

Thank you

From the bottom of our hearts, thank you so much for your support. We hope you enjoy your taste of Helberg brought straight to your doorstep. We hope to serve you again! You are an answer to our prayers.



HELBERG BARBECUE

Please do not hesitate to reach out with any questions!

We are here to help.

Email us at: shipping@helbergranch.com or Text us at 254-294-9995

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Blessings,
The Helbergs

BRISKET

As with cooking a brisket, when reheating a brisket, low and slow is key. Start by taking your brisket out of the refrigerator 1-2 hours before reheating it so that it has a chance to slowly start to come up to room temperature.

“Sous vide” method:

If you have an immersion circulator, you have the benefit of reheating your whole brisket lowest and slowest. Set up your immersion circulator to 145 in a water bath big enough to submerge your brisket, and let warm for 8-10 hours. Remove from bath, let rest for at least 15 minutes, cut open package and serve.

“Keep warm” oven method:

If your oven has a “keep warm” setting that hovers around 170-180, the next-most optimal way to reheat a vacuum sealed brisket is to remove the brisket from its vacuum sealed package and reheat in a foil boat. Cut two lengths of foil about 2' long, and place one perpendicular to the other, forming a cross. Place the cold brisket with all of its au jus and hardened tallow in the middle, and crimp the foil up around the edges of the brisket. The top should be exposed in order to keep the bark crunchy. If you don't want crunchy bark, simply wrap the whole thing in foil. 3-4 hours for a brisket at 170-180. The advantage of keeping the top open on the foil boat is you can easily check the internal temperature with an instant-read thermometer. 145-150 in the thickest part of the brisket is your target temperature. At this temperature, it's ready to slice right away. Don't worry if it gets up to 160-165, just let it rest for 10-15min before slicing. You can also perform this method in an oven at 200 if your oven doesn't have a “keep warm” setting, but for around 2.5hrs.

“Redneck Sous Vide” Method:

You will need a well-insulated cooler for this method. Place the brisket in it's vacuum-sealed package in the cooler, with the top open. Boil a large pot of water—enough to cover the brisket at least $\frac{3}{4}$ of the way but preferably fully submerged. Dump the hot water over the brisket and shut the cooler. Wait 3hrs and carefully pull the brisket out of the water bath—the temperature of the water will still be pretty warm but shouldn't burn your hands—the temperature of the water will come down as it transfers heat to the brisket. It's essentially impossible to over-reheat a brisket using this method. As usual, let it rest 5-10min before opening the vacuum-seal package and slicing.

To cut:

It is important to always cut against the grain for maximum tenderness and presentation. Once removed from vacuum sealed package, you will notice there is a side of the brisket that is slightly thinner than the other, and that on the thinner end, one edge is rounded and the other comes to a slight point. Begin slicing 1/4” thick slices perpendicular to the oval shape of the brisket from the pointed corner until halfway through the brisket. This should be the “flat” or the lean end of the brisket. Once you reach halfway through and you have successfully sliced your lean slices, turn the remaining half of the brisket 90 degrees so that the exposed/cut end of the brisket is facing you or opposite of you. Now continue slicing, this time making 1/2” to 2/3” thick slices, as this meat is incredibly marbled and tender, and will crumble under your knife if you try to slice it too thin. “Mad scientist bbq” on YouTube has a great video demonstration on slicing. Just search “mad scientist bbq how to slice a brisket”