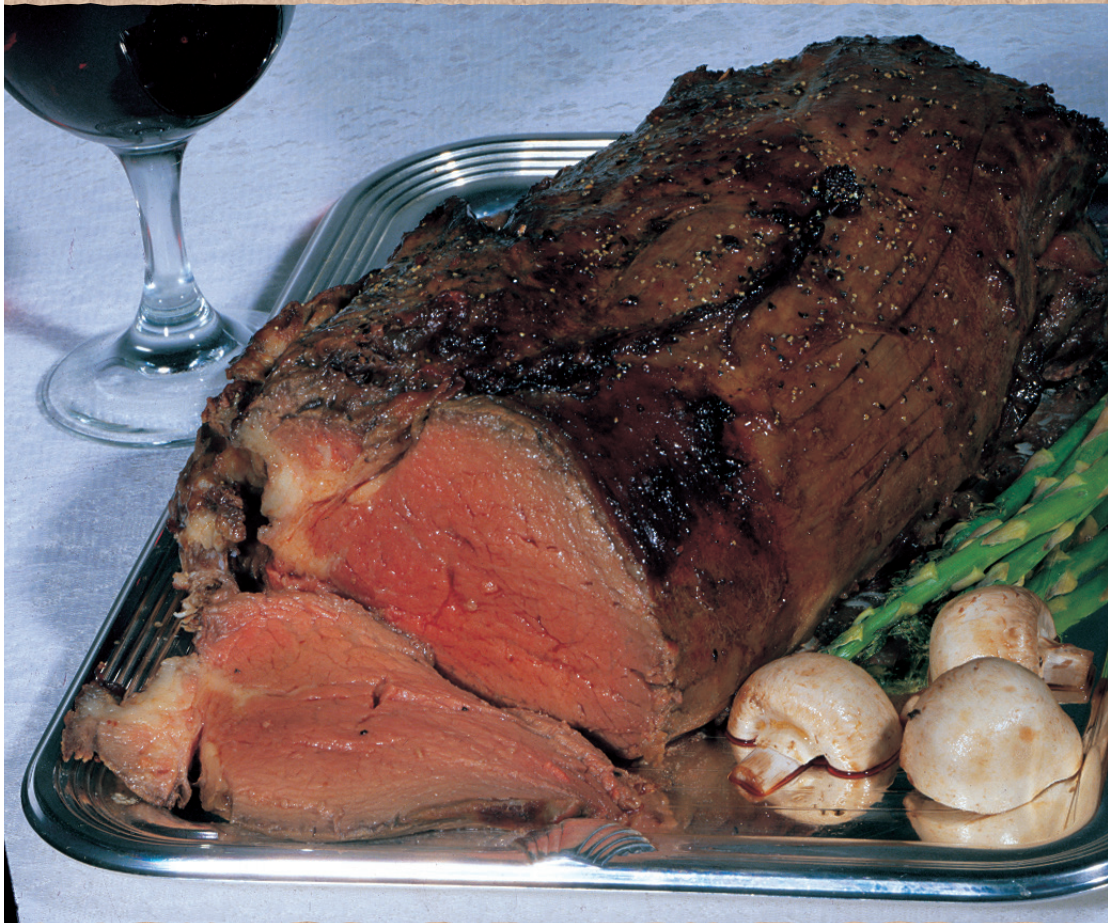


PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

CHATEAUBRIAND



Keep frozen until ready to use.

CHATEAUBRIAND

HEATING YOUR CHATEAUBRIAND

TO BROIL BURGERS' CHATEAUBRIAND:

1. Thaw completely in refrigerator.
2. Place meat on rack of broiler pan, and brush with melted butter.
3. Broil approx. 3½-4 inches from heat, 12-15 minutes: season with salt.
4. Turn: Brush with melted butter.
5. Broil an additional 12 to 15 minutes and season second side.

OUTSIDE GRILLING OF BURGERS' CHATEAUBRIAND:

1. With a hot fire on an outside grill, cooking time is approximately the same as oven-broiling. However, we suggest turning and brushing with butter more frequently.
2. Outside of roast should be browned and inside cooked to your preferred doneness. We suggest Chateaubriand be prepared to rare or medium doneness.

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.