

HEATING INSTRUCTIONS SMOKED MEATS

**REMOVE PRODUCT FROM
PACKAGING BEFORE HEATING**

All meat should be thawed completely before heating. Cooking times/temperatures may vary depending on your equipment.

WHEN COOKING ANY MEAT PRODUCTS FROM SOUTHSIDE MARKET & BARBEQUE:



GRILL: Wrap in foil and place on BBQ pit/grill over indirect heat (300°F) until internal temperature reaches 165°F.



OVEN: Wrap in foil and place in a 350°F conventional oven for the specified time or until internal temperature reaches 165°F.



USDA Prime
BRISKET
HEAT FOR UP TO 2 HOURS



Elgin's Favorite
PORK STEAK
HEAT FOR 20-30 MINUTES



Half
CHICKEN
HEAT FOR 20-30 MINUTES



St. Louis Cut
PORK RIBS
HEAT FOR 45 MINUTES



Baby Back
RIBS
HEAT FOR 45 MINUTES



Whole Smoked
TURKEY
HEAT FOR 15 MINUTES/LB



Boneless Grade-A
TURKEY BREAST
HEAT FOR 15 MINUTES/LB



Delicious
CHOPPED BRISKET
HEAT FOR 15 MINUTES/LB



**FOR MORE
HEATING INFO,
VISIT:**
SOUTHSIDEMARKET.COM/
HEATING-INSTRUCTIONS

HEATING INSTRUCTIONS SAUSAGE

Sausage should always be completely thawed and removed from packaging before heating. When the natural juices of the sausage break through the casing, that's a great indicator that the sausage is ready.

METHOD #1 SMOKE IT

Create a wood fire in a BBQ pit. Maintain a cooking temperature of 200-250°F, and turn sausage several times to ensure even smoking. Heat the Fully Smoked sausage 30-45 minutes until 165°F. Smoke the Fresh (Raw) sausage for 1½-2 hours until 165°F.

METHOD #2 GRILL IT

Always grill sausage over indirect heat. Simply build your coals on one side of the grill and place the sausage on the other side of the grill. If using a gas grill, cook the sausage on the opposite end from the heat. Grill at 300-350°F turning the sausage once during cooking time. Fully Smoked sausage should be grilled for 15-20 minutes until 165°F. Fresh (Raw) sausage should be grilled for 40-50 minutes until 165°F. The heat can be reduced as desired, but in this case the cooking time will need to be increased.

METHOD #3 SAUTÉ IT

Heat sausage links with 2 tablespoons of oil in a skillet over medium heat. Turn several times to ensure even cooking. The sausage is ready when the internal temperature reaches 165°F. They will be plump with a taught casing and clear juices.



Fully Smoked SAUSAGE SLAMMERS

GRILL: Place on 325°F grill for 15 minutes. Turn over and continue heating for an additional 10 minutes, or until internal temperature is 165°F.

OVEN: Place on a sheet pan in a 325°F oven for 10 minutes. Turn over and continue heating for an additional 10 minutes, or until internal temperature is 165°F.

OUR HISTORY:

Southside Market & Barbeque is the oldest BBQ joint in Texas — since 1882! We invite you to enjoy our Authentic Central Texas BBQ in the comfort of your own home. And of course, next time you're in the Lone Star State, we'd love to host you in person at any of our restaurant locations! You can find location information & more at SouthsideMarket.com.

