oven mitts, remove from oven/grill and place on counter
 - Allow to rest for 5 minutes then carefully uncover
 - ****Tenderness Tip **** Slice Brisket and Pastrami against the grain for most tender slices
 - **** Leftover Tip **** Slice all the cooked brisket and cool in the fridge. Great for leftover cold sandwiches
 - Once reheated we recommend using within 2-3 days

Corned Brisket:

- Step # 1
 - Defrost the Corned brisket fully in the fridge for 24-48 hours or until soft to touch
- Step # 2
 - Place brisket into a pan (oven or grill proof)
 - Add ½ Cup of corning liquid (will be in the bag with the brisket)
 - If Applicable, add in wireless or wired thermometer into thickest part of brisket
 - Cover tightly with lid/cover/foil
 - Heat oven or grill to 400°
 - Place pan in oven or grill and heat until internal temp of 140° (approx. 45 minutes)
 - Using oven mitts, remove from oven/grill and place on counter
 - Allow to rest for 5 minutes then carefully uncover
 - ****Tenderness Tip **** Slice against the grain for most tender slices
 - **** Leftover Tip **** Slice all the cooked brisket and cool in the fridge. Great for leftover cold sandwiches
 - Once reheated we recommend using within 2-3 days

Recipe Ideas – Rock River Bison

Below are some fun recipes ideas using hot or cold Smoked Brisket, Corned Brisket or Black Pastrami

Smoked Brisket:

- HOT
 - Sliced BBQ Brisket
 - Brisket Sandwiches, Brisket Rueben or Brisket Dip
 - Brisket Quesadillas
 - Shredded Brisket Potato Skins
 - Shredded Brisket Tacos, Sliders, Sandwiches or Melts
- COLD
 - Brisket Dagwoods
 - Sliced Brisket on Meat/Cheese Tray
 - Brisket Wraps

Corned Brisket:

- HOT
 - Corned Brisket and Cabbage with potatoes, cabbage and carrots
 - Corned Brisket and Cabbage Stew
 - Corned Brisket sandwiches or Corned Brisket Dip with au jus
 - Reuben Sandwich or Corned Brisket Sliders
 - Corned Brisket Hash with Eggs
- COLD
 - Corned Brisket Dagwoods
 - Corned Brisket Salad or Reuben Salad
 - Sliced Corned Brisket on Meat/Cheese Tray
 - Brisket Wraps

Black Pastrami:

- HOT
 - Pastrami Melt
 - Pastrami Sandwich
 - Pastrami Hash
 - Pastrami Grilled Cheese
 - Pastrami Dip with au jus
 - Pastrami Hash with Eggs
- COLD
 - Pastrami Hoagies / Dagwoods
 - Pastrami Roll Up – Cream Cheese and Pickles
 - Sliced Pastrami on Meat/Cheese Tray
 - Pastrami Wraps