

BEEF COOKING GUIDE



Est. 2009

**ribs &
roast**

THE OUTLET

BEEF CARVERY

1. Preheat your oven to 200°C.
2. Cut open the bag and place the beef into a roasting dish.
3. Season generously with salt and pepper to enhance the natural flavours.
4. Roast for approximately 20 minutes per kilo, allowing the beef to develop a rich, golden crust.



Serving Suggestion:

Elevate your meal by turning the pan juices into a delicious gravy. Simply remove the beef, add your favourite gravy powder and a splash of boiling water to the baking dish, and stir until thickened. Serve alongside classic roasted vegetables for a comforting meal.

BEEF CHEEKS

1. Preheat your oven to 200°C.
2. Open the bag and transfer the beef cheeks to a small roasting dish.
3. Season with salt and pepper to taste.
4. Roast for about 10 - 15 minutes per kilo, allowing the meat to warm through and absorb the seasoning.

Serving Suggestion: Create an indulgent red wine sauce by adding half a cup of red wine to the juices in the roasting dish. Reduce over medium heat until slightly thickened, then whisk in a knob of butter for a glossy finish. Drizzle the sauce over the beef cheeks and serve with creamy mashed potatoes or your favourite steamed vegetables.



PULLED BEEF & PULLED BRISKET



1. Preheat your oven to 220°C.
2. Open the bag and pour the tender pulled beef into a baking dish.
3. Add your favourite dry rub or seasoning, then mix thoroughly with your hands, breaking up the meat as you go.
4. Bake for about 20 minutes per kilo, or until the meat is heated through and infused with the seasoning.

Serving Suggestion: Serve this flavourful pulled beef in soft brioche buns with a side of tangy coleslaw or use it as a hearty filling for tacos topped with fresh tomato salsa and guacamole.

CORNERED BEEF ROUND



1. Preheat your oven to 200°C.
2. Slice the corned beef cold and reheat in a pan with the juices from the bag.
3. Heat in a pan for approx. 1 min or microwave for 40 seconds, depending on thickness.

Serving Suggestion: Serve with mustard, sauerkraut and pickles on freshly sliced crusty rye bread for a classic Reuben sandwich.

BEEF RIBS, USA STYLE BEEF RIBS, BEEF SHORT RIBS



To Prep:

1. Open the bag and lay the ribs on a baking tray, ready for seasoning.
2. Gently remove any excess jelly from the ribs and sprinkle them with your favourite spice rub or seasoning blend.

BBQ Method:

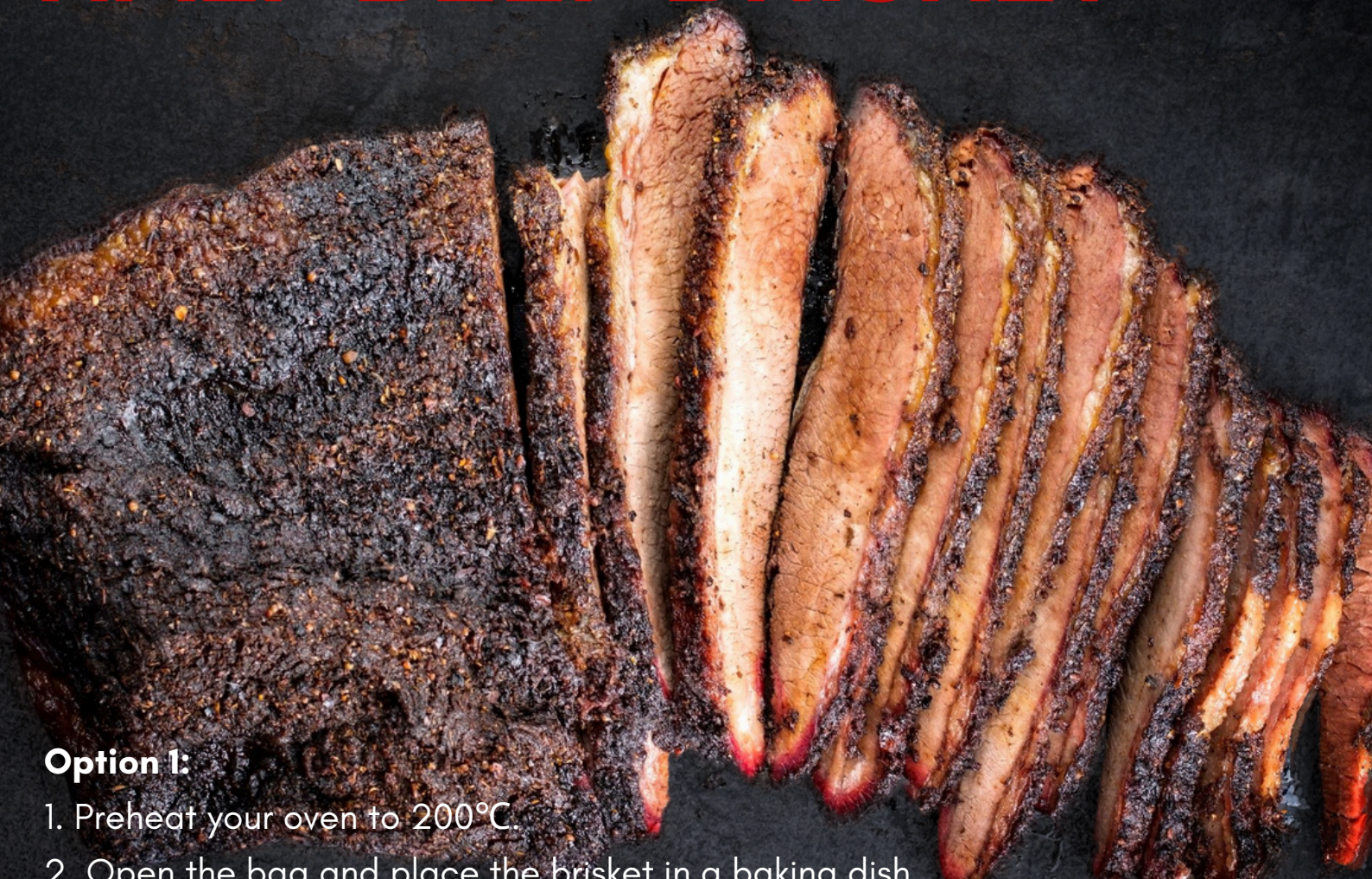
1. Fire up your BBQ to its highest heat.
2. Place the seasoned ribs on the grill, turning every 3-5 minutes until they're beautifully caramelized on both sides.
3. Remove from the BBQ and slather with your favourite sauce before serving.

Oven Method:

1. Preheat your oven to a 220°C.
2. Arrange the prepared ribs on a baking tray.
3. Roast in the oven for 15-20 minutes, turning them at least once to ensure even cooking.
4. Finish with a generous basting of your favourite sauce before serving.

Serving Suggestion: Pair these juicy, tender ribs with tangy coleslaw and buttery corn on the cob for an authentic BBQ experience.

HALF BEEF BRISKET



Option 1:

1. Preheat your oven to 200°C.
2. Open the bag and place the brisket in a baking dish.
3. Season with salt and pepper to taste.
4. Roast for about 20 minutes per kilo, allowing the brisket to warm through and the flavours to meld.

Option 2:

1. Preheat your oven to 220°C.
2. Open the bag and pour the juices into a baking tray.
3. Slice the brisket cold on a clean chopping board.
4. Place the slices into the tray with the juices and season to taste.
5. Roast for about 10-15 minutes, just enough to heat through and soak up the juices.

Serving Suggestion: Serve this tender brisket with baked beans and coleslaw for a true comfort meal, or layer it on sandwiches with cheese and BBQ sauce for a delicious, smokey bite.

BEEF TRI TIP

1. Preheat your oven to 220°C.
2. Open the bag and transfer the beef tri tip into a small roasting dish.
3. Season generously with salt and pepper.
4. Roast for approximately 20 minutes per kilo, allowing the meat to heat through and absorb the flavours.

Serving Suggestion: Slice the tri tip just before serving and pair with roasted root vegetables and a fresh green salad for easy and delicious meal.



DICED BEEF

1. Add the diced beef to your favourite sauce base, whether it's a rich curry, hearty casserole, or comforting stew.
2. Simmer gently for about 25 minutes, or until the beef is thoroughly heated through.

Serving Suggestion: Serve your finished dish over a bed of fluffy rice, creamy mashed potatoes, or with crusty bread to soak up every last bit of the delicious sauce.

