

Burn Unit Barbecue

How to Re-Heat your Meat

After pickup, our barbecue can either be heated and served immediately, refrigerated, or frozen for later. Our barbecue can be stored in the refrigerator for 5-7 days or in the freezer for up to 3 months.

To serve, please follow the appropriate heating instructions below.

Whole Brisket

Method #1 - Sous Vide

Set your sous vide (immersion circulator) to 155°F and place your vacuum sealed brisket into the water, making sure the cooking vessel is large enough so that the entire brisket is submerged in water. A cooler is sometimes a good option.

In approximately 1-1.5 hours your brisket will be at a proper serving temperature (140°F – 155°F). Note to allow more time if you are starting with a frozen brisket.

Carefully remove the brisket from the water and the vacuum sealed packaging. Your brisket is ready to slice and serve immediately (Please see our slicing video. Your brisket is ready to slice and serve after a short 5–10 minute rest. Take a step back and look around. Your family is impressed. Your father reaches in and gives you that hug you have desired for so long.

Method #2 - Ad-hoc Sous Vide

If you have a rotomold cooler such as a Yeti or an RTIC, you can creatively give your brisket an ad-hoc sous vide-esque water bath to bring it to serving temperature. This is a great opportunity to share a light beer with your underage child. It is Christmas and this is a redneck sous vide.

Place your thawed and still vacuum sealed brisket into your rotomold cooler and heat up some water on the stove.

Depending on the size of your cooler, you may need to work in batches or heat up multiple pots of hot water. You'll need enough water to ensure that the entire brisket is submerged in the water.

Bring the water just below a boil (190ish degrees) and carefully fill the cooler with hot water, drop in the brisket carefully and close the top.

This method will bring your brisket to proper serving temperature in approximately 2 hours.

Carefully remove the brisket from the water and the vacuum sealed packaging. Your brisket is ready to slice and serve immediately.

Method #3 - Oven

Preheat oven to 250°F (convection) or 275°F (standard)

Remove brisket from the vacuum sealed packaging, and apply a few generous spoonfuls of butter on top, and wrap in heavy duty tin foil. The butter will melt as the brisket warms.

Optional - Place on a wire rack in a roasting pan (like your Thanksgiving Turkey pan) with a half inch of water at the bottom of the pan.

Bake until the internal temperature at the center of the brisket reaches 140°F – 160°F using a digital thermometer probe.

Remove from the oven.

Your brisket is ready to slice and serve after a short 5-10 minute rest at room temperature. We have intentionally left all labeling off our reheatable proteins, for the purpose of you lying to your family that you in fact cooked this brisket yourself. After all, it is Christmas, what's a couple more seasonal lies anyhow?

Smoked Sausage

Method #1 - Sous Vide

In a large enough vessel/pot, set your immersion circulator to 160°F and place your vacuum sealed meat into the water.

Let sit in hot water for approximately 20 minutes.

Carefully remove from hot water and the vacuum sealed packaging. Sausage is ready to serve. Every time you eat a sausage an angel gets the sweats.

Method #2 - Hot water bath

For 1 pack, place approx 3 quarts of water in a stock pot or saucepan. For 2 packs, use approx 4 quarts.

Bring the water to just below a simmer (190ish degrees), turn off the heat and remove the pot from the burner.

Place vacuum sealed sausages in the pot.

Let sit in hot water for 10-15 minutes.

Carefully remove from hot water and the vacuum sealed packaging. Sausage is ready to serve, and Mom is writing you back into the will.

Method #3 - Grill 'em all!!

Remove sausage from the pack and place on your preferred grilling device over medium-high heat for 5-10 minutes until they reach desired serving temperature of approx. 160 degrees. Merry everything and a happy Sausage!

Gising Gising Casserole

Preheat the oven to 375 F. Remove the paper top cover and replace with a sheet of foil to cover. Place in the oven for 10-15 minutes until the sauce is bubbly, do give it a little stir while you're at it to make sure that the center gets hot as well. Top with crispy fried shallots and enjoy! It's just Sarap Straight Up.

Arroz Palabok

Preheat the oven to 375 F. Remove the paper top cover and add a tablespoon of water into the bottom of the pan. Replace with a sheet of foil to cover. Place in the oven for 15-20 minutes. Once ready, top with the tinapa and chopped scallions and serve! And make sure you share, you get a tendency not sharing it with everybody, because it's so good. But you gotta share, especially on Christmas.

Corn Pudding

Preheat the oven to 375 F. Remove the paper top cover and replace with a sheet of foil to cover. Bake for 8-10 minutes or until the center also gets warm. Remove the cover and add ube butter on top, best if enjoyed warm! So eat your barbecue and side first, then when you're about done, fire it up in the oven! You are thinking like a real chef!

Mac n' Cheese

Preheat the oven to 375 F. Remove the paper top cover. Leave open for a crispier top, or cover with foil for softer finish. Bake for 10-15 minutes until the center is warm. It's Rigatoni Homie.

Embutido

Method #1

Steam it! Prepare a pot of boiling water on a double boiler then add your perforated part of the set with your embutido in it. Steam it for about 10 minutes. Crack that foil open, and be careful, it will be hot! Serve it on a plate with your favorite condiment, Banana Ketchup!

Method #2

Bake it! Place in a preheated oven at 375 F for 15 minutes. Take it out unwrap like a Christmas present on Christmas morning. But now you're an adult, you enjoy shit like this! Can't get better than this really, if you are me! Again, serve it with your favorite Banana Ketchup. Life is good.

Method #3

Nick thinks he's the only one who got tricks up his sleeves to go about reheating them meats, I tell you, this is probably my favorite one. Unwrap the bad boiz, sliced them about $\frac{3}{4}$ of an inch. Get you pan hot with oil, you know where I'm going with this. Get them crispy while also getting them hot. I promise you, you will never look back. This is what life is all about. Also, banana ketchup. Never forget.



Thank you for supporting us this season. You don't know how much impact you make by purchasing your holiday meal from us. We love to share the Filipino love of Christmas through these foods. We will be popping more into places slinging barbecues and Pinoy flavors. Nick, Stina and I, the BarbeCUTES, wish you lovely, fun-filled, warm Holidays. We'll see you in line to get our barbecue in 2023!