# Harris Ranch Fresh Seasoned Cajun Bottom Sirloin Roast


We've joined with Pappy's Choice Spices to bring you Harris Ranch Fresh Seasoned Cajun-Style Bottom Sirloin Roast. Already seasoned for your convenience, Pappy's Cajun-Style seasoning blend is robust, but not over-the-top. Ready for the grill or oven.

*The bottom sirloin is located just above the tri tip on the loin. They are similar in marbling and tenderness.*

## Product Features

- Produced from the finest grain fed beef.
- We start with closely trimmed Harris Ranch bottom sirloin roast which is well-known for great beef flavor.
- Seasoned with Pappy's Cajun seasoning blend using a vacuum tumbling method for superior tenderness and flavor throughout.
- Very convenient; no mess, and easy to prepare.
- Each package includes a Pop-Up® timer for added convenience and perfectly prepared beef every time.

## Nutrition Information

**Nutrition Facts**
Serving Size 4 oz. (113g)
Servings Per Container: Varied

| Amount per Serving | |
|---|---|
| **Calories** 160 | Calories from Fat 70 |
| | **% Daily Value*** |
| **Total Fat** 8g | **12%** |
| Saturated Fat 3g | **15%** |
| Trans Fat 0g | |
| **Cholesterol** 55mg | **18%** |
| **Sodium** 280mg | **12%** |
| **Total Carbohydrate** 1g | **0%** |
| Dietary Fiber 0g | **0%** |
| Sugars 0g | |
| **Protein** 20g | |
| Vitamin A 4% • | Vitamin C 0% |
| Calcium 0% • | Iron 15% |

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

| | Calories | 2,000 | 2,500 |
|---|---|---|---|
| Total Fat | Less than | 65g | 80g |
| Sat. Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Cajun-Bottom Sirloin Roast
**Harris Ranch Beef Co. • Selma, CA 93662**

**SAFE HANDLING INSTRUCTIONS**

*THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT. 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 AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

**Ingredients:** Beef, Salt, Sugar, Chili Pepper, Black Pepper, Cumin, Mustard Powder, Garlic Powder, Onion Powder, Cayenne Pepper, Hydrolyzed Vegetable Protein (Hydrolyzed Soy Protein and Partially Hydrogenated Soybean Oil), Oregano, Thyme, White Pepper, Salt, Sodium Acetate, Sodium Diacetate, Wheat Flour, Defatted Soy Flour, Nonfat Dry Milk.

**Contains:** Wheat, Soybeans, Milk

**Preferred Method-Grilling:** Preheat grill to medium setting and place beef fat side up on cooking grate for approximately 15 minutes. Turn beef roast over and cook for an additional 15 minutes. Turn every 5 minutes thereafter until pop-up timer indicates roast is cooked to 122° F (timer will pop out at 122° F). Continue turning at 5-minute increments until you reach your desired degree of doneness. Doneness is determined by using either a meat thermometer or by cutting into the thickest portion of the roast and checking for color. If using a meat thermometer, cook until roast is 135° F for rare, 140° F for medium rare or 155° F for medium. Remove beef from grill and allow roast to stand for 5 - 10 minutes during which the temperature will rise approximately 5 degrees.

**Oven Roasting:** Preheat oven to 375° F. Place roast, fat side up in an oven-safe dish. Make sure pop-up timer is visible. Roast uncovered until desired level of doneness. (pop-up timer will pop at approximately 15-20 minutes in the oven; see above grilling instructions for determining doneness).

Questions or comments, call 1-800-742-1955, 8a-4p PST PO208 Rev11/06

## Product Specifications

| | |
|---|---|
| Product Code: | 5360014 |
| Piece Weight: | Random |
| Case Count: | 8 |
| Case Weight: | 16 lb. Average |
| Case Size: | 19" X 15.5" X 5.5" |
| Cases/Pallet | 48 |
| Case Cube: | .94 |
| High: | 8 |
| Tie: | 6 |
| Package Tare: | .03 |
| Shelf Life | Guaranteed 21 days |