

The origins of **Wagshal's award-winning Prime Smoked Brisket** lie in our father's love of Montreal smoked meat. Our aged USDA Prime Brisket brings that taste from our Washington, DC deli to you. It's our pleasure to offer you the chance to enjoy our deli-style smoked brisket.



Enjoy! - Aaron and Brian

Recommended heating instructions:

- **Do Not Microwave** - Please use one of the following methods to heat the brisket up.
- **Boiling Water:** Place white package in boiling water for 15 minutes, remove and serve on rye bread with yellow mustard.
- **Water Bath (Sous Vide):** Water temp is 170° F for a minimum of 2 hours before serving. Product can be held for 8 hours before serving.

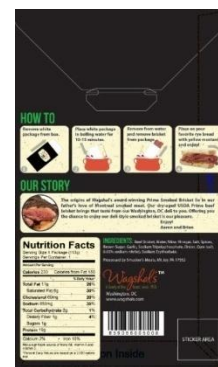
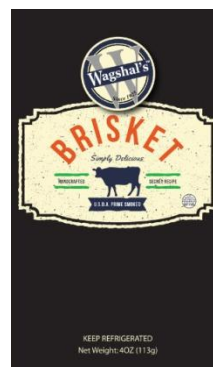
Shipped Frozen
Shelf Life when refrigerated: 90 days

Foodservice packages

Size	Product Code	Packs Per Case	Case Weight, Gross (LBS)	Case Length (INCH)	Case Width (INCH)	Case Height (INCH)	Cases/ Layer Pallet	Layers/ Pallet
4oz	WAGBR004	20	6	13	6.5	7	16	5
6oz	WAGBR006	15	7	15	6.5	7	16	5
Whole Brisket	WAGBR001	2	25	21	14	6	5	6

Retail Package

- Custom designed retail ready envelope, ready for display in your case.
- 4oz packages, with a flip up hang display hole.
- Coming Soon!



Front

Back

Net Weight, Package	Product Code	Packs Per Case	Case Weight, Gross (LBS)	Case Length (INCH)	Case Width (INCH)	Case Height (INCH)	Cases/ Layer Pallet	Layers/ Pallet
4oz	WAGBR0R04	15						

After more than two years perfecting a recipe, Wagshal's is poised to debut its highly acclaimed Prime Smoked Brisket. Local demand has clearly positioned this bold cut for national distribution. Wagshal's showcases their whole Prime Beef Brisket as a labor of love that takes about two months to prepare. The final product is a luxurious brisket that resembles a cross between corned beef and pastrami. The simplicity of the recommended sandwich itself really accentuates the complexity of flavor profiles inherent in the brisket and yields an easily made sandwich primed to take center stage on any menu. Wagshal's Prime Smoked Brisket sells itself.



Praise for Wagshal's Prime Smoked Brisket

**"One of the best deli meats you will ever eat in your life"
-Smoked Brisket at Wagshal's in DC- Report; Chow.com**



**Rated D.C.'s No.1 Iconic
Sandwich
-DC.eater.com**

**"(the "brisket is the bomb")"
-Zagat review**

**"The beef alone is so packed with intense, complex flavor that the result is one of the best sandwiches I've tasted..."
- Sandwiches: Wagshal's brisket is a cut above; The Washington Post**