



CALIFORNIA GROWN CERTIFIED ANGUS BEEF®



Harris Ranch is in a unique position because no other fed beef processor can make our exclusive California grown marketing claim — which consumers in increasing numbers are telling us is an important brand proposition. For over 50 years Harris Ranch has been producing premium, California grown beef. One of our major strengths is that we control all aspects of production — from where and how our cattle are raised through feeding, processing and distribution. Our story and the strength of our brand is virtually unparalleled in our industry. Harris Ranch is proud to offer Certified Angus Beef® raised to our legendary standards. Harris Ranch's sustainable, local and home-grown beef helps support our local and regional economies, is better for the environment and reflects our commitment to providing the freshest, most wholesome products.

- *California grown, fed and harvested*
- *Certified Angus Beef® provides superior flavor, tenderness and juiciness*
- *Temple Grandin approved livestock welfare practices include shaded pens as well as automated sprinklers that help reduce dust and cool cattle in the summer*
- *Antibiotics never fed to cattle; antibiotics are only used to treat cattle that require medical attention*
- *Feed ingredients tested for pesticide residues*
- *AA-rated, BRC (British Retail Consortium) third-party audited processing facility*

GRILLING & ROASTING TIPS

GRILLING

(based upon 1" thick steaks)

	Medium Rare	Medium
Porterhouse Steak	11 - 16 min	15 - 19 min
Rib Steak	10 - 15 min	12 - 16 min
T-Bone Steak	11 - 16 min	15 - 19 min
Tenderloin Steak	10 - 14 min	11 - 15 min
Top Loin (NY Strip) Steak	11 - 14 min	12 - 15 min
Top Sirloin Steak	11 - 15 min	13 - 16 min
Tri Tip Roast	30 - 40 min	40 - 45 min

ROASTING

	Oven Temperature	Medium Rare to Medium
Eye Round Roast (2-3 lbs)	325°F	1 ½ - 1 ¾ hrs
Rib Roast (3-4 lbs)	350°F	1 ¾ - 2 ¼ hrs
Rump Roast (3-4 lbs)	325°F	1 ½ - 2 hrs
Tri Tip Roast (1 ½ - 2 lbs)	425°F	30 - 40 min

Remove when Internal Temp. Reaches 135°F. Let stand 15 - 20 min.

Braised Chuck Roast (2-3 lbs)	350°F	3 - 4 hours
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Remove when Internal Temp. Reaches 145°F - 160°F. Let stand 15 - 20 min.

WINE SUGGESTION

Most red wines pair exceptionally well with beef, but some select favorites would be Cabernet Sauvignon, Merlot and Zinfandel.

