

Rider's Backfield Farm Beef

<http://ridersbackfieldfarmbeef.com>

Handling, Thawing and Refreezing

Dry Ice precautions:

Our beef may arrive with dry ice still in the cooler; please wear gloves, oven mitt or towel to protect your hands when removing the ice. If you touch the ice for a very short time with your bare hand(s) it is harmless, but avoid any prolonged exposure to avoid a bad burn. Seek medical attention should you develop a burn.

Leave the ice unwrapped at room temperature in a well-ventilated area where it will dissolve into a gas. Do not allow children or pets to come in contact with the ice until it is gone. Do not place it on a tiled or solid surface countertop as the extreme cold can crack the surface.

Arrival of beef:

Our beef has been flash frozen which preserves the meat from large ice crystals and oxygen penetration. If the meat should arrive not completely frozen or cold to touch, it is still fine to refreeze the meat. The quality is not diminished. Of course if you want to eat the meat soon, place it in the refrigerator to fully thaw until meal time.

Storage of beef:

Our beef has been dry aged for over 14 days and then flash frozen. The vacuum packing is a heavy duty packing that preserves the quality of your beef to its maximum storage time in the freezer. We suggest that you eat your beef within 12 months from the time that you receive it and re/freeze it. However, due to the heavy sealant, it is fine to go longer and many of our customers who purchase quarter, halves and wholes can testify to the quality of the meat after 12 months. We suggest that you date the package so that you remember when you placed it in the freezer. Your freezer should be able to maintain a temperature of at least 0 degrees Fahrenheit (or lower) to keep the quality of the frozen meat optimum.

Thawing/defrosting of beef:

With the exception of ground beef to be used for sauces, chili's or soup, we do not suggest that you thaw/defrost your beef in the microwave. It denigrates the beef tremendously.

Leave your meat in the vacuum packing while thawing/defrosting in the refrigerator. Burger and steaks can take 12-18 hours to thaw. A roast can take 2-3 days.

You can leave your thawed meat in its packing in a working refrigerator for 7-10 days without deterioration of your beef. Remember no oxygen is getting to the meat.

If pressed for time, leave the frozen meat in the vacuum packing, fill the sink with cold water and immerse the packs. Most steaks will thaw within 1-2 hours.

It is suggested that you not thaw beef at room temperature.

Beef cooking instructions and tips:

Our beef is fully finished when processed. Although we have our beef well-trimmed during processing, we do ask them to leave some fat covering to assist with cooking and preservation. We know many folk trim the fat completely off of their steaks and roasts before cooking. We do not suggest that you do this so that you will fully appreciate your beef. The fat gives the beef its flavor and assists with tenderness. Allow your family and friends the opportunity to remove the fat after it has been cooked to perfection. There is nothing wrong with removing the fat off the meat and onto the plate for those who do not wish or like to eat fat. Fido will appreciate the snack we are sure. On braising beef, the fat can be removed after the meat has cooled a bit.

Our burger is a lean product but not too lean and will hold together for both a great burger and is also wonderful for sauces and other dishes that require leanness.

After thawing and in preparation for the meal, remove the beef from the packing, pat dry with paper towels and let it come to room temperature before cooking.