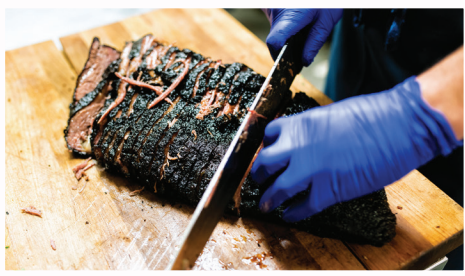# SALT + SMOKE

🐓 🐖 🐄 BBQ   BEER   BOURBON 🐄 🐖 🐓

SALT + SMOKE NATIONAL SHIPPING

Get Ready! Salt + Smoke will be shipping their award-winning BBQ all over the nation. All the distinctive Salt + Smoke BBQ flavor delivered right on your doorstep anywhere in the 48 states.

From their brisket to their ribs to their homemade BBQ sauces, you can select which meats get delivered to your door. You can also get a monthly Bestie Box full of our favorite smoked meats and sauces each month.

www.saltandsmokestl.com
314-727-0200
@saltandsmokebbq

SALT + SMOKE FOUNDATION

Salt + Smoke Foundation is a non-profit created to help our restaurant besties. We understand when times are tough, it's hard to reach out when you most need it. The Foundation was created during a time of crisis to help our Salt + Smoke Besties when they need support the most. We're here to give you the help, advice, and support you need whenever times get tough.

Donation Link
https://www.paypal.
com/us/fundraiser/
charity/3994406
Social Media Links
www.instagram.com/
saltandsmokefoundation

SALT + SMOKE

BBQ   BEER   BOURBON

Salt + Smoke Heating Instructions

Reheat the thawed BBQ Brisket, Ribs, Pork or Chicken covered with foil in the oven between 250-350°F until the internal temperature is to 165°F. Lower temperature will take longer to heat but is a less temperamental heating method. Higher temperature will take less time to heat up the product but has a higher probability of drying out.

Reheat BBQ to a 165°F internal temperature. A food thermometer is the only reliable way to ensure safety and determine the safe serving temperature of cooked foods.

If you want to sauce your BBQ, I would suggest saucing it after it has reached a 160° internal temperature. You can glaze it under the broiler or on a grill or smoker.

Don't let leftovers sit at room temperature for longer than two hours. Refrigerate leftovers (set at 40°F or below according to a refrigerator thermometer) in a clean, airtight container.

Be sure to label leftovers to keep track of when they were made. And remember, when in doubt, throw it out!

Enjoy ❤ S+S