

## WAGYU TIPS

- + The risk of burning is higher due to the excessive fats in Wagyu. For this reason, we recommend you **avoid cooking directly over an open flame** and use these cooking instructions to have a successful Wagyu experience.
- + Although Wagyu cooks well on a grill, it can be a little more difficult to master the technique and may be **best cooked on the stove in a skillet**. First-timers should consider using a **cast iron skillet or griddle** for their first Wagyu cooking experience.
- + Avoid **under** cooking and **over** cooking your Wagyu.
  - + We recommend cooking your Wagyu **at least Medium-Rare**, even if you like your steak rare, so the heat penetrates through all the marbling to reach its optimum flavor point.
  - + We suggest that you **do NOT cook your Wagyu past** Medium to Medium-Well.

## STORE & THAW

- + Your Wagyu will come fully or partially frozen in a secure container. You can **refreeze** in the original vacuum-sealed packages for up to one year.
- + Thaw your Wagyu **in the refrigerator**. **DO NOT THAW TO ROOM TEMPERATURE**. Take your Wagyu straight from the fridge into the pan to ensure the fat renders gently.
- + Store in the coldest part of the fridge, wrapped in its original packaging to prevent oxidation.

## PREP

- + Season the Wagyu generously with the seasoning of your choice prior to cooking.
- + To extract the most Wagyu flavor, simply **season with sea salt (and black pepper)** and cook as desired.

## PLUM CREEK WAGYU BURGER GUIDE

### PREPARE

- + **Press your thumb into the middle** to form a depression on top of each thawed Wagyu burger to prevent it from puffing excessively during cooking.
- + Season each side of the patty liberally with salt and pepper (or seasoning of choice).

### PAN SEARED WAGYU BURGERS

- + Preheat pan over medium-high heat. We recommend using a **cast iron skillet or griddle** for best results.
- + When you feel a strong heat coming off the pan, add enough butter to coat the bottom of the pan and carefully add the Wagyu burger patties.
- + Once in the pan, **do not move the patties, or press/squish the meat**. Moving the patties unnecessarily will prevent a good sear from forming and pressing the meat is a deadly sin that causes delicious juices to escape.
- + After 2-4 minutes of cooking, flip each patty, top with cheese and cook for 2-4 minutes longer, removing the Wagyu burgers from the pan when they reach the desired temperature/doneness (see *Wagyu Burger Doneness chart on page 9 for recommended cooking times*).
- + Let burgers **rest two minutes**.
- + Build your Wagyu burger and top with desired condiments.

### GRILLING WAGYU BURGERS

- + Charcoal grilling is NOT the best method for cooking Wagyu – **gas grills work best**.
- + Grilling Wagyu directly on the grates of your grill can be difficult. Therefore we **strongly recommend using a cast-iron pan or cast-iron griddle on the grill** for best cooking results.

- + If no pan/griddle is available and you must cook directly on the grates, **turn on every-other-burner** and cook your Wagyu burgers **over indirect heat** (NOT directly over the heat source or flames).
- + **PRE-HEAT grill (and pans) to medium-high heat**.
- + Grill for about 2-4 minutes or until nice grill marks are formed. Repeat the same process for the other side, cooking until desired temperature/doneness is reached (see chart below).
  - + **NOTE:** If smoke or fire start to come off the burger, then it is charring. Don't let it happen for too long. It is better to turn the burger frequently than not enough.
- + Let Wagyu burgers **rest two minutes**.
- + Build your Wagyu burger and top with desired condiments.

### WAGYU BURGER DONENESS CHART

DONENESS	APPEARANCE	TEMP.	APPROXIMATE COOKING TIME
RARE	Red with cold, soft center	125-130°F	2 MIN/SIDE
MEDIUM-RARE	Red with warm, firm center	135-140°F	3 MIN + 2 MIN
MEDIUM	Pink & firm center	140-150°F	4 MIN + 2 MIN
MEDIUM-WELL	Pink line in center & firm	150-155°F	8-9 MIN

Find inspired Wagyu recipes at  
[www.plumcreekwagyu.beef.com/recipes](http://www.plumcreekwagyu.beef.com/recipes).

## PLUM CREEK WAGYU STEAK GUIDE

### PAN SEARED WAGYU STEAKS

- + If you plan to finish your Wagyu steak in the oven, **pre-heat to 350°F**
- + **Preheat pan** over medium-high heat. We recommend using a **cast iron skillet or griddle** for best results.
- + Cut off some fat from your steaks around the edges and use it to grease the pan for the best, most natural flavor. When you feel a strong heat coming off the pan (*or you see a light haze*), reduce the heat slightly and carefully add the steak.
- + **Sear steaks** for 2-4 minutes on each side (*turning only once*), depending on how well you like them done. The steak should be golden brown and caramelized on the outside.
- + Finish the steaks to desired doneness in the pan, **or**, if finishing in the oven, place the pan in the oven and cook the steaks for about 4 minutes monitoring the temperature frequently. Cook until it reaches the desired internal temperature and doneness (*see chart below*).
- + Remove your Wagyu steak from the pan or oven when it reaches a **few degrees LESS than the recommended temperature/doneness** (*see Rest & Serve instructions*).

### GRILLING WAGYU STEAKS

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- + If no pan/griddle is available and you must cook directly on the grates, **turn on every-other-burner** and cook your Wagyu steaks **over indirect heat** (*NOT directly over the heat source or flames*).
- + **PRE-HEAT grill (and pans) to medium-high heat**.
- + Grill for about 2-3 minutes or until nice grill marks are formed. Repeat the same process for the other side.
  - + After grilling both sides of the steak, rotate the steak 90°. This rotation will produce the famous diamond mark presentation. Cook at the 90° angle for about 2-3 minutes on each side.
  - + **NOTE:** If smoke or fire start to come off the steak, then it is charring. Don't let it happen for too long. It is better to turn the steak frequently than not enough.
  - + Check for desired doneness (*see chart*). If a Medium cook is desired, change the steak placement to a cooler spot on the grill. The steak will continue to cook even on this spot. Make sure to turn it every 2-3 minutes to ensure an even cook on both sides.
- + Remove your Wagyu steak from the grill a **few degrees LESS than the recommended temperature/doneness** (*see Rest & Serve instructions*).

### SMOKING WAGYU STEAKS

We recommend using the following "Smoke & Sear" technique to match the flavor of smoke with a good pan sear that smoke-lovers will enjoy.

- + Dry brine the steak by evenly applying sea salt to the meat's surface **at least two hours** before smoking the meat. Use ½-1 teaspoon of salt per pound of meat.
- + Bring smoker to 230-240°F. We recommend using cherry wood for a good smoke flavor.
- + Bring the meat **straight from the fridge** for maximum smoke absorption during the first half hour.
- + Smoke the meat on **indirect (low) heat** for 30-45 minutes. Be sure to insert a meat thermometer into the Wagyu steak to be able to monitor the internal temperature.
- + When the meat **reaches approximately five degrees less** than the desired doneness (*see chart below*), remove the Wagyu steak from the smoker, allowing the steak to cool another few degrees.
- + **Using a cast iron skillet or griddle** over direct heat (*pre-heated to medium-high heat*), sear for 10-15 seconds on each side or until golden brown and caramelized on the outside.
- + Remove your Wagyu steak from the pan a **few degrees LESS than the recommended temperature/doneness** (*see Rest & Serve instructions*).

### WAGYU STEAK DONENESS CHART

	RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL
TEMP.	120-130°F	130-140°F	140-150°F	150-160°F
½" THICK	2 min/side	3 min + 2 min	4 min + 2 min	8-9 min
¾" THICK	4 min + 2 min	4 min + 3 min	5 min + 3 min	10 min
1" THICK	5 min + 3 min	5 min + 4 min	6 min + 4 min	10-12 min
1¼" THICK	5 min + 4 min	6 min + 5 min	7 min + 5 min	12-15 min
1½" THICK	6 min + 4 min	7 min + 5 min	7 min + 6 min	15 min
1¾" THICK	7 min + 5 min	8 min + 6 min	8 min + 7 min	18-20 min

### REST & SERVE

- + Your Wagyu steak needs to rest, and the **internal temperature will rise several degrees** while resting.
- + To rest the steak, **wrap it in foil and put in a warm place for about five minutes**. Wrapping while it is still warm will allow the temperature to rise by a couple of degrees and resting will allow the juices to redistribute evenly, making it more tender and juicy.
- + Serve Wagyu steaks on **pre-warmed plates** to allow the marbling fat to remain at its peak flavor point.
- + Slice thinly across the grain and enjoy your Plum Creek Wagyu Steak Experience!