



Thank you for choosing Prairie Dell Meat Company to meet your processing needs. Below is helpful information to cook and prepare your selected processed meats. At any time you have questions or would like to provide us with your feedback, please do not hesitate to call us.

Thank you and enjoy!

Seasoned Deer/Beef Chili (1 lb = 4 servings)

- 1) Brown meat; use chopped onions and/or add 1 tsp. of Cumin if desired.
- 2) Add 1 12oz. can of tomato sauce, add 1 12oz. can of pinto or dark beans, fill 1 12 oz. can of water and add.
- 3) Simmer at med/low heat for 20 minutes and serve.
- 4) Add shredded cheese, jalapeno's, sour cream if desired or serve over a baked potato.
- 5) Refrigerate left over's immediately!

Deer/Beef Wellington (1 lb = 2 servings)

- 1) Defrost Wellington at room temperature; DO NOT THAW 100%; Dough should be soft to touch only.
- 2) Pre-Heat oven to 425 degrees.
- 3) Once dough is soft, place Wellington in oven for 25 minutes, this will be a medium rare center of continue to bake for a total of 32 minutes for a medium to well center.
- 4) Remove Wellington after desired cook time and place on serving plate.
- 5) Drizzle PDMC's Beef-Burgundy Sauce over the top if desired and serve.
- 6) Refrigerate left over's immediately!

Marinated Deer/Beef/Pork Fajita (1 lb = 4 servings)

- 1) Defrost fajita at room temperature.
- 2) Pre-Heat grill or griddle to 350 degrees.
- 3) Once cooking surface has reached temperature, sear fajita 3 minutes on each side, Pork fajita should be fully cooked to 160 degrees internal temperature.
- 4) Remove fajita cut and serve.
- 5) Refrigerate left over's immediately!

Goat Head Meat Sauce Basting Instructions (1 batch for 2 steaks)

- 1) Place 1 stick of butter in sauce pan.
- 2) Add ½ cup of minced garlic over butter and sauté.
- 3) Add ½ cup of Goat Head Meat Sauce to butter/garlic baste and cook in.
- 4) Apply the ready baste to each side of your grilled meat of choice. (sear one side then add baste, sear the other then add baste. Etc.)
- 5) Once your meat is ready, drizzle remaining baste on plate before adding meat and serve.

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