

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.

A Safe, Cool Arrival

Dry Ice keeps your product at a safe temperature during shipping. Dry Ice dissipates during shipping. It's possible that your shipment may not have contained 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 them 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, where the temperature is as low as possible without actually freezing the meat.

Fresh meat should not be stored in the refrigerator for 2 to 3 days. For freezer storage, place in the freezer at 0° or lower until you are ready to use. Please do not store your fresh meat products in the freezer for months; use them as soon as possible for optimal flavor. When you are ready to use, please follow the 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 compromise the rich flavor and impact the tenderness that makes these premium meats so distinctive.

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 enhances the flavor by preserving the natural tenderness of the meat. The slow thawing process restores the steaks 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 a 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 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 the beef for at least 6 to 8 hours before cooking, turning it at least once to allow the flavors to 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, avoid cutting indentations into them or poking 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 tiny slit to check color.
3. Cook all steaks at a moderate to high temperature. When steak juice begins to bubble on top, turn the steak (best if turned only once during cooking). Steaks will continue to cook a little after being removed from the heat. Remove a little before the desired doneness.
4. Oversee the steaks during grilling. Total time will vary depending on the type of steak, the position of the grill, weather conditions, the temperature of the coals, and the desired degree of doneness. We recommend using a meat thermometer to verify temperature and refer to the guide below.

Beef Broiling/Grilling Times

The cooking time may vary depending on the product, weather conditions, and the type of 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 (Code: J20) Should Be Grilled or Broiled to an internal temperature of 145°F (as indicated by a meat thermometer) and then held at this temperature for 3 minutes.

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

¾" Thick - moderate to high temp for 8 to 12 minutes

1" Thick - moderate to high temp for 10 to 14 minutes

1-1/4" Thick - moderate to high temp for 12 to 15 minutes

1-3/4" Thick - moderate to high temp for 15 to 17 minutes

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 its goodness and flavor.

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