

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

BEEF TENDERLOIN MEDALLIONS

WITH PORTOBELLO MUSHROOM DEMI-GLACE



FULLY COOKED. READY TO HEAT & SERVE.

Freeze for up to 6 months.

BEEF TENDERLOIN MEDALLIONS

OUR FULLY COOKED BEEF TENDERLOIN MEDALLIONS are cut from premium beef tenderloins and then fully cooked, *sous vide* style, in a portobello mushroom demi-glace. This ready-to-heat product is delicious eaten by itself or served with mashed potatoes, noodles or rice. Enjoy!

GETTING STARTED: Allow 24 hours to thaw in the refrigerator, then proceed to heating instructions.

METHOD FOR HEATING IN THE OVEN:

1. Pre-heat oven to 350°F.
2. Remove beef from the packaging and place the beef and sauce into an oven safe baking dish.
3. Cover the dish tightly with foil and place into the oven.
4. Heat approximately 20-25 minutes, until internal temperature reaches 120°F or meat & sauce are thoroughly warmed. Remove from the oven carefully for serving.
5. Times & temps will vary between ovens.

SERVING SUGGESTIONS

1. As an Entrée—accompanied by a side of your choice and fresh salad
2. Served over a bed of prepared & seasoned egg noodles.
3. Over traditional mashed potatoes

WHAT IS SOUS VIDE STYLE COOKING?

Sous Vide is a French method of cooking. Food is vacuum sealed in airtight plastic bags and cooked at low temperatures in a water or temperature-controlled steam environment for longer than normal cooking times. This means that your roast will be tender & moist and never overcooked. Plus, the natural juices and seasoning remain in the cooking bag to further enhance the flavor of your roast.

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.