

Congrats on your purchase!

Your butt has been slow smoked for 15 hours using pecan wood, the bone has been removed, and some Butt Rub seasoning has been added

Freezing instructions:

If planning to freeze for less than 6 weeks, put in freezer as is. Anything more than 6 weeks e.g. several months, place in an air tight bag or vacuum pack

Reheat Instructions:

From thawed to chilled , place your foil covered butt in a preheated oven at 275 degrees for 1.5 hours in the pan it was delivered in. *take butt out 2 days prior to thawing and place in refrigerator DO NOT drain juices. once heated pull meat with forks and season to taste

If you are not going to eat your Boston Butt within five days of receiving it, please freeze it. The refrigerator life of a smoked butt is around 5 days. if you have any other questions feel free to contact

us at:

334.297.0070

or

david @crossroads-bbq.com



****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**