



Harris Ranch Fresh Seasoned Teriyaki Grilling Tenders

Harris Ranch Grilling Tenders are the affordable alternative to filet mignon, without sacrificing quality. Our seasoned beef shoulder filets are one of the most tender cuts of beef available. They cook quickly on the grill or in the oven. Pappy's teriyaki seasoning blend is a traditional Asian-inspired slightly sweet tropical favorite.

The shoulder petite tender, also known as Harris Ranch Grilling Tenders, comes from the chuck in the same general area as the popular Flat Iron steak known for tenderness and flavor.



Product Features

- Produced from the finest grain fed beef.
- We start with closely trimmed Harris Ranch chuck shoulder filet, a premium cut of tender, lean beef perfect for the health-conscious consumer.
- Great alternative to higher-priced cuts such as Filet Mignon, New York Strip and ribeye.
- Versatile: grill or broil and serve as medallions or cut into thin slices for stir fry.
- Very convenient; no mess and easy to prepare.
- Packed two tenders per package.

Nutrition Information

Nutrition Facts	
Serving Size 4 oz. (113g) Servings Per Container Varied	
Amount Per Serving	
Calories 160	Cal. from Fat 30
% Daily Value*	
Total Fat 3g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 950mg	40%
Total Carbohydrate 10g	3%
Dietary Fiber 0g	0%
Sugars 8g	
Protein 22g	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 10%

SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT HAS REMOVED FEED ANTIBIOTICS AND PROMOTES HEALTHY BACTERIA. TO PREVENT BACTERIAL GROWTH, ALWAYS COOK TO THE RECOMMENDED TEMPERATURE. FOLLOW THE COOKING INSTRUCTIONS FOR YOUR PROTECTION. FOLLOW THESE SAFE HANDLING INSTRUCTIONS:
 • KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATION OR MICROWAVE.
 • KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH HANDS, SURFACES, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
 • COOK THOROUGHLY.
 • KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

COOKING INSTRUCTIONS:
Preferred Method-Grilling: Pre-heat grill to medium setting. Place the seasoned Grilling Tender on the cooking grate turning every 5 minutes. Cook for 20 minutes. Cut the meat to check for doneness. Extend the cooking time, turning every 5 minutes, until desired degree of doneness.
Oven Broiling: Pre-heat oven for broiling. Place beef on broiler pan and position pan in oven so that surface of beef is within 3-4" from heat source. Broil for approximately 7-8 minutes, remove and turn beef. Cook for an additional 7-8 minutes or until beef reaches the desired degree of doneness. Slice meat into medallions and serve immediately.

INGREDIENTS: BEEF WITH A SOLUTION* OF [WATER, SOY SAUCE [WATER, SOYBEANS, WHEAT, SALT, HYDROLYZED SOY PROTEIN, MOLASSES, CARAMEL COLOR, CORN SYRUP, POTASSIUM SORBATE], HONEY, SUGAR, BROWN SUGAR, BROWNING AND SEASONING SAUCE [WATER, VEGETABLE BROTH, CARROT, CELERY, ONION, PARSNIPS, TURNIPS], PINEAPPLE JUICE [PINEAPPLE JUICE, ASCORBIC ACID], GARLIC POWDER, GINGER POWDER, SESAME OIL] RUBBED WITH** (SUGAR, BROWN SUGAR, SOY SAUCE [WHEAT, SOYBEANS, SALT, MALTODEXTRIN], DRIED HONEY, GARLIC POWDER, ONION POWDER, HYDROLYZED VEGETABLE PROTEIN [HYDROLYZED SOY PROTEIN AND PARTIALLY HYDROGENATED SOYBEAN OIL], GINGER, XANTHAN GUM, PINEAPPLE JUICE POWDER [CORN SYRUP SOLIDS, PINEAPPLE JUICE SOLIDS], SALT, SODIUM ACETATE, SODIUM DIACETATE, WHEAT FLOUR, DEFFATED SOY FLOUR, NONFAT DRY MILK), CONTAINS: SOYBEANS, MILK, WHEAT.

Grilling Tenders Teriyaki
 Harris Ranch Beef Company, Selma, CA 93662

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Product Specifications

Product Code:	4231024
Piece Weight:	Random
Case Count:	8
Case Weight:	9.2 - 14.8 lb.
Case Size:	13.75" X 13" X 5.25"
Cases/Pallet	72
Case Cube:	.55
High:	9
Tie:	8
Package Tare:	.03

Shelf Life: Guaranteed 21 days