

PREPARATION METHODS

THAWING: Remove Swiss steak package(s) from case and place on a sheet pan in 34-40 degrees F refrigerator. *Leave space between packages for air circulation. Do not remove protective cooking bag. Allow approximately one day for Swiss steak to completely thaw.*

Preparation possibilities: Please be aware that the portion size before cooking was 4.2 ounces. The cooked portion will be 3 ounces, plus or minus 3/8 ounce, which is the generally accept tolerance for portion-controlled meats. The Ada Valley Swiss Steak can be used for Swiss Steak or Salisbury Steak. Empty the contents of each package into a half-steam table pan. Move the portions around in the pan so that they are spread across the bottom of the pan. Add gravy or seasoning to taste and then heat and serve. Or, heat in the package and then transfer to a half-steam table pan and mix in seasonings and/or gravy.

HEATING METHOD: Swiss steaks are fully cooked. Warming to desired serving temperature is all that is required.

Heating Swiss Steak: Place half steam table pan with contents in a pre-heat oven to 300 degrees F. Heat until internal temperature reaches desired temperature.

Heating By The Steak: Place individual servings in a pan of heated au jus until warmed through, approximately 1-2 minutes.

Steam Table Method: Place Swiss steak in a sealed, half steam table pan and set heat at 145 degrees F for approximately 45 minutes.

REMEMBER: Each Swiss steak is fully cooked – over heating will adversely affect quality.

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