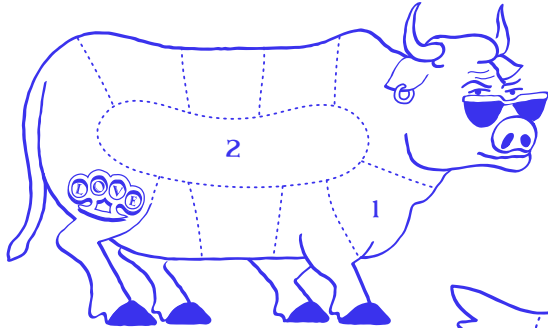


# SOUTHERN BBQ SLOW COOKING PROCESS

HERE AT BRISKET, WE SPECIALIZE IN TEXAN SOUTHERN BBQ, WITH A MODERN TWIST

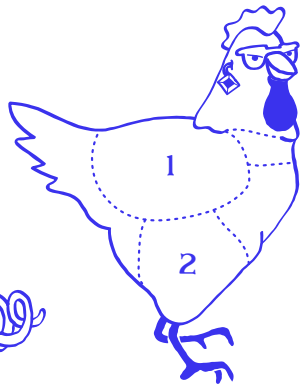
## MEAT

We slow cook meat over time at low temperatures using smoke from a wood fire which helps to tenderize the meat



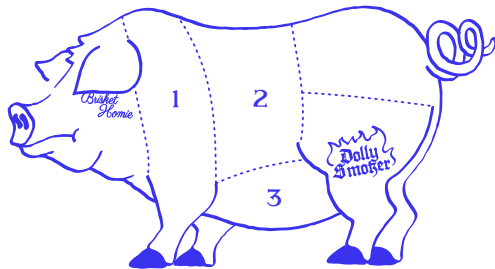
### BEEF

1. Brisket 8-10hrs
2. sausage 1-2hrs



### CHICKEN

1. wings 1hr
2. thighs 2-3hrs

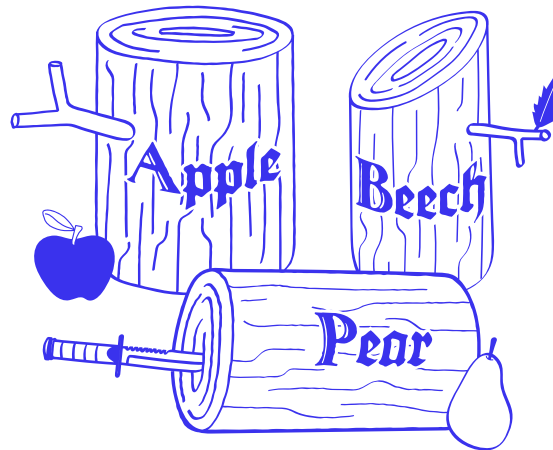


### PORK

1. shoulders 12-14hrs
2. ribs 6-8hrs
3. belly 4-6hrs

## WOOD

We use different types of wood to smoke our meat. the fruity wood gives our meat a sweeter flavour and beech adds an ounce of smokiness

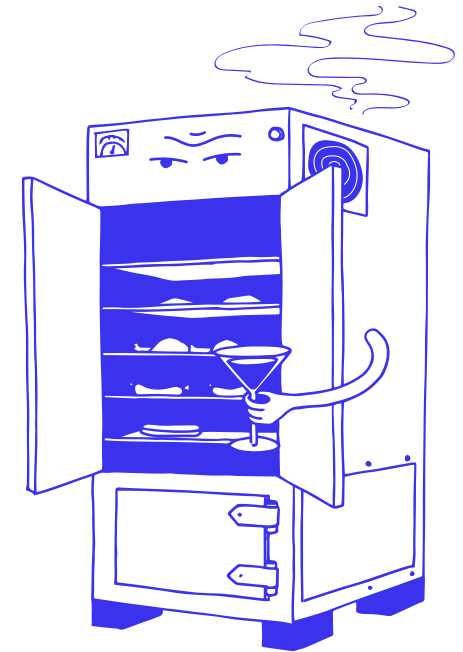


### SAUCES

Original homade sauces served with every meal

## SMOKE

Smoked meat is moist and juicier than barbequed or grilled. It has more depth in flavour and more readily falls off the bone.



### DOLLY

The little red smoker from Texas

### FIRST TIME HERE ?

WE RECOMMEND SHARING A PLATTER



### PLATTER A

CHOOSE FROM OUR FAVOURITE COMBOS

INCL. 1 SIDE PER PERSON



### PLATTER B

MAKE YOUR OWN PLATTER

EXCL. SIDES

