THE BRISKET SHOPPE™
Craft Barbecue

THANKSGIVING 2026
REHEATING & SERVING GUIDE

We've done the smoking. You've got the easy part.

Thank you for inviting The Brisket Shoppe to your holiday table.
Our pitmasters have done the hard work, preparing and slow-smoking
your holiday favorites with the same care we put into everything we serve.
Just follow these simple steps, and you'll be ready to gather, give thanks, and enjoy.

KEEP REFRIGERATED until ready to reheat

PREHEAT OVEN to 300°F

KEEP COVERED with foil to lock in moisture

HEAT TO 165°F internal temp

REST before slicing and serving

FROM THE PIT
FULLY COOKED • CHILLED FOR FRESHNESS • OVEN-READY ALUMINUM PANS

WAGYU TEXAS STYLE WHOLE BRISKET
(avg. 5.5 lbs. – whole or sliced)

WHOLE BRISKET
1. Add supplied wagyu tallow over brisket and cover tightly with foil.
2. Heat at 300°F for 2–3 hours, or until 165°F internal.
3. Rest 20–30 minutes, then slice against the grain.

SLICED BRISKET
1. Add supplied wagyu tallow and cover tightly with foil.
2. Heat at 300°F for 45–75 minutes, or until 165°F internal.
3. Slice against the grain.

CITRUS BRINED & HERB BUTTER SMOKED TURKEY BREAST
(avg. 4.5 lbs. – whole or sliced)

WHOLE TURKEY BREAST
1. Add supplied herb butter and cover tightly with foil.
2. Heat at 300°F for 1.5–2.5 hours, or until 165°F internal.
3. Rest 15 minutes, then slice against the grain.

SLICED TURKEY
1. Add herb butter and cover tightly with foil.
2. Heat at 300°F for 30–60 minutes, or until 165°F internal.
3. Slice against the grain.

DRY AGED DINO BEEF RIBS – WHOLE SLAB *(3 bones, avg. 3.5 lbs)*
1. Keep ribs in pan, cover tightly with foil.
2. Heat at 300°F for 1.5–2.5 hours, or until 165°F internal.
3. Rest 10–15 minutes, then slice between bones and serve with romesco & chimichurri.

SLICING TIP: Whether whole or pre-sliced, always cut brisket, turkey and beef ribs **against the grain.**

HOLIDAY SIDES

OVEN-READY ALUMINUM PANS OR MICROWAVE-SAFE QUARTS

ROASTED BUTTERNUT SQUASH, SWEET POTATO & PUMPKIN CASSEROLE

with dried cranberries and glazed pecans

1. Keep covered with foil.
2. Heat at 300°F for 45–75 minutes, or until 165°F internal.
3. Remove foil for the last 10–15 minutes to refresh the topping.

SOUTHERN GREEN BEANS AND SMOKED HAM

with red onions

1. Keep covered with foil.
2. Heat at 300°F for 40–60 minutes, or until 165°F internal.
3. Serve.

ROASTED GARLIC MASHED POTATOES

1. Keep covered with foil.
2. Heat at 300°F for 45–75 minutes, or until 165°F internal.
3. Serve.

ADD ONS (PINTS)

HOUEMADE WHOLE CRANBERRY SAUCE

1. Microwave in container with lid removed.
2. Stir and heat until hot.

TURKEY & GIBLET GRAVY

1. Pour into a saucepan.
2. Reheat gently over medium heat, whisking until hot (165°F).

PITMASTER'S BRUNSWICK STEW (QUARTS)

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1. Pour into a saucepan.
2. Reheat over medium heat, stirring occasionally until hot (165°F).

SWEETS

WARM BREAD PUDDING WITH BOURBON CARAMEL

1. Keep covered with foil.
2. Heat at 300°F for 30–50 minutes, or until 165°F internal.
3. Warm bourbon caramel separately and pour over just before serving.

From our pit to your table,

Happy Thanksgiving!

THE BRISKET SHOPPE TEAM