



Harris Ranch Fresh Seasoned Citrus Heat Grilling Tenders

Harris Ranch Grilling Tenders are the affordable alternative to filet mignon, without sacrificing quality. Our seasoned beef shoulder filets are one of the most tender cuts of beef available. They cook quickly on the grill or in the oven. Pappy's Citrus Heat seasoning blend combines tangy citrus with the kick of crushed red chili.

The shoulder petite tender, also known as Harris Ranch Grilling Tenders, comes from the chuck in the same general area as the popular Flat Iron steak known for tenderness and flavor.



Product Features

- Produced from the finest grain fed beef.
- We start with closely trimmed Harris Ranch chuck shoulder filet, a premium cut of tender, lean beef perfect for the health-conscious consumer.
- Great alternative to higher-priced cuts such as Filet Mignon, New York Strip and Ribeye.
- Versatile: grill or broil and serve as medallions or cut into thin slices for stir fry.
- Very convenient; no mess and easy to prepare.
- Packed two tenders per package.

Nutrition Information

Nutrition Facts																						
Serving Size 4 oz. (113g)																						
Servings Per Container Varied																						
Amount Per Serving																						
Calories 150	Cal. from Fat 30																					
% Daily Value*																						
Total Fat 3g	5%																					
Saturated Fat 1g	5%																					
Trans Fat 0g																						
Cholesterol 35mg	12%																					
Sodium 600 mg	25%																					
Total Carbohydrate 7g	2%																					
Dietary Fiber 0g	0%																					
Sugars 6g																						
Protein 21g																						
Vitamin A 2%	Vitamin C 0%																					
Calcium 2%	Iron 10%																					
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.																						
<table border="1"> <thead> <tr> <th></th> <th>2,000</th> <th>2,500</th> </tr> </thead> <tbody> <tr> <td>Total Fat</td> <td>Less than 65g</td> <td>80g</td> </tr> <tr> <td>Saturated Fat</td> <td>Less than 20g</td> <td>25g</td> </tr> <tr> <td>Cholesterol</td> <td>Less than 300mg</td> <td>300mg</td> </tr> <tr> <td>Sodium</td> <td>Less than 2,400mg</td> <td>2,400mg</td> </tr> <tr> <td>Total Carbohydrate</td> <td>300g</td> <td>375g</td> </tr> <tr> <td>Dietary Fiber</td> <td>25g</td> <td>30g</td> </tr> </tbody> </table>			2,000	2,500	Total Fat	Less than 65g	80g	Saturated Fat	Less than 20g	25g	Cholesterol	Less than 300mg	300mg	Sodium	Less than 2,400mg	2,400mg	Total Carbohydrate	300g	375g	Dietary Fiber	25g	30g
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SAFE HANDLING INSTRUCTIONS
 THIS PRODUCT HAS PREVIOUSLY BEEN REFRIGERATED AND FROZEN. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS HANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:
 • KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATION ONLY.
 • KEEP RAW MEAT AND BONELESS SEPARATE FROM OTHER MEATS, AND FROM BREADS, VEGETABLES, FRUITS, AND OTHER READY-TO-EAT FOODS.
 • COOK THOROUGHLY.
 • KEEP HOT FOODS HOT, REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

INGREDIENTS: BEEF WITH A SOLUTION® OF [WATER, SOY SAUCE [WATER, SOYBEANS, WHEAT, SALT, HYDROLYZED SOY PROTEIN, MOLASSES, CARAMEL COLOR, CORN SYRUP, POTASSIUM SORBATE], HONEY, BROWN SUGAR, SUGAR, WORCESTERSHIRE SAUCE [WATER, DISTILLED VINEGAR, SUGAR, SALT, HYDROLYZED SOY PROTEIN, DEHYDRATED GARLIC, DEHYDRATED ONION, TAMARIND EXTRACT, SPICES, ANCHOVY PASTE, FLAVORINGS], APPLE CIDER VINEGAR, CHIPOTLE PASTE [HYDRATED CHIPOTLE PEPPER, SUGAR, IODIZED SALT, ACETIC ACID, VEGETABLE OIL [COTTON AND/OR SUNFLOWER AND/OR SOYBEAN OIL], NATURAL FLAVORING, ONION, ARTIFICIAL SMOKE FLAVOR, GARLIC, SPICES, PAPRIKA COLOR, CARAMEL COLOR, SODIUM BENZOATE AND POTASSIUM SORBATE (PRESERVATIVES)], LIME JUICE, CRUSHED RED CHILI, ORANGE JUICE POWDER [CORN SYRUP SOLIDS, NATURAL FLAVORS (CONTAINS ORANGE JUICE SOLIDS), CITRIC ACID, BHT], CAYENNE PEPPER, ORANGE PEEL, SALT, SODIUM ACETATE, SODIUM DIACETATE, WHEAT FLOUR, DEFATTED SOY FLOUR, NONFAT DRY MILK], CONTAINS: SOYBEANS, MILK, WHEAT, ANCHOVY.

Grilling Tenders Citrus Heat
 Harris Ranch Beef Company, Selma, CA 93662

COOKING INSTRUCTIONS:
Preferred Method-Grilling: Pre-heat grill to medium setting. Place the seasoned Grilling Tender on the cooking grate turning every 5 minutes. Cook for 20 minutes. Cut the meat to check for doneness. Extend the cooking time, turning every 5 minutes, until desired degree of doneness.
Oven Broiling: Preheat oven for broiling. Place beef on broiler pan and position pan in oven so that surface of beef is within 3-4" from heat source. Broil for approximately 7-8 minutes, remove and turn beef, cook for an additional 7-8 minutes or until beef reaches the desired degree of doneness. Slice meat into medallions and serve immediately.

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Product Specifications

Product Code:	7946204
Piece Weight:	Random
Case Count:	8
Case Weight:	9.2 - 14.8 lb.
Case Size:	13.75" X 13" X 5.25"
Cases/Pallet	72
Case Cube:	.55
High:	9
Tie:	8
Package Tare:	.03
Shelf Life	Guaranteed 21 days