



Best Beltie Burgers

Cook on low to medium heat.

Because our beef is so lean you will want to add something to the beef to help it hold its shape (fat normally plays that role) An **egg** or two will do the trick. We also add **seasonings** and **dry bread crumbs** for texture and additional flavor (*try ritz crackers*) **barbeque sauce** in your favorite flavor can also be mixed in.



Best Beltie Steaks

Simple marinade: *put steak cut in a Ziploc bag and add ¼ cup balsamic vinegar and let thaw in refrigerator. Remove approximately 20 minutes before cooking.*

Step 1: Sear on high broiler heat or pan (if grilling never press down as it loses the juices)

Step 2: Turn broiler back to low and continue to cook after searing all sides. If grilling move to lower heat.

Step 3: Cover after cooking for at least 10 minutes* to let the juices settle back into the meat.

Step 4: Enjoy!

**Actual times may vary depending on thickness of cut, use a temperature chart to be sure its safely cooked and to the degree you prefer. (med rare is 145 degrees and about 10-15 minutes) Medium is 160 degrees.*