

SNAKE RIVER FARMS “ULTIMATE” TENDERLOIN FILET

Ingredients:

8 oz tenderloin steak (filet)
Cracked black pepper
Butter
Sea salt

1. Preheat oven to 450°F. On the stove top, heat an oven-proof dry skillet until it is very hot.
2. Dry-rub both sides of the steak with cracked black pepper. Immediately place the steaks in the pre-heated pan. Sear each steak for 2 minutes on each side, until it has a dark crust.
3. Place skillet in preheated oven and cook for approx. 5-6 minutes for rare, 7-8 minutes for medium-rare and 8-10 minutes for medium to well.*
4. Remove the skillet from the oven with a hot pad.
5. Place steak on warm plate and immediately top with 1 teaspoon of butter. Lightly dust with sea salt, to taste.
6. Allow steaks to stand for 3 to 4 minutes and serve. Enjoy.



*Please note that cooking times vary with the size and temperature of the steak. Always use a meat thermometer. For medium-rare, be sure meat has reached an internal temperature of 145°F.

SNAKE RIVER FARMS KUROBUTA HAM RECIPES

KUROBUTA WHOLE BONE-IN HAM

1. Heat oven to 325°F. Remove wrappings from ham; place ham, fat side up, in large roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of ham, not resting in fat or touching bone. Do not add water or cover*.
2. Heat ham 3-1/2 to 4 hours or until internal temperature reaches 140°F**.
3. Transfer ham to carving board; let stand 10 to 15 minutes before carving.

*Tip: Loosely tent ham with aluminum foil if outer surface becomes too dark while heating.

KUROBUTA HALF BONE-IN HAM

1. Heat oven to 325°F. Remove wrappings from ham; place ham, face down, in medium roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of ham, not resting in fat or touching bone. Do not add water or cover.
2. Heat ham 1-1/2 to 2-1/2 hours or until internal temperature reaches 140°F**.
3. Transfer ham to carving board; let stand 10 to 15 minutes before carving.

KUROBUTA MINI-KARVER BONE-IN HAM

1. Heat oven to 325°F. Remove wrappings from ham; place ham in small roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of ham, not resting in fat or touching bone. Do not add water or cover.
2. Heat ham 1-1/2 to 2 hours or until internal temperature reaches 140°F**.
3. Transfer ham to carving board; let stand 10 to 15 minutes before carving.

**Size of ham and/or cooking equipment may alter cooking time – always use an ovenproof meat thermometer to determine appropriate doneness.



SNAKE RIVER FARMS is a family-owned company based in Boise, Idaho. With great pride and passion, **SNAKE RIVER FARMS** carefully controls the production process from start to finish. The extraordinary care given to these special breeds make **SNAKE RIVER FARMS** American Wagyu Beef and Kurobuta Pork the finest quality meats available today.

OUR HISTORY

SNAKE RIVER FARMS began over two decades ago with a small herd of Wagyu cattle from the Kobe region of Japan. The Wagyu bulls were crossed with premium American Black Angus to form a proprietary herd that has developed into the finest group of Wagyu/Angus cross in the U.S. Often referred to as American Kobe Beef, this unique breed was bred specifically to deliver the finest eating quality. Every step in the production process is strictly controlled to ensure that this level of distinction is achieved. **SNAKE RIVER FARMS** also produces American Kurobuta Pork, 100% pure all-natural Berkshire pork, raised by a small network of family farmers dedicated to delivering only the best. It is the finest pork available.

OUR PHILOSOPHY

SNAKE RIVER FARMS is passionate about delivering the finest eating experiences – a luxury once reserved exclusively for the world’s most esteemed restaurants. We are dedicated to ensuring this level of distinction through our unique philosophy:

Simplicity – The beauty of **SNAKE RIVER FARMS** 100% all-natural beef and pork is their simplicity. They have been raised from the best livestock for intense and succulent flavor.

The Highest Quality Ingredients Enhance the Experience – The **SNAKE RIVER FARMS** experience is enhanced by a careful selection of only the highest quality complimentary ingredients. This allows the exquisite taste of our beef and pork to shine.

The Experience is a Gift – Serving **SNAKE RIVER FARMS** to your family and friends is an extraordinary eating experience. Allow the time to appreciate this wonderful gift.

We thank you for your support in promoting the sustainability of America’s specialty farmers.

Visit www.snakeriverfarms.com for more information and recipes.



AMERICAN WAGYU BEEF | KUROBUTA PORK

CULINARY GUIDE

A M E R I C A N W A G Y U B E E F

BEEF ROASTING TIMETABLE				REMOVE ROAST FROM OVEN WHEN INTERNAL TEMPERATURE REACHES
BEEF CUT	OVEN TEMPERATURE	WEIGHT(#)	TOTAL COOKING TIME	
RIBEYE ROAST, SMALL END	350°F	3 TO 4	MED. RARE 1-1/2 TO 1-3/4 HRS MEDIUM 1-3/4 TO 2 HRS	135°F 150°F
	350°F	4 TO 6	MED. RARE 1-3/4 TO 2 HRS MEDIUM 2 TO 2-1/2 HRS	135°F 150°F
	350°F	6 TO 8	MED. RARE 2 TO 2-1/4 HRS MEDIUM 2-1/2 TO 2-3/4 HRS	135°F 150°F
	325°F	8 TO 10**	MED. RARE 2-1/2 TO 3 HRS MEDIUM 3 TO 3-1/2 HRS	135°F 145°F
RIBEYE ROAST, LARGE END	350°F	3 TO 4	MED. RARE 1-3/4 TO 2-1/4 HRS MEDIUM 2 TO 2-1/2 HRS	135°F 150°F
	350°F	4 TO 6	MED. RARE 2 TO 2-1/2 HRS MEDIUM 2-1/2 TO 3 HRS	135°F 150°F
	350°F	6 TO 8	MED. RARE 2-1/4 TO 2-1/2 HRS MEDIUM 2-3/4 TO 3 HRS	135°F 150°F
TENDERLOIN ROAST (TRIMMED)	425°F	2 TO 3 (CENTER CUT)	MED. RARE 35 TO 40 MIN MEDIUM 45 TO 50 MIN	135°F 150°F
	425°F	4 TO 5 (WHOLE)	MED. RARE 50 TO 60 MIN MEDIUM 60 TO 70 MIN	135°F 150°F

**TENT LOOSELY WITH ALUMINUM FOIL HALFWAY THROUGH ROASTING TIME.

BEEF GRILLING TIMETABLE			
BEEF CUT	THICKNESS/WEIGHT	APPROX. COOKING TIME MED. RARE 145°F TO MEDIUM 160°F CHARCOAL GRILLING (UNCOVERED)*	APPROX. COOKING TIME MED. RARE 145°F TO MEDIUM 160°F GAS GRILLING (COVERED)
RIBEYE	3/4 INCH	6-8 MIN.	7-9 MIN.
	1 INCH	11-14 MIN.	9-14 MIN.
TENDERLOIN, FILET	1 INCH	13-15 MIN.	11-15 MIN.
	1-1/2 INCH	14-16 MIN. (GRILL COVERED)	16-20 MIN.
	1 INCH	17-21 MIN.	13-16 MIN.
TOP SIRLOIN, BONELESS	3/4 INCH	13-16 MIN.	8-13 MIN.
	1 INCH	17-21 MIN.	13-16 MIN.
	1-1/2 INCH	22-26 MIN. (GRILL COVERED)	24-30 MIN.
STRIPLOIN STEAK	3/4 INCH	10-12 MIN.	7-10 MIN.
	1 INCH	15-18 MIN.	11-15 MIN.

SNAKE RIVER FARMS RECOMMENDS SPECIAL GRILLING INSTRUCTIONS FOR THEIR PRE-FORMED FROZEN GOURMET HAMBURGER PATTIES. PRE-HEAT BARBEQUE GRILL TO MEDIUM. COOK FROZEN PATTY FOR APPROXIMATELY 6 MINUTES ON FIRST SIDE BEFORE TURNING. TURN PATTY AND COOK FOR AN ADDITIONAL 6-7 MINUTES FOR MEDIUM DONENESS (160°F). SEASON TO TASTE. DO NOT SQUEEZE JUICES OUT OF PATTY DURING COOKING PROCESS. WATCH FOR FAT DRIPS THAT CAN CAUSE FLAME UP WHEN USING BARBEQUE GRILL.

*UNLESS OTHERWISE SPECIFIED
SOURCE: BEEF COOKING TABLES ADAPTED FROM THE NATIONAL CATTLEMEN'S BEEF ASSOCIATION ON BEHALF OF THE BEEF CHECKOFF

ROASTING INSTRUCTIONS

- Heat oven to temperature specified in chart.
- In a small bowl, prepare recommended SNAKE RIVER FARMS seasoning mixture: combine 2 Tbsp. minced fresh rosemary or 2 tsp. dried rosemary, 4 cloves minced garlic, 2 tsp. cracked black pepper and sea salt to taste. Set aside.
- Place roast (straight from refrigerator), fat side up, on rack in shallow roasting pan. Season roast with prepared mixture. Insert ovenproof meat thermometer so tip is centered in thickest part of roast, not resting in fat or touching bone. Do not add water. Do not cover (unless specified in chart).
- Roast according to chart*. Transfer roast to carving board; tent loosely with aluminum foil. Let roast stand 15 to 20 minutes. (Temperature will continue to rise 5° to 10° F to reach desired doneness and roast will be easier to carve.)

GRILLING INSTRUCTIONS

Three easy steps to grilling beef:

- Prepare grill (gas or charcoal) according to manufacturer's directions for medium heat.
- Remove beef directly from the refrigerator. Place on cooking grid.
- Grill according to chart*, turning occasionally. Always use an instant-read meat thermometer, inserted horizontally into the center of steak or burger, to accurately determine doneness. Watch for fat drips that can cause flame up when using barbecue grill.

*Marbling of beef and/or cooking equipment may alter cooking time. Always use an ovenproof meat thermometer for roasting or an instant-read meat thermometer for grilling to determine appropriate doneness.

A M E R I C A N K U R O B U T A P O R K

COOKING METHOD RECOMMENDATIONS

To ensure the most enjoyable eating experience, pair the recommended cooking method with the specific cut of pork.

Dry-heat suggestions:

- Grilling for both small cuts cooked over direct heat and large pork cuts cooked with indirect heat
- Broiling for small cuts such as chops, tenderloin, kabobs and pork patties
- Sautéing for small pork cuts such as medallions, ground patties, chops, cutlets and strips
- Panbroiling for chops, tenderloin medallions, ham slices, bacon and ground pork patties
- Roasting for large pork cuts - loin roasts, tenderloin, shoulder roasts, ham, leg roasts

Moist-heat suggestions:

- Stewing for smaller pieces, such as ribs and pork cubes
- Braising for large or small cuts

GRILLING INSTRUCTIONS

There are two ways to grill pork based on the size of the cut:

- Direct heat: Place food directly over the heat source (ideal for small cuts like kabobs, tenderloin and chops):
 - Arrange hot coals evenly on the fire grate of the grill or use all gas burners.
 - Place pork directly above the heat source.
 - Follow suggested cooking times, turning once during cooking.
- Indirect heat: Place food on the grill rack, away from the coals or gas burners. Good for large cuts like loin roasts, ribs, shoulder and fresh ham:
 - Bank hot coals on both sides of the fire grate, on one side of the grill or in a ring around the perimeter. For gas grills, pre-heat and then turn off any burners directly below where the food will be grilled.
 - Place pork on the grill so it is not directly over any coals or gas burners and close grill hood.
 - Follow suggested cooking times until pork is done. The heat circulates inside the grill, so turning the pork is not necessary.

PORK COOKING TIMETABLE			
	PORK CUT	THICKNESS/WEIGHT	APPROX. COOKING TIME
BROILING & GRILLING	LOIN CHOPS, BONE-IN/BONELESS	3/4 INCH	8-10 MIN.
	THICK CHOP	1-1/2 INCH	12-16 MIN.
	KABOBS	1 INCH CUBES	10-15 MIN.
	TENDERLOIN	1/2 TO 1-1/2 LBS.	15-25 MIN.
ROASTING	GROUND PORK PATTIES	1/2 INCH	8-10 MIN.
	LOIN, BONE-IN/BONELESS*	2-5 LBS.	20 MIN. PER LB.
	CROWN ROAST*	6-10 LBS.	20 MIN. PER LB.
	FRESH LEG*	3-1/2 LBS.	20 MIN. PER LB.
	SHOULDER ROAST	3-6 LBS.	30 MIN. PER LB.
SAUTÉING	TENDERLOIN (ROAST AT 425°-450°F)	1/2 TO 1-1/2 LBS.	20-30 MIN.
	RIBS		1-1/2 TO 2 HOURS
	CUTLETS	1/4 INCH	3-4 MIN.
	LOIN CHOPS	3/4 INCH	7-8 MIN.
	TENDERLOIN MEDALLIONS	1/4 TO 1/2 INCH	4-8 MIN.
	GROUND PORK PATTIES	1/2 INCH	8-10 MIN.

BROILING - 4 INCHES FROM HEAT
GRILLING - OVER DIRECT HEAT
ROASTING - IN AN UNCOVERED, SHALLOW PAN AT 350°F
SAUTÉING - WITH A SMALL AMOUNT OF FAT OVER MEDIUM-HIGH HEAT IN AN UNCOVERED PAN, TURNING OCCASIONALLY

PORK SHOULD BE COOKED TO A MINIMUM INTERNAL TEMPERATURE OF 160°F. THE BEST TEST OF DONENESS IS TO USE AN INSTANT-READ MEAT THERMOMETER TO CHECK THE INTERNAL TEMPERATURE OF YOUR PORK. COOK PORK CHOPS, ROASTS AND TENDERLOINS TO 160°F., WHICH LEAVES THE CENTER PINK AND JUICY. LESS TENDER CUTS, LIKE PORK SHOULDER (BUTT) AND RIBS CAN BE COOKED LONG AND SLOW, TO RENDER THEM TENDER.

*FOR LARGER CUTS OF PORK, SUCH AS ROASTS, COOK TO 150°F; REMOVE FROM THE OVEN AND ALLOW TO SET FOR 10 MINUTES BEFORE SLICING. THE TEMPERATURE OF THE ROAST WILL CONTINUE TO RISE TO 160°F AND THE PORK JUICES WILL REDISTRIBUTE THROUGHOUT THE ROAST BEFORE SLICING.

SOURCE: COOKING INSTRUCTIONS ADAPTED FROM THE NATIONAL PORK BOARD

