

PREPARING THE PERFECT STEAK

Cooking Instructions

1. Thaw completely.
2. Heat grill to 450°F.
3. Season steak with Perry's Signature Steak Seasoning and place steak directly onto grill.
4. Grill steak to desired temperature, only flipping the steak one time.
5. Remove steak from grill, top with Perry's Signature Steak Butter and let it rest for 2-3 minutes before serving.



Safe Handling Instructions

This product was prepared from inspected and passed meat, poultry and/or seafood. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.



Keep raw meat, poultry and seafood separate from other foods. Wash working surfaces (including cutting boards), utensils and hands after touching raw meat, poultry or seafood.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.

Safe handling and temperature control of meat products are important factors in reducing the risk of foodborne bacteria.

Storage: It is recommended that fresh meats are held in refrigeration below 40°F. Ideal temperature for meat storage is 28°F – 34°F.

Cooking: It is suggested that ground beef is cooked to an internal temperature of at least 160°F; veal, lamb and pork to an internal temperature of at least 155°F; and poultry to an internal temperature of at least 160°F.