



COOKING & REHEATING INSTRUCTIONS

BONE-IN NY 18oz, BONE-IN RIBEYE 22oz, SIRLOIN 14oz,
T-BONE 20oz, FILET 10oz , NORTH AMERICAN WAGYU FILET,
BONE-IN RIBEYE 20oz, PORTERHOUSE 40oz

1. Preheat oven to 350F.
2. Rub meat w/ kosher salt & coarse black pepper.
3. Get oven-safe pan smoking hot w/ vegetable oil or butter & sear one side for 3-4 minutes.
4. Then, flip to the other side & place in the oven for 8-10 minutes or until the desired temperature is reached.

Longbone 40oz, Chateaubriand 20oz

1. Prepare the grill on high heat.
2. Rub the meat w/ kosher salt & coarse black pepper.
3. Place on the grill & sear one side for 3-4 minutes.
4. Then, place the grill on low heat & flip. Allow the other side to cook for 8-10 minutes with the grill lid placed down until the desired temperature is reached.

Butcher's Butter & Skirt Steak 8oz

1. Prepare the grill on high heat.
2. Rub the meat w/ kosher salt & coarse black pepper.
3. Place the meat on the grill & sear each side for 3-4 minutes or until the desired temperature is reached.

TX Wagyu Hot Dogs & Sausage

1. Spray the grates with a non-stick grill spray.
2. Preheat the grill on high for 10-15 minutes.
3. Place the hot dogs on the grill perpendicular to the grill grates.
4. Roll the hot dogs over & grill each side for 5-7 minutes or until the ends of the franks start to split.
5. Using tongs, carefully remove from the grill.

BURGERS

1. Prepare the grill to medium or medium-high over direct heat.
2. Season the patty with desired seasoning (we recommend a simple kosher salt & coarse black pepper).
3. Oil the grate with a neutral-flavored oil like canola or vegetable.
4. When the oil begins to smoke, it is hot enough to begin grilling the burgers.
5. Make sure the burgers are at room temperature.
6. Place the burgers on the grill & put the grill lid down.
7. Flip the burger when the meat releases from the grate without sticking.
8. Cook each side for about 5-7 minutes or until the desired temperature is reached.
9. Remove the burgers from the grill & serve.

Snake River Farms Pork Chop 14oz

1. Preheat the grill on high heat.
2. Spray the grates with a non-stick grill spray.
3. Place the pork chop directly on the grill.
4. Allow it to cook for 15-20 minutes or until the desired temperature is reached.

Double Cut Colorado Lamb Chop 16oz (4 pieces)

1. Preheat oven to 350F.
2. Rub the Colorado Lamb Chops with kosher salt & coarse black pepper.
3. Get oven-safe pan smoking hot w/ vegetable oil or butter & sear each side for 4-5 minutes.

VEAL CHOP

1. Prepare the grill on high heat.
2. Rub the meat w/ kosher salt & coarse black pepper.
3. Place the Veal Chop on the grill & consistently flip the meat every other minute until the desired temperature is reached (10-15 minutes for medium-rare).

B&B Butchers & Restaurant

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