

PRODUCT  
INSTRUCTIONS

# BURGERS<sup>®</sup>

— SMOKEHOUSE —

## TENDER BEEF STEAKS



Refrigerate upon arrival. If not to be used within 2 days, freeze for up to 6 months. Thaw in refrigerator. Do not thaw at room temperature.

# TENDER BEEF STEAKS

## A SAFE, COOL ARRIVAL

Dry Ice is used to keep your product at a safe temperature during shipping. Dry ice dissipates during shipping. It's possible that your shipment may not contain any dry ice in the insulated cooler when your steaks arrived. If so, you need not be concerned. As long as your steaks still feel cold to the touch, you may either refreeze or refrigerate steaks and serve them with confidence.

## CARE AND STORAGE

Your fresh meat should be refrigerated or frozen on arrival. All fresh meat should be stored in the coldest part of the refrigerator (temperature as low as possible without actually freezing the meat). Fresh meat should not be stored any longer than 2 to 3 days in the refrigerator.

For freezer storage place in freezer at 0° or lower until you are ready to use. Do not leave your fresh meat products in the freezer for months, but use as quickly as possible for ultimate flavor. When you are ready to use, please follow thawing instructions as outlined below.

## THAWING INSTRUCTIONS

**PLEASE DON'T:** DO NOT use a microwave or soak your Smokehouse tender steaks in water to hasten thawing. Doing so will impair the rich flavor and affect the tenderness that makes these premium meats so special.

**PLEASE DO:** DO thaw your Smokehouse tender steaks ONLY in the refrigerator. It will take about 18 to 24 hours. We know it's hard to wait to enjoy your delicious steaks, but refrigerator thawing actually enhances the flavor by preserving the natural tenderness of the meat.

The slow thawing process brings the steaks back to their natural reddish-brown color. As you will notice, the color will be darker than the red meat you are accustomed to seeing in your supermarket. This color change is the natural result of the careful aging process. Experts look for the rich, reddish-brown color to identify a truly fine cut of meat.



## TIPS FOR FLAVORFUL GRILLED BEEF

1. Use a liquid marinade to add unique flavors to the beef and to further tenderize it. Liquids such as wine, vinegar or lemon juice are good marinade ingredients because they contain acid which penetrates the meat fibers to help tenderize them. Marinate beef for at least 6 to 8 hours before cooking, turning at least once to let the flavors penetrate. Marinades high in sugar or other ingredients that burn easily should be brushed on only during the last few minutes of cooking time.
2. When preparing our Smokehouse tender steaks for grilling, don't cut indentations into them or poke them with a fork in an attempt to tenderize them. This will cause a loss of the natural juices. To determine doneness during cooking, make only a small slit to check color.
3. Cook all steaks at a moderate to high temperature. When steak juice begins to bubble on top, turn steak (best if turned only once during cooking). Steaks will continue to cook a little after removed from heat. Remove a little prior to desired doneness.
4. Watch the steaks carefully during grilling. Total time will vary with the type of steak, position of the grill, weather, temperature of the coals and the degree of doneness desired. We recommend using a meat thermometer to verify temperature and refer to the guide below.

## BEEF® BROILING/GRILLING TIMES

Cooking time will vary with product, weather, and different equipment used. A covered grill will cook faster than an open grill. Products may also be prepared by broiling.

### USDA Preparation Guidelines for the following steaks:

*Strip Steaks (Code: J11), T-Bone Steaks (Code: J13) and Bacon Wrapped Sirloins (J20)*

Grill or Broil to an internal temperature of 145 degree F (as indicated by a meat thermometer) and hold at this temperature for 3 minutes.

**See next page** for all other Burgers' Smokehouse steaks (preparation guidelines).

# TENDER BEEF STEAKS

For all other Burgers' Smokehouse steaks (preparation guidelines) - for Medium done steaks:

THICKNESS	TEMPERATURE	MINUTES
3/4 "	moderate to high temp	8 to 12
1 "	moderate to high temp	10 to 14
1-1/4 "	moderate to high temp	12 to 15
1-3/4 "	moderate to high temp	15 to 17

Filets Mignons will cook in less time than other steaks. Bone-in steaks will take longer than boneless.

## WHY AGE A STEAK?

Proper aging of fresh beef enhances the tenderness and flavor. Our beef has been aged between 14 and 28 days. A filet requires less aging, 14 days, compared to a strip steak, 28 days. It is then flash frozen to preserve their goodness and flavor.

### IMPORTANT FOOD SAFETY TIPS

- "DANGER ZONE" (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the "Danger Zone" temperatures as rapidly as possible.
- If not going to consume hot food right away, it's important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.

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