



'AT HOME' STEAKHOUSE

INSTRUCTIONS FOR COOKING YOUR STEAK PERFECTLY

All steaks come pre-seasoned and pre-seared.

All you need to do is finish cooking the beef in your home oven for 5 to 15 minutes, until you reach your desired temperature and level of doneness: rare, medium rare or medium.

1. Preheat your oven to 400°F.
2. Place the steak in a cast iron or stainless steel pan, and place in the preheated oven.
3. Cooking times for steaks will vary depending on size and thickness (see below for your particular cut).
4. Remove the pan from the oven, add 2 tbsp of whole butter, 1 clove of smashed garlic, 2 sprigs of fresh thyme and baste over low heat for 2 minutes.

TENDERLOIN

- Cook for 10 mins for a rare steak, 12 minutes for medium rare, and 14 minutes for medium
- Start by cooking the tenderloin for 5 minutes, flip and finish cooking for remaining time (5 minutes for rare).

RIBEYE

- Cook for 10 mins for a rare steak, 12 minutes for medium rare, and 14 minutes for medium
- Start by cooking the ribeye for 5 minutes, flip and finish cooking for remaining time (5 minutes for rare).

STRIPLOIN

- Cook for 10 mins for a rare steak, 12 minutes for medium rare, and 14 minutes for medium
- Start by cooking the ribeye for 5 minutes, flip and finish cooking for remaining time (5 minutes for rare).



INSTRUCTIONS FOR FINISHING YOUR SHORT RIBS

Your short ribs will come in a reduced red wine sauce, along with a splash of Venturi Schulze balsamic vinegar, and a salt/cracked black pepper mix.

1. Pre-heat your oven to 400°F.
2. Place the short ribs in an ovenproof pot along with the red wine sauce, and warm them on the stove over a medium heat.
3. Remove from the stove, and place the pot in the oven for 16 minutes, flipping the ribs once during the cooking time.
4. Remove from the oven and add the vinegar and salt/pepper, then serve.

INSTRUCTIONS FOR FINISHING YOUR 'HUNTER STYLE' CHICKEN

In your kit you will receive the following components: pre-seasoned and pre-cooked Rosebank Farms chicken breast and drumsticks, a delicious chicken jus, D Dutchmen heavy cream, pickled mustard seeds, fresh herbs, homemade apple cider vinegar, and a salt/seasoning mix.

1. Pre-heat your oven to 400°F.
2. In a small, shallow ovenproof pot, combine the chicken, jus, cream and the mustard seeds, and bring to a simmer on the stove.
3. Remove from the stove, and place in the preheated oven for 20 minutes.
4. Remove the chicken from the oven. Put the pot back on the stovetop and add the vinegar, herbs and the salt/seasoning mix. Bring to a boil and serve.
5. This dish would be amazing garnished with a tablespoon or two of our apple or pear butter on top.



INSTRUCTIONS FOR REHEATING SIDE DISHES

1. Pre-heat your oven to 400°F.
2. Remove the lids from the containers, and place in the oven for 20 minutes, or until screaming hot!

INSTRUCTIONS FOR BAKING NARAMATA APPLE SOURDOUGH

1. Pre-heat your oven to 375°F.
2. Make sure the bread is thawed, and then bake for 12-15 minutes until golden brown. Serve with your favourite butter and garnish butter with coarse flaked salt.

INSTRUCTIONS FOR REHEATING PUMPKIN BREAD PUDDING

1. Pre-heat your oven to 400°F.
2. Remove the lids from the container, and warm in the oven for 15 minutes.
3. Serve garnished with the maple cream and caramel sauce.