



Harris Ranch Fresh Seasoned Southwestern Bottom Sirloin Roast

We've joined again with Pappy's Choice Spices to bring you Harris Ranch Fresh Seasoned Southwestern-Style Bottom Sirloin Roast. Already seasoned for your convenience, Pappy's Southwestern seasoning blend combines the bold flavors of onion, garlic, cumin and chili—traditional Southwestern favorites. Ready for the grill or oven.

The bottom sirloin is located just above the tri tip on the loin. They are similar in marbling and tenderness.



Product Features

- Produced from the finest grain fed beef.
- We start with closely trimmed Harris Ranch bottom sirloin roast which is well-known for great beef flavor.
- Seasoned with Pappy's Southwestern seasoning blend using a vacuum tumbling method for superior tenderness and flavor throughout.
- Very convenient; no mess, and easy to prepare.
- Each package includes a Pop-Up® timer for added convenience and perfectly prepared beef every time.

Nutrition Information

Nutrition Facts	
Serving Size 4 oz. (113g)	
Servings Per Container: Varied	
Amount per Serving	
Calories 160	Calories from Fat 70
	% Daily Value*
Total Fat 8g	12%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 310mg	13%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 20g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 15%
*Percent Daily Values are based on a diet of other people's secrets.	
†Values may be higher or lower depending on your cutting needs.	
	Calories
Total Fat	Less than 85g 85g
Sat Fat	Less than 20g 20g
Cholesterol	Less than 200mg 200mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	Less than 30g 30g
Dietary Fiber	Less than 5g 5g
Sugars	Less than 10g 10g
Protein	Less than 20g 20g

Southwest-Bottom Sirloin Roast
Harris Ranch Beef Co. • Selma, CA 93662

SAFE HANDLING INSTRUCTIONS	
<p>KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.</p> <p>KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES, INCLUDING CUTTING BOARDS, UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.</p>	<p>COOK THOROUGHLY.</p> <p>KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.</p>

Ingredients: Beef, Dextrose, Black Pepper, Salt, Garlic Powder, Onion Powder, Cumin, Mustard Powder, Hydrolyzed Vegetable Protein (Hydrolyzed Soy Protein and Partially Hydrogenated Soybean Oil), Chili Powder, Smoke Flavoring (Malic Acid, Natural Hickory Smoke Flavoring), Lime Juice Powder (Lime Juice Powder, Citric Acid, Sodium Citrate, Sodium Acetate, Sodium Diacetate, Wheat Flour, Dehydrated Soy Flour, Nonfat Dry Milk).

Contains: Wheat, Soybeans, Milk

Preferred Method-Grilling: Preheat grill to medium setting and place beef fat side up on cooking grate for approximately 15 minutes. Turn beef roast over and cook for an additional 15 minutes. Turn every 5 minutes thereafter until pop-up timer indicates roast is cooked to 122° F (timer will pop out at 122° F). Continue turning at 5-minute increments until you reach your desired degree of doneness. Doneness is determined by using either a meat thermometer or by cutting into the thickest portion of the roast and checking for color. If using a meat thermometer, cook until roast is 135° F for rare, 140° F for medium rare or 155° F for medium. Remove beef from grill and allow roast to stand for 5 - 10 minutes during which the temperature will rise approximately 5 degrees.

Oven Roasting: Preheat oven to 375° F. Place roast, fat side up in an oven-safe dish. Make sure pop-up timer is visible. Roast uncovered until desired level of doneness. Pop-up timer will pop at approximately 15-20 minutes in the oven; see above grilling instructions for determining doneness.

Questions or comments, call 1-800-742-1955, 8a-4p PST

PO209 Rev11/06

Product Specifications

Product Code:	8605104
Piece Weight:	Random
Case Count:	8
Case Weight:	16 lb. Average
Case Size:	19" X 15.5" X 5.5"
Cases/Pallet	48
Case Cube:	.94
High:	8
Tie:	6
Package Tare:	.03
Shelf Life	Guaranteed 21 days