



# THE BEEF BOOK™



*Beyond Omaha™*



When we set out to build the **Nebraska Star® Beef** brand back in 2010, we had the best of intentions at heart. Like many young entrepreneurs we wanted to get big as fast as our dreams ... in 8 years of doing this, we’ve learned a few things. One of them is that trying to look & act “corporate” really isn’t our thing. We want to take a step back and put a little more of a face to the company ... not just a sweet logo. End of the day, we’re a small family business and we’d like for you to be able to get to know us a little better. Below are the people who make Nebraska Star® Beef real with a little information about who they are and their role in our continued success. None of us take ourselves as seriously as we take our beef. We’re just everyday folks that love to produce (and eat) great beef.



DALE & SHAWNA KLUTE

Dale is “the boss” and Shawna is his wife. They help keep us on the straight and narrow and our focus on product quality and building a functional business. Dale has been in the cattle business all of his life and has kept a narrow focus on producing the best beef in the world – Dale is the reason the quality is so good. Besides working hard, Dale and Shawna spend a lot of time with the grandkids and at sporting events. GBR!!



“UNCLE DAN” KLUTE

Dale’s little brother, Dan’s primary focus is sales, but he also owns a restaurant in Hampton Nebraska called, “Conlee’s”. They serve our beef. In addition to a lot of other fare. Dan has been in Sales most of his adult life, but his first calling was radio. We’d never say that Uncle Dan has a face for radio, but he does have a pretty good radio voice and an encyclopedic knowledge of music.



JORDAN SANCHEZ

Jordan’s primary function is comic relief but he also helps with book keeping, order shipping, assembling products – like seasoning kits – and pretty much anything else that needs to be done, to include light plumbing & janitorial work. Jordan is also active in developing sales accounts with Collegiate and Professional athletic organizations.



JOE KLUTE

Joe is Dale’s son and one of the owners of Nebraska Star Beef. He is primarily active on the beef production side of the business now, but he and Steve worked on the very humble beginnings of Nebraska Star Beef at the kitchen table in the conference room starting back in 2010. Joe and Steve still team up on a couple catering events every year, like a modern day Bo and Luke Duke, except with Ribeyes, not moonshine.



JAYSIE GRABENSTEIN

The first non-family employee, but she may as well be family. Jaysie started working with Nebraska Star Beef since the earliest days of Steve & Joe at the kitchen table. A few years later, we were very fortunate to get her hired away from her first career post-college. She is now the maker of websites, editor of catalog, photographer-in-chief, and organizer of all marketing efforts. We are all very thankful to have Jaysie on the team, Steve especially, because he kind of sucks at organizing things.



# WELCOME

This is more than a catalog. It is a collection of our products and instructions for dishes that can be made using them and also dishes that we enjoy. Many are family recipes that go back longer than we can remember.

*Many of our products are available on Amazon.com.* Just look for the logo next to the product in the catalog. If you have “Prime” ordering via Amazon, it will save you money.



CHANDLER KLUTE

Dale and Shawna’s youngest son. If you are one of the thousands of folks who has ordered on our website or via Amazon.com, Chandler is the guy that packed your order and got it shipped. When he’s not shipping orders, he’s helping to run the growing number of restaurants that Dale & Shawna own – “Joy’s Table” and “Angus Burgers & Shakes” in Kearney and Omaha. Chandler is also active in developing sales accounts with Collegiate and Professional athletic organizations.



KAYLA PFISTER

Dale and Shawna’s daughter, Kayla is the queen of Quickbooks and makes sure that the books stay clean and tidy. Kayla also handles the organizational side of production and makes sure that schedules stay updated and we’re making the most of what is selling the most. Kayla also helps with sales and customer service. If you call in with a question, issue, or just to learn more ... there is a very good chance you’ll be talking with her.



STEVE JOHNSON

Dale & Shawna’s nephew and cousin to all except Jaysie and Jordan, Steve came to work for Nebraska Star Beef on Jan. 1, 2011 from an unlikely background. At that point in time, when it came to cattle, Steve only knew which end the food went in and what end it came out ... Today, Steve works in sales, marketing and is the product development dude. He is also the delivery guy & cook. Steve is a pain in everyone’s ass but he gets a lot done most of the time and can do spectacular stuff with our F250 Transit delivery truck. Shake & Bake!!



KATIE STORY

Dale and Shawna’s daughter-in-law, married to Derek. Around the office she helps out with whatever is thrown her way whether it is putting together orders, data entry for receivables and payables, scanning the website or catalog for updates, ordering office supplies, or putting information into Quickbooks.

*The Nebraska Star Beef Family*



*We believe in providing Premium beef products that are antibiotic and hormone free for families. We believe in modern technology and conveniences such as online ordering with steaks arriving at your door. It is our desire to be the best.*

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# WHO IS NEBRASKA STAR BEEF?

**Nebraska Star Beef** started as an idea in 2009 when long time business partners Tony Mayes and Dale & Joe Klute decided to act on their vision of delivering premium, all natural, Angus beef directly from the farm to the customer a reality.

**B**uilding on the foundation of a successful cattle business, Phelps County Feeders, Nebraska Star Beef was born in 2009.

The first order of business was simple. Sales. It quickly became apparent that selling beef to retail customers was going to be tough. Learning how to figure margins, actual finished product cost, and the nastiest word in the beef business “shrink”, the learning curve was near vertical. The first couple years were tough, and one of the first lessons learned was the seasonality of the business. Orders were numerous around the holiday season, then abruptly dropping off after the “Christmas Rush” as that time of year has been dubbed.

How to increase sales during the remainder of the year and maintain carcass utilization - not just sell steaks - became the next hurdle. In general, the beef market is driven by price - a true “commodity market” and market price drives what most people are willing to pay. Steaks are the easiest to sell and creating a burger that customers are willing to pay a premium for is the Holy Grail of the beef business. Product diversification and innovation were on the horizon.

*“Building on the foundation of a successful cattle business, Phelps County Feeders, Nebraska Star Beef was born.”*

Jerky seemed like a good idea. Working with a federally inspected facility to cook and package the jerky - Diller Locker in Diller, NE - it was time to get in on the “racket” that was making big jerky brands rich. Unfortunately, the jerky business was a little tougher than it looked. Jerky is expensive to make and the shrink percentages are very large - a lot of profit goes right out the smoke stack of the oven as humidity. In the process of learning all this, a new brand of premium beef jerky was born. Lucky Beef Jerky has become a standard in the Nebraska Star Beef product line and like all Nebraska Star Beef products, it is “best in class” or it doesn’t get produced. Lucky Beef Jerky can be found in an ever increasing number of collegiate and professional athletic organizations across the nation and on our website.

One of the unintended consequences that materialized from exercises in beef jerky making was seasoning. A solid relationship with a local seasoning vendor had been formed while working out all of the jerky flavors. The logical next step was to create a steak seasoning. Working with International Spices in Fremont, NE the Nebraska Star Beef family created the flagship steak seasoning: “Signature Seasoning”. To this day it is one of our best selling seasoning products. Over the past few years the seasoning line has grown to include: Horseradish, SPG (Salt, Pepper & Garlic), Signature Universal, and BBQ. “Do It Yourself” Jerky seasoning and cure kits are

also available under the Lucky Beef Jerky brand and have been very successful products.

Following the first couple years of hard lessons in seasonality, the search for customers ran the gambit. Riverside Country Club in Grand Island, NE was the first restaurant customer for Nebraska Star Beef. It became apparent very quickly that restaurant customers were going to be key to the company’s long term success. The “foodservice” business is more than competitive, it’s downright cutthroat most of the time. Nebraska Star Beef has become a valued long-term vendor to restaurants who are passionate about consistently serving an exceptional product. In addition to selling and delivering premium beef to numerous restaurant accounts between Kearney and Omaha, the family now also owns two restaurants in Kearney, one in Gretna.

Amazon.com was mistakenly viewed as competition early in the days of Nebraska Star Beef website business. Over the past couple years Amazon has turned into one of the most valued resellers of Nebraska Star Beef products and sales continue to grow steadily. In the catalog that

follows, all of the products which are available on Amazon are marked as such with search information that links directly to the corresponding page on the Amazon website.

The future is exciting for Nebraska Star Beef. Even 25 years ago few would have imagined that the lay of the land for a small, family farming operation would involve businesses that span from cattle production to catalog and website creation & growth, working with the worlds largest online reseller, restaurants, distributors and many, many wonderful retail customers.





# PREMIUM BUNDLES & GIFT PACKAGES



## HONEST QUALITY

If you're looking for a gift package for the dyed in the wool steak lover ... you just found it. We've pared off all the frills to get the cost streamlined so all they need is a grill and some tongs. This package consists of two of our 35 day aged 12oz NY Strip (the favorite steak of the NSB crew) and a bottle of our famous Nebraska Star Beef seasoning. These steaks are big, tender and juicy every time and we'll ship them right to their door.

*Package Includes:*

- 2 - 12oz Classic Cut Angus NY Strips
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



Item: 85052 | **\$64.99**

## PREMIUM VALUE

This is the perfect package for the value minded customer who appreciates the finest quality. Our 10oz Natural Angus Sirloins are exceptional steaks that will impress the most fickle palates. Wet aged for 35 days then hand cut and trimmed by artisan butchers. The package is rounded out with a bottle of our seasoning.

*Package Includes:*

- 2 - 10oz Classic Cut Angus Top Sirloins
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



Item: 85034 | **\$49.99**  
 **B071R6X3XM**

## SIMPLE LUXURY

Filet Mignon is the most elegant cut of beef. We take ours a step further by aging them 35 days before they are expertly trimmed and portioned. They are quite literally "cut with a fork" tender with flavor that is beyond compare. This package contains two of our finest steaks and a bottle of our legendary seasoning. It is the perfect gift for the discerning steak connoisseur.

*Package Includes:*

- 2 - 8oz Classic Cut Angus Filet Mignons
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



Item: 85038 | **\$74.99**  
 **B06ZZRNV9N**

## SIMPLE INDULGENCE

The 14oz Ribeye is the Cadillac of our line, big, smooth, tasty and never goes out of style. These steaks are aged 35 days and are always premium quality from the long fed, antibiotic free, hormone free beef that we raise just north of Holdrege, Nebraska. These steaks are cut to just over 1" thick and are plastic silverware tender. Try eating a grocery store steak with a plastic fork ... This is the steak that defines the west and it's not one that you'll soon forget. This is a great way to get that special person know just how much you care this year.

*Package Includes:*

- 2 - 14oz Classic Cut Angus Ribeyes
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



Item: 85051 | **\$74.99**

## HEARTY TRADITION

The Ribeye steak is quite possibly the most iconic of all steak cuts. It is generally the largest, richest, most well marbled cut on a head of beef. Our Ribeye steaks are no exception. From the genetics to environment the cattle are raised in, to the 35 day aging process - everything we do focuses on quality. Our Ribeyes are hand cut by artisan butchers who focus on quality ahead of production volume. We take the time to do it right. Our ground beef patties are made from the trim that is generated when cutting these steaks, a proprietary blend of Natural Angus and Natural Wagyu (Kobe style) beef and will elevate your burger experience. The package is rounded out with a bottle of our legendary seasoning.

*Package Includes:*

- 4 - 14oz Classic Cut Angus Ribeyes
- 4 - 1/3lb Angus/Wagyu Ground Beef Patties
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



Item: 85048 | **\$139.99**  
 **B071XY8YTR**





Item: 85037 | **\$209.99**  
amazon B071CPQNTG

PREMIUM PAIRS

Give the gift of excellence. This package contains 2 of each of our “Classic Cuts.” We believe these steaks are the perfect size and portion based on what you look at when you’re looking for a great steak. Aging is absolutely critical to quality. That is why each of our steaks are aged at least 35 days. We raise cattle with an old-fashioned corn finish. There is simply no better way to get a beef ready for market than corn. These steaks will stand shoulder to shoulder with the best steaks in the world.

Package Includes:

- 2 - 8oz Classic Cut Angus Filet Mignons
- 2 - 12oz Classic Cut Angus NY Strips
- 2 - 14oz Classic Cut Angus Ribeyes
- 2 - 10oz Classic Cut Angus Top Sirloins
- 4 - 1/3lb Angus/Wagyu Ground Beef Patties
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



STEAK SAMPLER

This package is a great way to stock up on premium Nebraska Star Beef! Eight mouth watering, natural steaks from the Great Plains of Nebraska to your freezer for just over a 100 bucks (with shipping). This package also makes a great gift with portions for every appetite. We include a bottle of our seasoning, which accentuates the flavor of the meat without overpowering the way many seasonings can.

Package Includes:

- 2 - 5oz Petite Cut Angus Filet Mignons
- 2 - 10oz Petite Cut Angus Ribeyes
- 2 - 8oz Petite Cut Angus NY Strips
- 2 - 6oz Petite Cut Angus Top Sirloins
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:





Item: 85018 | **\$129.99**  
amazon B071XXPTXQ

USDA PRIME PAIRS

Nebraska Star Beef **USDA Prime** beef is literally the best All Natural Angus Beef that is available - the USDA says so. This package contains 2 of each of our most popular “Classic Cuts” which are cut the way we’ve cut our own steaks for decades. Like all of our steaks, they are aged to perfection then cut to optimal thickness for the perfect steak experience. Treat yourself or someone you love to the best of the best.

Package Includes:

- 2 - Prime 8oz Classic Cut Angus Filet Mignons
- 2 - Prime 12oz Classic Cut Angus NY Strips
- 2 - Prime 14oz Classic Cut Angus Ribeyes
- 2 - Prime 10oz Classic Cut Angus Top Sirloins
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:





Item: 85053P | **\$269.99**  
amazon B07BDQV4PL



Item: 85036 | **\$119.99**  
amazon B06ZXRNVMS

EXCEPTIONAL QUALITY

This package contains 4 of our premium, aged, all natural, Angus NY Strip Steaks. We age our beef on a hanger before wet aging atleast 35 days to help make the meat as tender, flavorful and juicy as possible. These steaks can be found in the finest restaurants in our area and will stand shoulder to shoulder with the best steaks in the world. Our ground beef patties are a proprietary blend of Natural Angus and Natural Wagyu (Kobe style) beef. They are designed from the ground up to be the ultimate burger - the perfect combination of flavor, texture and richness. The package is rounded out with a bottle of our seasoning.

Package Includes:

- 4 - 12oz Classic Cut Angus NY Strips
- 4 - 1/3lb Angus/Wagyu Ground Beef Patties
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



PREMIUM ELEGANCE

The Filet Mignon holds the esteem of being the most prized cut of steak on a beef. There are only a few pounds of this lean, exquisitely tender, cut on each animal which means there is always more demand than there is supply. Our 35 day aging process takes the steak experience to a level that simply cannot be found at the average meat counter. This package also contains our premium ground beef patties. A proprietary blend of Natural Angus and Natural Wagyu (Kobe style) beef, these patties balance flavor and richness like no other patty you’ve ever tasted. We also include a bottle of our seasoning which tastes great on steak, pork and chicken.

Package Includes:

- 4 - 8oz Classic Cut Angus Filet Mignons
- 4 - 1/3lb Angus/Wagyu Ground Beef Patties
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:





Item: 85027 | **\$139.99**  
amazon B071XXTYXD

14OZ RIBEYE / BURGER BUNDLE

Our 14oz Ribeye is a big steak, well marbled and rich. The burgers are something special. Some even speculate the blended Angus and Wagyu burgers are actually a product of divine intervention. So the next time you want to serve a steak that will leave your friends wondering just where in the hell you got beef like that ... throw a couple of these on the grill. On a serious note, our beef is always antibiotic and growth hormone free, but we do proudly feed our cattle GMO Corn that we raise ourselves.

Package Includes:

- 6 - 14oz Classic Cut Angus Ribeyes
- 12 - 1/4lb Angus/Wagyu Ground Beef Patties
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:





Item: 31059 | **\$199.99**  
amazon B071CPQL74



# GRILLING TIME

Grilling is much more than just another method of cooking food. Grilling is an institution that borders on religion in many parts of the world. There is a deep primal attraction to cooking over an open flame that just doesn't exist when cooking on a flat top or in an oven.

There are many types of grill. Wood fire, Charcoal, Gas, Wood Pellet, Rotisserie, Pit Barrel and Smokers. We may even be missing one or two. The goal with all methods is the same - apply heat and flame to meat to cook it. While grilling is the most romantic form of cooking it is also the most inherently inconsistent method of cooking. The trouble is all the variables - from fuel type to environmental conditions, it's just hard to get the same grill to cook exactly the same way twice - short of some very expensive grills that do exist. Wood pellet grills with advanced thermostat systems are probably at the front of the line in terms of consistency of temperature throughout the cooking process. Wood fire and charcoal - in most scenarios - are on the opposite end of the spectrum. While they can both deliver exceptional results when managed by experienced pit masters, generally speaking it's tougher for the "average Joe or Sue" to cook consistently on wood or charcoal without significant experience and knowledge of the process and equipment.

No one - especially men - want to admit that we have anything to learn about grilling. Most would claim that it is something given to us in our genetics. That is true around the Nebraska Star Beef office. There have been some things learned the hard way in the cooking room over the years. While some of these things will probably seem pretty obvious to seasoned grill masters and BBQ Guru's, we're just average folks that have taken on an honest interest in grilling food.

It is very important to have the right equipment. Once the right equipment has been obtained, it is critical for the user to become an expert with that equipment.



The item on the top of the list of necessary grilling equipment is a humble one. The single most important tool for preparing premium beef is a quality digital thermometer. Internal temperature is the only way to KNOW exactly what is going on inside a steak, roast or burger. There are various other ways that people will check for doneness, but none are as accurate or consistent as a digital thermometer.

Number two on our list of equipment to cook consistently awesome steaks is a good set of tongs (and a good spatula for burgers). A good set of tongs will have long handles and wide hands that aren't too sharp. They should be large and strong enough to pick up a 3 or 4 pound roast at a minimum. Ideally, tongs should be robust enough to manipulate a brisket.

The third item is a good platter for seasoning, transporting and resting the steaks and burgers. There is a fair amount of consideration that goes into selecting a good steak serving platter, but one that is big enough to season a few steaks efficiently and decent thermal conductivity to help arrest the cooking process as soon as the steaks come off the grill. Food will continue to cook as long as the surface of the food is hotter than the inside of the food. The rate at which it cooks diminishes greatly once it has come off the heat source, but what the food is rested on will have an impact on how it finishes up. Many prefer a cutting board type platter for this purpose. Cutting boards work great, but it is important to make sure they have a juice groove because as the meat rests, some of the juice will find its way out onto the platter.

Rounding out this list is a good set of steak knives. Cutco is our choice for knives in general, but there are many other good knives on the market. Having a nice set of steak knives, and silverware in general, adds to the experience of grilling and eating quality meat. Having good knives means that even the most tender steak, like Nebraska Star Beef Filet Mignon, will cut easily without smashing and deforming. Trying to cut steak with a dull knife or other implement can be a frustrating experience that takes away from the meal.

## PREMIUM 14OZ RIBEYE BUNDLE

This package is designed for the person who appreciates excess at an affordable price. This economy package of our flagship steak will keep you in premium beef for a long time for about the same price you'd pay for a steak dinner for two at a very nice restaurant. Go ahead, treat yourself. This package also includes a 32oz bottle of our Nebraska Star Beef Signature Seasoning to complete the premium steak experience.

### Package Includes:

- 10 - 14oz Classic Cut Angus Ribeyes
- 1 - 32oz Bottle Signature Seasoning



Item: 41059 | **\$249.99**  
amazon B071XY2J2D

## GRILL MASTER VARIETY BUNDLE

It can be hard to find value these days. We are doing what we can to keep it alive. We do things the old fashioned way at Nebraska Star Beef. While there is nothing we can do about inflation, we strive to deliver traditional quality and the most consistent, mouth watering beef on the planet. We raise our own cattle, and have for over 100 years. We work with other local companies in rural Nebraska who still cut steak the old fashioned way - with a knife. We've included some of our favorites in this package and we are sure they'll become favorites of yours. Is it the cheapest meat you can buy? Nope. But once you try our delicious, all natural angus beef, we believe it will change your expectations.

### Package Includes:

\*Choose one of the following seasonings:

- 6 - 6oz Petite Cut Angus Top Sirloins
- 4 - 8oz Petite Cut Angus NY Strips
- 2 - 10oz Petite Cut Angus Ribeyes
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)



Item: 85022 | **\$179.99**  
amazon B079GYLLF1



## 14LB BURGER BUNDLE

14lbs of ultra premium Angus/Wagyu ground beef patties make this package a great choice for family grilling events or the annual block party. There are 40 patties total, 16 - 1/2lb patties for those with larger appetites and 24 - 1/4lb patties for folks with smaller appetites.

### Package Includes:

- 16 - 1/2lb Angus/Wagyu Ground Beef Patties
- 24 - 1/4lb Angus/Wagyu Ground Beef Patties



Item: 25200 | **\$114.99**  
amazon B06ZZH4N4C



HONEST VALUE

Our top sirloin is just as tender, juicy, and unbelievably flavorful as the other cuts of steak. We believe that our premium 10oz Angus Top Sirloin steaks are among the best sirloin steaks on the planet. We put a great deal of focus on doing things the best we can from the genetics of our cattle to the packaging and flash freezing process that we use. These steaks are wet aged 35+ days to ensure that they are as tender as possible. Our ground beef patties are a proprietary blend of Natural Angus and Natural Wagyu (Kobe style) beef and we have been told by more than a few folks that our patties changed the way they think about a burger. We round the package out with your choice of any flavor our exclusive seasonings.



Item: 85030 | \$94.99  
amazon B071XP1T96

*Package Includes:*

- 2 - 10oz Classic Cut Top Sirloins
- 4 - 1/3lb Angus/Wagyu Ground Beef Patties
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:

BEEF BUNDLE

The Beef Bundle has the Grill Master in your house in mind. Requested by our best customers this package is a great way to fill the freezer. Filets to roasts and everything in between. With over a 100 year of all natural beef production (no hormones or antibiotics), Nebraska Star elevates consistency and quality above all others. We age our beef 35 days to tenderize the beef and bring out the flavor. This also helps even the most novice of cooks prepare a great steak.

*Package Includes:*

- 1 - Premium Angus Brisket Flat
- 1 - Premium Angus Tri-tip
- 1 - Premium Angus Chuck Roast
- 2 - 14oz Classic Cut Ribeyes
- 2 - 8oz Classic Cut Filet Mignons
- 2 - 12oz Classic Cut NY Strips
- 2 - 10oz Classic Cut Top Sirloins
- 8 - 1/3lb Angus/Wagyu Ground Beef Patties
- 5 - 1lb Angus Ground Beef
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



Item: 85053 | \$408.86  
amazon B07H11Z1L8

CLASSIC RIBEYE

Folks who love steak will almost always go for the Ribeye. This well-marbled cut is tender, rich, juicy and always satisfies. Nebraska Star Beef ages our beef for 35 days minimum. Then our beef is hand cut and trimmed to maximize flavor and quality.

*Package Includes:*

- 6 - 10oz Classic Cut Ribeyes
- 4 - 1/2lb Angus/Wagyu Ground Beef Patties
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



Item: 85021-1 | \$176.86  
amazon B06ZYM8WZN

BRISKET / TRI-TIP BUNDLE

Ranging from 8-12 lbs our whole briskets will never disappoint. When the appropriate cooking method is applied, there isn't a stomach that won't be satisfied. The Nebraska Star Beef briskets are perfect for competition cooking because of the tenderness and natural juice that the meat provides. The Tri-Tip comes from the sirloin region of the beef, it is much more like a steak than a roast in terms of tenderness and texture. It is great grilled or roasted. It is ideal for everything from sandwiches to tacos.



Item: 8623 | \$195.43  
amazon B07H11DR5T

*Package Includes:*

- 1 - Premium Angus Brisket Whole
- 2 - Premium Angus Tri-tips
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:

PETITE EXCELLENCE

Creating premium steaks of various sizes is not as simple as cutting steaks thicker or thinner to adjust weight. We actually use the smaller cattle to produce our Petite Cuts which allows us to keep the steaks thicker, adding to the overall steak experience. "Petite Excellence" features two of each of our Petite Cut Ribeyes, Filets and NY Strips. It is an exceptional value that will deliver a premium dining experience to those who enjoy a little smaller steak but are passionate about quality. We round the package out with a bottle of our legendary seasoning.



Item: 85035 | \$114.99  
amazon B071R6WY9N

*Package Includes:*

- 2 - 10oz Petite Cut Angus Ribeyes
- 2 - 8oz Petite Angus NY Strips
- 2 - 5oz Petite Angus Filet Mignons
- 1 - Seasoning Bottle of Your Choice\* (Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:





Item: 32001 | **\$229.99**  
amazon B079GYLLF2

AMERICAN STYLE KOBE BUNDLE

Wagyu beef has an almost mythical following across the world. The Wagyu breed of cattle was developed in the Kobe region of Japan, which, for a long period of time was the only place to get Wagyu beef. In recent years the genetics have made their way to the United States and we are proud to offer this exceptional beef in our line. We raise Wagyu cattle along side our Angus beef and use the same harvest and aging process to create a true masterpiece. Wagyu beef is more expensive than Angus beef. The reason for this is simply difference in genetics. Wagyu cattle can take up to 2 times longer than Angus to reach market weight and that additional time on feed is costly. The steak experience that it creates is very unique though, and Wagyu beef has a flavor all it's own. Deep, rich and immaculately marbled, it is truly something to behold.

Package Includes:

- 2 - 12oz Classic Cut Wagyu NY Strips
- 2 - 14oz Classic Cut Wagyu Ribeyes
- 4 - 1/3lb Angus/Wagyu Ground Beef Patties
- 1 - Seasoning Bottle of Your Choice\*  
(Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



CASUAL SOPHISTICATION

Our ground beef is different. Lots of companies try to “re-dress” run of the mill ground beef by adding seasoning, or other non beef accouterments to their patties ... but is that really ground beef? We took a hard look at the different grind types, lean/fat ratios, patty size and weights, as well as what we liked, and disliked, about numerous burgers. Double grind. Texture of Angus. Richness of Wagyu. Well aged flavor. Minimal shrink during cooking. After a great deal of R&D, we believe this is the ultimate ground beef patty. A propriety blend of both Natural Angus and Natural Wagyu (Kobe style) beef blended to create the perfect texture and a burger that stays juicy, even when cooked to “Well Done” temperatures.

Package Includes:

- 4 - 1/2lb Angus/Wagyu Ground Beef Patties
- 4 - 1/3lb Angus/Wagyu Ground Beef Patties
- 6 - 1/4lb Angus/Wagyu Ground Beef Patties
- 1 - 1lb Angus Ground Beef
- 1 - Seasoning Bottle of Your Choice\*  
(Refer to pgs. 52-53 for more info.)

\*Choose one of the following seasonings:



Item: 85033 | **\$69.99**  
amazon B071CPQMVG

SEAR & REVERSE SEAR

When cooking a steak the single most important factor is the internal temperature of the meat, period, end of story. But that does not define the whole steak experience. Enter Sear and reverse sear method of cooking.

A surge in the popularity of a type of cooking called sous-vide is probably a big part of why we’re hearing more about the “reverse sear” process these days. Sous-vide is a French phrase that translates to “under vacuum”. Anyway, sous-vide is a very ingenious method of cooking a wide variety of food to a very precise internal temperature. It utilizes a bag to isolate the food being cooked from the bath in which it is immersed. The bath is generally water that is controlled at a very precise temperature, generally between 131° F to 140° F for meat (higher for vegetables).

Enough about sous vide. Needless to say, a steak that comes out of a bag that’s been sitting in 135° F degree water does not really look particularly appetizing, let alone does it look like a perfectly cooked steak ... even though the internal temperature says otherwise. Frankly, steaks look like hell fresh out of the sous-vide bag ... so how does the chef fix this little issue? This is where the reverse sear comes in to save the dinner presentation. A little olive oil & butter and a few moments on a hot surface and the steak becomes something to behold. Not only is it cooked to perfection, but the searing process caramelizes the outer surface which helps to open the bouquet of the seasoning and give the steak a much more satisfying appearance.

Is the sous-vide method required if one wants to try a reverse sear at home? Absolutely not. Another method that is perfectly conducive to reverse searing is to oven roast the steak and remove it just below the desired internal temperature is reached. Then reverse sear to perfection.

Searing ... you guessed it, it’s just the opposite of reverse searing. The searing method is exactly the same, but in the “searing” process, the steak is seared prior to dropping it into the sous-vide bag, or the oven. The steak is going to sweat and loose a little bit of the caramelization in the sous-vide bag, so a reverse sear is the preferred method when using sous-vide. But, if you’re going to oven finish the steak, there is no harm in searing it prior to finishing, in fact, many prefer to sear first and oven finish second.

Misconceptions can be one of the biggest stumbling blocks to success, especially in the kitchen. There is one huge misconception about searing steaks ... drum roll ... the temperature of the surface on which the searing is taking place. Many assume - and the damn internet reinforces - that a searing surface should be “red hot” to cauterize the surface of the steak to “seal in the juices”. This is simply BS. The point of searing is to create a caramelized finish that accentuates flavor and visual appeal. A medium/low heat is perfect. The Maillard Effect (the fancy name for caramelization) occurs just above 300° F, which is well below where cooking oil starts to burn and smoke ... We prefer to use a 50/50 blend of extra virgin olive oil and unsalted AA butter. The butter will help to form a crust at a slightly lower temperature than the oil alone. It also adds a little richness to the flavor. SO ... if you are smoking up the whole kitchen to sear a steak ... you’re doing it wrong.

Another misconception is that “searing has to happen on a flat surface”. It doesn’t. Remember the Maillard Effect? The surface of the steak just needs to reach 320° F or so for a brief period to allow the surface to brown. This is easily achieved using direct heat on a grill, the higher the heat, the less time it takes ... but again, 300 - 320° F is the target temperature, so no need to get out the propane torch ... unless you want to.



# FROZEN VS FRESH

*At Nebraska Star® Beef we have a one of a kind program that was designed from the ground up to produce FROZEN all natural (antibiotic free, hormone free from birth) humanely raised, premium beef products. So, how does our program differ from others?*

## NEBRASKA STAR® BEEF:

Raising, eating and storing beef for 4 generations we've learned that CONSISTENCY is EVERYTHING. After our cattle are killed, we hang age the carcass for at least 21 days - the traditional way. Then we break the carcass down and wet age for an additional 35 days. It is then packaged in specialized high barrier material and blast frozen immediately. The beef is very literally "frozen" at its peak of perfection. Beef is then stored in a state of the industry cold storage facility at -10° F until it is shipped. When shipping beef we use dry ice (-109° F) to maintain this very low temperature as long as possible. This helps to maintain the product integrity created in the blast freezing process. As long as the time is taken to thaw beef slowly, each and every product from Nebraska Star® Beef will be very consistent from steak to steak or year to year. Delivering frozen beef in special packaging to the customer's door allows the customer to keep the beef frozen for months - much, much longer than beef purchased fresh.

## BEEF FROM THE STORE:

Cattle are killed and quickly broken down into boxed beef. Within days, boxed beef moves quickly into the retail market where it is cut into steaks or ground into burger and placed on the shelf. The amount of aging can vary widely from a few days to a few weeks; the goal being to get it on the shelf quickly so that it has maximum shelf life. If the steak doesn't sell for some reason or another, it's ground and blended with other ground beef and other trimmings to create burger or ground beef patties. There is nothing wrong with this system, and it's perfectly safe, but it makes it tricky to buy consistently aged product, and aging is critical to a premium beef experience.



# GIFT CARDS



Christmas, birthday, or just to say you care, our gift cards are great for all occasions!

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NEBRASKASTARBEEF.COM | LUCKYBEEFJERKY.COM



## PETITE CUT STEAKS

Petite Cut steaks aren't just our regular steaks cut thinner to get them to a lighter weight. We use beef from smaller cattle so that our Petite Cut steaks are smaller in cross section, which means that even though they are lighter, we can cut them thicker. Thicker steaks always cook better than thin ones.

## CLASSIC CUT STEAKS

These steaks are cut the way we grew up eating them. They are generous portions, but well balanced in every respect. We keep them no less than 1" thick and in most cases they run closer to 1.5" thick. We cut steaks this way because we believe it achieves the best balance between cook-ability and eat-ability. Steaks that are too thin are difficult to cook perfectly, steaks that are thicker require much longer cook times, and bigger appetites. Classic Cut steaks are all about balance.

## KING CUT STEAKS

We had to talk the big boss into making these, as they are a little ... extravagant. One of our best restaurant customers asked us for some "special steaks" for an event they were hosting. Our butchers cut these epic steaks, and after having a few ourselves, we decided to include them in our standard line up. We don't sell a lot of these, but if you want a steak that makes a statement, serve a King Cut.

*Natural  
Angus  
Products*



# INDIVIDUAL STEAKS



## PREMIUM ANGUS FILET MIGNON

The Filet Mignon has long been the most elegant cut of beef and we portion our premium, center-cut Filets for the ultimate steak experience. All of our steaks are aged a minimum of 35 days after harvest. We recommend serving our filets between rare and medium rare, over cooking can make them dry and tough. The texture of our Filet Mignon steaks is something truly special. They are so tender that they literally melt in your mouth. The Nebraska Star® Beef Natural Angus Filet is the ULTIMATE Angus experience.

	1.25 – 1.5" 	1.5 – 1.75" 	1.75 – 2.0" 
	<b>5OZ PETITE CUT</b>	<b>8OZ CLASSIC CUT</b>	<b>12OZ KING CUT</b>
	Item: 1103	Item: 1109	Item: 1112
QTY			
1	<b>\$25.99</b>	<b>\$34.99</b>	<b>\$44.99</b>
4	<b>\$94.99</b> (\$23.75 per steak)	<b>\$129.99</b> (\$32.50 per steak)	<b>\$169.99</b> (\$42.50 per steak)
8	<b>\$174.99</b> (\$21.87 per steak)	<b>\$239.99</b> (\$30 per steak)	<b>\$319.99</b> (\$40 per steak)



*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F



*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F

## PREMIUM ANGUS NY STRIP

The NY Strip is a legendary steak and it has earned that reputation. It is simply hard to match the combination of texture, tenderness and flavor this cut delivers every time it hits a plate. All of our NY Strips are among the most tender, juicy, well marbled steaks in the world. We take it a step further and age all our beef 35 days, and flash freeze it moments after the steaks are perfectly portioned at the local, traditional butcher shop. Our steaks are raised with care on our farm, then hand cut and packaged, not factory produced and we control the process from start to finish to ensure the utmost consistency.

	 1.0"	 1.25 – 1.5"	 1.5 – 1.75"
	<b>8OZ PETITE CUT</b>	<b>12OZ CLASSIC CUT</b>	<b>16OZ KING CUT</b>
	Item: 1104	Item: 1108	Item: 1116
QTY			
1	<b>\$22.99</b>	<b>\$29.99</b>	<b>\$39.99</b>
4	<b>\$79.99</b> (\$20 per steak)	<b>\$109.99</b> (\$27.50 per steak)	<b>\$149.99</b> (\$37.50 per steak)
8	<b>\$144.99</b> (\$18.12 per steak)	<b>\$199.99</b> (\$25 per steak)	<b>\$279.99</b> (\$35 per steak)

# INDIVIDUAL STEAKS

## PREMIUM ANGUS TOP SIRLOIN

One of the best values in the line - they are not your run of the mill supermarket sirloin. Our Classic Cut Top Sirloin steaks are cut thick and while they are a leaner cut, our old world aging process makes them tender and juicy beyond belief. These steaks are great cooked slow on your grill or pan seared and finished in an oven at 400° F for 10 to 12 minutes. We recommend serving our Top Sirloin steaks between medium rare and medium well. Nebraska Star® Beef Top Sirloin steaks are elegant beyond their cost.

	 1.0 – 1.25"	 1.25 – 1.5"	 1.5 – 1.75"
	<b>6OZ PETITE CUT</b>	<b>10OZ CLASSIC CUT</b>	<b>14OZ KING CUT</b>
	Item: 1135	Item: 1139	Item: 1138
QTY			
1	<b>\$15.99</b>	<b>\$22.99</b>	<b>\$29.99</b>
4	<b>\$59.99</b> (\$15 per steak)	<b>\$84.99</b> (\$21.25 per steak)	<b>\$109.99</b> (\$27.50 per steak)
8	<b>\$104.99</b> (\$13.12 per steak)	<b>\$144.99</b> (\$18.12 per steak)	<b>\$199.99</b> (\$25 per steak)








*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F



## PREMIUM ANGUS RIBEYE

The Nebraska Star® Beef Ribeye is the granddaddy of ‘em all. This iconic steak can tame the biggest appetite. Beyond that, we age all our steaks 21 days, the old fashioned way - on the carcass - on a hanger then another 35 days of wet age. Finally, steaks are cut and flash-frozen at the peak of perfection. Ribeye steaks come from the same cut as prime rib except the Ribeye is cut and trimmed for the grill. Much like the Prime Rib, the Ribeye is very well marbled which results in a very rich, tender, juicy steak experience. We recommend serving our Ribeye steaks between Blue (cool rare) and never more than Medium-Rare.

	 .75 – 1.0"	 1.0 – 1.25"	 1.0 – 1.25"
	<b>10OZ PETITE CUT</b>	<b>14OZ CLASSIC CUT</b>	<b>16OZ CLASSIC CUT</b>
	Item: 1055	Item: 1059	Item: 1056
QTY			
1	<b>\$24.99</b>	<b>\$34.99</b>	<b>\$39.99</b>
4	<b>\$89.99</b> (\$22.50 per steak)	<b>\$129.99</b> (\$32.50 per steak)	<b>\$149.99</b> (\$37.50 per steak)
8	<b>\$159.99</b> (\$20 per steak)	<b>\$239.99</b> (\$30 per steak)	<b>\$249.99</b> (\$31.24 per steak)

	 1.0 – 1.25"	 2.5 – 3.0"
	<b>20OZ BONE-IN</b>	<b>24OZ KING CUT</b>
	Item: 1060	Item: 1058
QTY		
1	<b>\$44.99</b>	<b>\$44.99</b>
4	<b>\$169.99</b> (\$42.50 per steak)	<b>\$169.99</b> (\$42.50 per steak)
8	<b>\$319.99</b> (\$40 per steak)	<b>\$319.99</b> (\$40 per steak)





## Premium Angus Porterhouse

Weighing in at 28 mouthwatering ounces, this is the biggest steak in our line. A full size Filet Mignon and NY Strip both still attached to the bone, this steak is enough for two and heavenly excess for one. When you want to make an impression ... this is the steak.

28OZ KING CUT	
Item: 1107	
QTY	
1	\$59.99
4	\$230.00 (\$57.50 per steak)
8	\$440.00 (\$55 per steak)

*Recommended Preparation Method:*

1.5 hours at 350° or until internal temperature reaches 180° F  
Remove from heat, wrap in foil and rest for 30 minutes.



## Premium Angus T-Bone

The steak that made steaks famous. Our 22oz T-Bone is a full portion NY Strip, a generous portion of Filet Mignon and the bone that connects the two. Like all our steaks, it's corn fed and long aged for maximum tenderness and flavor. An American Classic!!

22OZ KING CUT	
Item: 1106	
QTY	
1	\$44.99
4	\$169.99 (\$42.50 per steak)
8	\$319.99 (\$40 per steak)



*Recommended Preparation Method:*

45 min at 375° or until internal temperature reaches 130 - 140° F  
Rest uncovered for 5-10 minutes and serve.



## Premium Angus Flank Steak

Our Flank Steak is a true multi-use steak. It can be cooked and served like any other steak. It does equally well when sliced thin for fajitas or salad and works great cubed for use in dishes like Chili, beef stroganoff or pasta sauce. Flank steaks are approximately 3/4" thick and finer grained than Skirt Steaks. Like all our steaks, it's best to thaw slowly as possible.

10OZ CLASSIC CUT	
Item: 1111	
QTY	
1	\$15.99
4	\$59.99 (\$15 per steak)
8	\$114.99 (\$14.37 per steak)

*Recommended Preparation Method:*

45 min at 375° or until temperature reaches 140° F



## Premium Angus Skirt Steak

The Nebraska Star Beef 10oz Skirt Steak is a premium twist on this fairly “common” cut. Skirt is considered by many as a “one level up” from ground beef cut, but when it's finished and aged properly, it's a great cut of beef with a texture all its own and great flavor.

10OZ CLASSIC CUT	
Item: 1078	
QTY	
1	\$15.99
4	\$59.99 (\$15 per steak)
8	\$114.99 (\$14.37 per steak)

*Recommended Preparation Method:*

Grill or pan-sear until done or 2-3 minutes per side on 375° grill



## Chuck Tender

The Chuck Tender is a cut that isn't typically found in the supermarket. It is one of the cuts that we'd consider a “butcher's cut”. Butcher's cuts are generally nice cuts of beef that don't yield terribly high, but are too good to put in the meat grinder. Chuck Tenders resemble a Filet Mignon in appearance, but they eat more like a Top Sirloin. There is also a small tendon that runs through the center of the steak, which must be trimmed around when the steak is being carved. In the end, we agree with the Butcher - this steak is too good to grind, but it's also enough extra work to carve that we price it like a value steak. If you're in the mood for something different or maybe just to broaden your steak horizons, give the Chuck Tender a try.

6OZ PETITE CUT		8OZ CLASSIC CUT	
Item: 3002		Item: 3003	
QTY			
1	\$8.00		\$12.00
4	\$29.00 (\$7.25 per steak)		\$42.00 (\$10.50 per steak)
8	\$53.60 (\$6.70 per steak)		\$67.20 (\$8.40 per steak)

*Recommended Preparation Method:*

45 min at 375° or until temperature reaches 140° F



## Bottom Sirloin / Boston Strip

One of the best value steaks on the beef, these steaks are tender juicy and delicious. At 5oz they are the perfect portion for smaller appetites or as a breakfast steak. They are great grilled or reverse seared and also work well for dishes like fajitas or steak sandwiches. Once you try these steaks, we believe you'll wonder just why so many beef companies turn this awesome cut into ground beef.

5OZ PETITE CUT	
Item: 1140	
QTY	
1	\$10.00
4	\$36.00 (\$9.00 per steak)
8	\$64.00 (\$8.00 per steak)

*Recommended Preparation Method:*

Grill or pan-sear until done or 2-3 minutes per side on 375° grill







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*"Angus Burgers & Shakes" and "Joy's Table" are both part of the family and serve Nebraska Star® Beef in addition to other premium locally sourced ingredients.*

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# USDA BEEF GRADING SCALE & PROCESS

## WHERE NEBRASKA STAR BEEF FITS IN

Many consumers don't know much about how beef is graded for quality beyond "Prime is the best". USDA FSIS stands for: "United States Department of Agriculture Food Safety and Inspection Service". USDA FSIS is the government entity that oversees, among many other things, the grading of beef. Believe it or not, there are 7 official USDA grades below Prime. The 3 lowest grades of beef, "Utility", "Cutter" and "Canner" are seldom encountered in the retail market as retail cuts. "Standard", "Commercial", "Select", "Choice", and "Prime" are the other 5 grades and of them, "Choice" and "Select" are the 2 most commonly encountered in the retail marketplace.

Age is the first factor in grading. Younger cattle (<30 months) make up the majority of beef produced. Older cattle (>30 months), are generally breeding stock or dairy cattle that are no longer producing milk, will normally comprise the lower grades on the scale. Many times they are not graded at all. Ungraded cattle are commonly referred to as a "No Roll" due to their lack of a USDA grade stamp. Beef from older cattle is generally a little tougher and does not "eat" as well as beef from younger animals. Nebraska Star Beef cattle are harvested at around 24 months of age, we have found this to be the optimal age of harvest to balance marbling and texture.

Less than 7% of total domestic beef production grades "Prime". The majority of this beef is sold to restaurants and upscale hotels. "Select" is the 2nd least common and comprises 20 and 25% of total production. "Choice" is the most common grade of beef and makes up somewhere between 70 and 75% of all carcasses graded. This speaks very highly of United States beef production; as a country we produce a very high quality product.



Prime beef, being the least common grade by a wide margin, means that it is considerably more expensive than "Choice" and "Select". To put it in perspective, there are approximately 10 pounds or so of Filet Mignon on every head of beef. This equates to about 20 8oz Filet Mignon steaks per animal. "Prime" beef is truly rare and special. That is why it costs considerably more than lesser grades.

Grading may be conducted only by qualified USDA FSIS inspectors who are experts in their field and they take this responsibility very seriously. They personally stamp each animal that they grade to identify their work as well as the animal's grade. To grade a head of beef, the hanging halved carcass is cut horizontally across the Rib roll between the 12th and 13th rib. The grader then inspects the cross section for intramuscular fat also known as "marbling". The more marbling present, the higher the quality grade.

In addition to the animal's age and marbling, graders also consider the amount of fat that is present on the outside of the carcass. This fat measurement is referred to as "Yield Grade" and is rated between 1 and 5. A yield grade of "1" means "Lean and Heavy Muscled" a yield grade of "5" means "Fat and Light Muscled". As a general rule, the lower the yield grade number, the better, as there is more beef and less fat on the carcass.

Nebraska Star Beef takes a different approach to raising our antibiotic free, hormone free cattle. Our cattle are fed a blend of grass and corn. This feed ration helps to insure the best finish possible. By eliminating growth hormones and antibiotics of any type, our cattle tend to marble better than average. All of our cattle are graded by a USDA FSIS inspector to determine absolute quality. On average, our cattle grade between 15 and 20% "Prime", which is a very high rate by industry standards. The remainder grade

*"Nebraska Star Beef takes a different approach to raising our antibiotic free, hormone free cattle."*

"Choice". In the very rare instance that we have an animal that grades "Select", that beef is sold to our employees and it does not wear the Nebraska Star Beef brand. It is still great beef, but if it does not meet our brand standard of "Choice & Higher" we will not market that beef.

The primary external factors that play a role in overall grade are genetics, age and type of feed. Having the right genetic foundation is very important in producing the best beef. Cattle in the Nebraska Star Beef program come from an Angus/Angus Cross genetic and are backgrounded on the northern plains - Montana, Wyoming, North Dakota, South Dakota, and here in Nebraska. Age is also an important



factor. As discussed earlier, harvesting cattle at the right time is very important. The cattle need enough time on feed to develop significant marbling, but too long and the beef will begin to lose texture and get tougher. The type of feed is also critical. We take many steps beyond most commercial beef producers. We work very closely with veterinarians who specialize in animal nutrition to make sure

that our feed ration keeps our cattle healthy naturally. We steam flake our corn so that it is much more palatable and digestible, which improves animal health and wellbeing. We also work with cutting edge animal behavior veterinarians who help us develop and implement the lowest stress handling techniques possible.



USDA Grading is an important part of the beef production business and it helps to establish the market and categorize the majority of beef that is raised, harvested and sold in the United States. It is important to the Nebraska Star Beef program because it gives us absolute feedback from a very credible 3rd party who has no financial interest in our business. The fact that our "Prime" rate is consistently at least 2 times higher than the industry average tells us that we are doing something right, and that edifies our belief in the way we do things and lends a great deal of credence to our quality claims.





PRIME FILET MIGNON

It's not easy to improve upon the already exceptional Nebraska Star Beef All Natural Filet Mignon, but the USDA Prime grade means they truly are a cut above. Like all of our premium steaks, the USDA Prime Filet Mignon is hanger aged, then wet aged for 35+ days before being hand cut by expert butchers. It is then packaged in special heavy cryovac packaging and flash frozen to capture it in it's perfect state until it is thawed for cooking.

QTY

100Z CLASSIC CUT

Item: 1139-P

1	\$29.99
4	\$109.99 (\$27.50 per steak)
8	\$199.99 (\$25 per steak)

1.25 - 1.5"



*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F



PRIME NY STRIP

Only a small percentage of the cattle that we hand select and harvest to be Nebraska Star Beef steaks make the USDA Prime grade. That lands these NY Strips in a class of their own. We take a lot of pride in our aging process. It is what allows us to take great beef and make it even better. When we start with beef as rare as USDA Prime, the aging process turns it into something very special.

QTY

120Z CLASSIC CUT

Item: 1108-P

1	\$39.99
4	\$149.99 (\$37.50 per steak)
8	\$279.99 (\$35 per steak)

1.25 - 1.5"

*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F

PRIME SIRLOIN

Top Sirloin steaks are one of the most underrated steaks on a head of beef. As a general rule, Top Sirloin steaks come out the best when they are aged properly. When we use our proven aging and flash freezing process on USDA Prime Top Sirloin steaks, they turn into something truly exceptional.

QTY

100Z CLASSIC CUT

Item: 1139-P

1	\$29.99
4	\$109.99 (\$27.50 per steak)
8	\$199.99 (\$25 per steak)

1.25 - 1.5"



*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F



PRIME RIBEYE

The steak lover's steak taken to the pinnacle of perfection. The Ribeye steak has been the most iconic steak since people started eating cattle. It's big, beefy and the texture is unmistakable. We take the time to age these steaks the best way we know how, and that comes through when you take your first bite.

QTY

140Z CLASSIC CUT

Item: 1059-P

1	\$44.99
4	\$169.99 (\$42.50 per steak)
8	\$319.99 (\$40 per steak)

1.0 - 1.25"



*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F



USDA PRIME Beef

USDA Prime beef comprises only around 7% of total U.S. Beef production. Nebraska Star® Beef genetics and production methods allow us to produce PRIME beef at a rate roughly by 3x higher than the national average. When you purchase USDA Prime steaks from Nebraska Star® Beef, you can be confident that you are purchasing the best steaks that money can buy.





# AGING BEEF

## Part Science ... but Mostly Art

Aging beef is something that a lot of companies talk about in their marketing, but too few consumers truly understand precisely what they are talking about. The point of aging beef is very simple: To enhance the Premium Steak experience. It also adds significant time to the production process, which adds cost. It can also cause beef to “shrink” which also adds cost due to significantly reduced yield. A few questions come to mind immediately: How does “aging” work?? Won’t beef spoil if it’s just left sitting around?? How is the process controlled?? How long does it take?? Let’s dive into the aging process and try to dispel some myths and provide a little deeper understanding of exactly what it means when you read “Aged 21+ days” on the menu at your favorite restaurant.

First off, there are two types of aging. Wet Aging and Dry Aging. They are very different processes. Both are effective and both deliver positive results.

“Wet aging” is a process that the packers started to promote decades ago when cryovac packaging of “primals” became the standard method for packing beef. “Primals” are the large muscle groups from which commonly know steaks are cut - ribeye, strip, sirloin, T-bone, Filet, etc. “Wet aging” is the time between when the primal goes in the cryovac package and when the package is opened to be cut into steaks. It can encompass time in the warehouse, aging on the delivery truck, train or ship, it can be wet aged while it’s sitting in the back room of the butcher shop or kitchen cooler in a restaurant. There are two key factors critical for wet aging: 1. The primal must remain sealed in the heavy, well sealed, cryovac bag in which they were sealed by the packer. 2. A very well controlled temperature that is just above freezing, usually around 32 - 34° F. Beyond that, all that is required to wet age successfully is time. For product to be considered “wet aged” it generally needs to be aged 14 days or longer, and it’s not uncommon for 60+ days to elapse in the wet aging process. Over time, the meat will tenderize significantly and develop a more complex flavor. We have experimented with wet aging periods and we’ve found our best results in the 35 to 60 day range, but never less than 35 days. Wet aging is well suited to contemporary beef production methods and beyond maintaining the integrity of the package and the storage temperature, there’s not much skill required to age successfully - it’s a very simple process. There is little to no shrink associated with wet aging.

Dry aging, on the other hand, is a completely different process. The basic goal is the same; to enhance beef quality. Dry aging beef is a process more in line with the aging of cheese or charcuterie. Storage temperature is still a major factor, and 32 - 34° F being necessary, but the cryovac bag is eliminated and the beef is exposed to the atmosphere in the cooler. In addition to the atmosphere, the beef is exposed to the bacteria that live in the cooler and every cooler will tend to develop it’s own unique biology which results in a unique flavor that is imparted into the beef. Dry aging periods can range from 35 days on out to 120+ days and beyond, depending on the desired result. Dry aging is a much less common practice than wet aging, mainly because it is not “mass production friendly”. Dry aging guarantees significant

product shrink - for example: a Rib roll that starts at 15 lbs may only weigh 10 lbs after the dry aging process. On the up side, there is now 15 lbs of flavor condensed into a 10 lb rib roll ... but the cost doesn’t shrink, only the beef does. What this means is that if a 15 lb rib roll is \$10/pound = \$150 for the rib roll. After dry aging, now it’s  $\$150 \div 10 \text{ lbs} = \$15/\text{per pound}$  of dry aged steak. Dry age shrink is EXPENSIVE!! In addition to the significant shrink due to moisture loss, a significant portion of the outer layer will need to be trimmed prior to cutting steaks, so the end yield for our dry aged rib roll may be < 60% of the original start weight. If one compares that to wet aging ... wet aged rib roll will yield closer to 90% finished product.

So, what is the Nebraska Star Beef aging process? While dry aging is a very unique and “impossible to duplicate in a production setting” type process and flavor, we have worked hard to stack the deck in our favor as best as possible. One of the major advantages that we have over other beef producers is that we work very closely with a local butcher shop/packing house to kill and pack all of our own cattle. While it is currently not feasible for us to dry age individual steak primals prior to cutting steaks, we still do things a little different than other companies. After our animals are killed they go into the cooler as hanging halves, just like at the big packing houses, except, most of the big houses let the halves hang & cool for 24 - 48 hours. We hang our halves in the cooler for 24 days or longer. After this extended cooling period which has a similar effect as dry aging, but with much less shrink, we break the halves down into primals, bag them and wet age for another 35-60 days. This produces beef that is impeccably tender and very flavorful, but we are able to avoid a great deal of the shrink that is normally associated with dry aging by hanging the carcass half much longer than others are able. This gives us the best of both worlds, while minimizing shrink.

Wet aging definitely affords the most control over the aging process and for large volume producers, there is no better way. The flip side is that there is often significant variation in how long the product is actually aged, depending on market demand for certain cuts, etc, which can mean that the end product is inconsistent from steak to steak. Dry aging will always have a place among the most discerning individuals who are looking for something unique and exclusive. Dry aging will almost always happen at the butcher shop or restaurant level as, by its very nature, it is more of a craft than a prescribed process.

Aged beef is generally better beef, but it is very important to know the finer points and how they effect the final product. There is no shortage of resellers who are content to market beef with only “transportation time” in cryovac as true “wet aged beef”. To honestly know what you are getting, ask your beef supplier to get specific with regard to how they age their beef and don’t ever hesitate to ask questions.



# Wagyu Beef

## Why all the fuss?

The consumer market in America has been conditioned and driven by “what’s new” for decades. Many manufacturers in a variety of industries come out with a whole new line of products every year to help stimulate interest in their products and brand from cars to fashion to electronic devices. New product development is the cornerstone of marketing in western civilization.

Just what does that have to do with Wagyu beef? **Everything.** The casual consumer probably perceives beef as just another boring agricultural commodity product that has its cost controlled by the Chicago Mercantile Exchange. While that is not totally untrue, it is also not quite that simple. Successful marketers take commodity products and use expertise to add value to those products so they can earn a profit. Easy right? In theory, maybe. This is where products like Wagyu beef come in to the conversation.

Not all wagyu beef is Kobe beef, BUT all Kobe beef is Wagyu. Wagyu beef cattle can be any or a combination of the following breeds: Japanese Black, Japanese Brown, Japanese Shorthorn, and Japanese Polled. What most people don’t know is that Kobe is a city in Japan, then became famous for the beef that it produces in its Hyogo Prefecture, and to this day the only place to procure true Kobe beef is from Hyogo Prefecture of Japan. Wagyu is simply a breed of cattle, much like Aberdeen Angus, Piedmontese, Charolais or Long Horns. Cattle breed types vary greatly, like most other domestic animals. Wagyu cattle are known for producing heavy marbling that far surpasses the marbling found in most domestic breeds of cattle.

In America, there is a lot of misconception surrounding Kobe beef. Many people confuse American Wagyu beef with Kobe beef and believe the two are interchangeable. While Wagyu beef is considerably different genetically than American breeds, the same feeding process is used to finish both breeds. In “American Wagyu” cattle, it is not uncommon to do a partial cross with a traditional American beef breed, generally Angus,

to create a Wagyu/Wagyu cross genetic that fits into the American beef production model better.

So why is Wagyu beef so much more expensive than other beef? Short answer; “time and feed”. It takes a minimum of 450 to 500 days on finish ration to produce Wagyu beef and many feed them for over 600 days. Compare that to the average 225 to 250 days on finish ration for most American breeds like Angus, Hereford or Charolais. This is purely a difference in genetics. The first question that comes to the mind of most consumers is; “what happens if Angus cattle are fed for a longer time? Will they marble like Wagyu?” and while this is a perfectly reasonable question, the answer is “No”. Why? Very simply, “genetics”. The Angus and Angus cross gene that dominates the U.S. beef production landscape will marble to a point, but after this point is reached it tends to add fat between the hide and carcass, increasing the “yield grade” (please refer to page 20 for our article on USDA Grading for a more in depth explanation of yield grade). Unlike the Angus and Angus cross cattle, Wagyu cattle continue to marble for a much longer period of time so long feeding them increases the degree of marbling. Or simply, Wagyu cattle require a great deal more time and feed to finish. Time and feed add a significant amount of cost to the cattle, which increases the overall cost of the beef.

Is it really better?? That depends completely upon customer expectations. Wagyu is definitely a premium beef product. It is different than Angus and other domestic breeds. USDA Prime Angus beef is also an exceptional product. Wagyu generally exhibits somewhat more marbling than USDA Prime with some subtle differences in the fat type and content, but to say that it is “better” than high quality Angus/Angus cross beef is a bit of a stretch. It is very different, though, and is considerably more expensive to produce. Ultimately, the choice belongs to the customer and variety is the spice of life. We will continue to raise both breeds of cattle and proudly offer them for sale to our valued customers.

**“Wagyu cattle are known for producing heavy marbling that far surpasses the marbling found in most domestic breeds of cattle.”**






WAGYU



WAGYU FILET MIGNON

This Source Verified, Natural Wagyu 8oz Filet is the pinnacle steak in the Nebraska Star Beef line. It has a very delicate texture and a heavenly taste that one must experience to believe. These steaks are cut to 1.5 to 1.75” thick and are best dusted with sea salt and fresh ground black pepper, then coated lightly with olive oil.

8OZ CLASSIC CUT		1.5 – 1.75” 
QTY	Item: 3109	
1	\$69.99	
4	\$269.99 (\$67.50 per steak)	
8	\$519.99 (\$65 per steak)	




*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F



*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F

WAGYU NY STRIP


12oz Source Verified, All Natural Wagyu NY Strip is an amazing cut of steak. It has a great texture and extreme marbling, which combine to deliver an out of this world steak experience. The steaks are cut to approximately 1.25” thick and require a little extra time on the grill or in the oven.

12OZ CLASSIC CUT		 1.25 – 1.5”
QTY	Item: 3108	
1	\$69.99	
4	\$269.99 (\$67.50 per steak)	
8	\$519.99 (\$65 per steak)	

WAGYU STEAKS

WAGYU SIRLOIN

The Source Verified, All Natural 10oz Wagyu Top Sirloin is a tender, well marbled steak that is a favorite for barbecues and provides a lot of bang for the buck. Our Natural Wagyu Top Sirloins are cut to 1.25” thick, which means they need a little extra time on the grill. This is a very versatile cut that can be prepared in a number of ways from oven roasting, to grilling, and even pan frying.

10OZ CLASSIC CUT		 1.25 – 1.5”
QTY	Item: 3139	
1	\$39.99	
4	\$149.99 (\$37.50 per steak)	
8	\$279.99 (\$35 per steak)	




*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F



WAGYU RIBEYE

Our 14oz Source Verified, Natural Wagyu Ribeye is one of those steaks that will leave an impression. In fact, don’t be surprised if it changes your perspective on beef entirely. They are cut to approximately 1” thick and have marbling that has to be seen to be believed. This heavy marbling in Wagyu (aka American style Kobe) is different from conventional beef in that it is higher in Omega 3 fatty acids and it melts into the meat fiber as opposed to charring into gristle. The texture and tenderness are second to none; these steaks can literally be cut with a fork.

14OZ CLASSIC CUT		 1.0 – 1.25”
QTY	Item: 3059	
1	\$64.99	
4	\$249.99 (\$62.50 per steak)	
8	\$479.99 (\$60 per steak)	



*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F



Kobe Style Steaks

“Wagyu” is the breed of cattle cultivated to create Japan’s signature “Kobe Beef.” Wagyu cattle have been bred to produce very well marbled meat. The marbling is much heavier than breeds found commonly in Europe and the west. Wagyu cattle are also a much younger breed, with breed origins dating back to only the 1960s, when Japan was in the midst of large socioeconomic changes. Prior to that time, cattle were mainly kept for farm work. After that time period, cattle have been raised mainly for beef. For comparison, the Angus breed as we know it today date back to the early-1800s.



# OUR PACKAGING AND RECOMMENDED STORAGE AND THAWING METHODS

We go to great lengths to create a product that is very unique and best in class. We considered every detail when we built our product line, and a big part of every one of our products is its packaging. Packaging is a very important element of creating a well rounded, premium food product. Packaging is the single thing that allows us to successfully market consistently aged steaks that ship frozen directly from our warehouse to the consumer. Using the best packaging allows us to ship steaks at temperatures as low as -109° F and maintain product integrity for up to two weeks in the refrigerator. Packaging protects our steaks from the atmosphere and bacteria that would otherwise destroy them. Packaging keeps our beef safe for our customers to consume and enjoy.

We utilize exclusively “Cryo-Vac” brand machinery and high barrier plastic roll stock to package all of our steaks, ground beef patties, and beef sticks. By using the best packaging we are able to maintain the best quality and product safety. After we package our steaks and burgers, they are flash frozen in a -30° F blast freezer. Freezing the product rapidly helps to keep the cellular structure of the beef in the best condition possible. We are believers in the Clarence Birdseye philosophy - Freeze rapidly, thaw slowly. We take care of freezing our beef very rapidly, but when we talk about thawing slowly, our packaging comes back into focus. The ideal thawing method for our steaks is to leave them in their package, and place them in the refrigerator until completely thawed. Life doesn't always work out that way. A second method of thawing that is quicker and won't diminish the quality of the steaks or burger is to leave it in its package and submerge it in a bowl of cold water. The density and conductivity of the water will thaw the steak quickly but will keep the steak from reaching

a temperature that is detrimental to its quality. Generally, the cold water thaw will reduce thaw time to 20 or 30 minutes and has no significant impact on overall quality.

Once thawed, in its original unopened and sealed package kept in a refrigerator, our steaks and burgers will generally keep well for 1 to 2 weeks without any loss of quality, but we don't recommend storing thawed steaks in the refrigerator for longer than 2 weeks. If for some reason you've thawed steaks and change your mind, they CAN be refrozen, although we do not recommend this as a regular practice. There will not be a significant loss in quality, but what will occur is damage to the cells of the meat in the freezing process which will cause there to be more fluid in the package when it's thawed the second time. Steaks that are thawed and refrozen are perfectly safe to eat, however they may not be as juicy and perfect as steaks that are kept frozen and thawed very slowly. To many, the difference is imperceptible, but every time the steak goes through the frozen/thawed/frozen cycle, the quality will be reduced by a small degree.

If you ever have a question about your Nebraska Star Beef steaks, burgers or how to store, thaw or cook the product, please never hesitate to pick up the phone and call us or drop us an email. We are here to help and we want your experience with our steaks and burgers to be out of this world.







# BBQ

## WHERE DOES BEEF FIT IN?

Barbecue is one of the most polarizing forms of cooking in the culinary world. Different regions have different styles of cooking, different styles and flavors of sauce, different woods for different flavor of smoke ... and in each region, there is no other way than their way and that's that.

Barbecue, in the simplest definition, is one of the most raw forms of cooking known to man. It involves - heat, - generally from wood or charcoal - smoke, seasoning - sauce or dry rub - and a less expensive and generally larger size cut of meat. Less expensive cuts of meat are less expensive because they are usually a little more difficult to cook to perfection. The most iconic cut of beef used in barbecue is brisket. The brisket is roughly a 10 pound, particularly tough piece of beef that comes off the front of cattle, between the front leg and the neck. It is also very delicious when prepared properly. Each head of beef contains two briskets.

Tough meat can be very difficult to eat. Traditional cooking methods for tough cuts are roasting, broiling and boiling; none of the aforementioned processes impart a great deal of flavor into the dish. Enter "barbecue". While the differences in philosophy on the best way to barbecue can vary pretty widely, and the debate over the best way to barbecue is a hotly debated topic ... the basic theory, at least from the physics perspective, is pretty much the same. A long duration of relatively low cooking heat - WITH SMOKE - to break down the proteins and render the fat out of the meat and impart a smoky flavor. This type of cooking can really help to turn a very tough cut of meat into something that is tender, juicy and amazingly delicious.

Why low and slow? The answer is simple: Physics. When it comes to cooking a larger piece of meat it has to cook evenly throughout. If too much heat is applied too rapidly the outside will burn to a crisp and the inside won't cook. If the heat is applied slow and steady, the whole piece of meat will heat up evenly. When the internal temperature of the meat reaches around 140° F, the fat will begin to render or melt and drip out. Rendering the fat helps to remove the fat from the cut of meat being barbecued, as the fat finds its way out of the meat, it frees up space for the muscle cells to expand as they cook, also making the meat more tender. This helps to keep them from rupturing and releasing cellular fluid inside them, which is what helps keep the meat juicy. If the internal temperature of the meat is allowed to get much hotter than 205° F the cellular fluid can expand to the point the cell walls rupture and cause the meat to be dry and chewy.

Rest time is absolutely critical. Getting the meat to the appropriate internal temperature without burning it is only about 2/3rds of the cooking in the barbecue process. After the whole piece of meat reaches somewhere between 195 and 205° F, it needs to rest for a while. The best way is in what the restaurant industry refers to as a "hot box". A hot box holds the meat at a prescribed serving temperature which is usually in the 150 to 170° F range for extended periods of time. Meat should rest at least an hour and resting for multiple hours won't hurt a thing - and will probably help in most cases. In lieu of a proper hotbox, a small cooler will work great. It is important to wrap the meat securely in aluminum foil and then fill any airspace in the cooler with old towels or something similar and tape it shut. This will provide an ideal resting situation for the meat. Resting allows all of the muscle cells and fibers to cool down some and relax. As they relax, they become more tender. After the resting period, a properly cooked large barbecue cut should almost fall apart on its own.

Another thing that makes barbecue very unique, it's actually a sub-culture unto itself is "Barbecue Sauce". Barbecue sauces vary a great deal based on the region where the particular sauce originated, and some regions are even broken down further and defined by a particular style of sauce. North Carolina seems to favor a vinegar based hot pepper infused sauce - Tabasco or Texas Pete thinned with vinegar. Traveling down the coast to South Carolina, vinegar based mustard infused sauce is the standard. Georgia barbecue is known for taking South Carolina's mustard sauce and adding tomatoes (or ketchup) to thicken it. Alabama stakes claim to a very unique white barbecue sauce. It is a mixture of mayonnaise, vinegar and peppers. Moving to the northwest, St. Louis and Louisville claim their tomato based sauces are thinner than the thick, sweet, smoky and syrupy sauce that Kansas City has made famous. Texas favors a "mopping sauce", which uses molasses, tomato paste and vinegar along with peppers. It's a thinner sauce, some even describe it as more of a "glaze" but leaves a thin layer of flavor on meat as it cooks which also helps to seal in the juices.

Barbecue has become much more than a way to cook things. The United States in particular, has embraced barbecue and made it its own. Barbecue isn't bound by types of meat cooked, or wood used for heat and smoke. The variety that each barbecue region brings to this style of cooking give it a very broad and deep personality.





PREMIUM ANGUS PRIME RIB ROAST

Nothing beats a prime rib for a holiday dinner. Nebraska Star Beef’s natural angus prime rib is a favorite family tradition. The prime rib is a well marbled, tender, juicy rib roast that is the perfect centerpiece for any holiday meal. Our prime rib roast is also perfect for those who would like to cut their own ribeye steaks.

Item: 10582

6lb **\$129.99** (Serves 4-6 people)

Item: 10581

10lb **\$199.99** (Serves 8-12 people)

*Recommended Preparation Method:*  
Pan sear plus cook in an oven at 400° to the following internal temperature:  
Rare - 120° F | Medium Rare - 130° F | Medium - 140° F



 **B079H26V1Q** | **B079GZ4KSB**



 **B079H995GM**

PREMIUM ANGUS BRISKET WHOLE

Ranging from 8-12 lbs our brisket wholes are favored by numerous competitive BBQ teams. Requiring more skill to cook than a brisket flat, whole briskets are the ultimate brisket at a reasonable price. If you’ve never cooked a brisket you might check out the pointers on page 44, and plan on the better part of a day to cook this cut properly - if you choose to cook it like we do.

Item: 1038

8-12lbs **\$109.99** (Serves 12-16 people)

*Recommended Preparation Method:*  
Smoke for 2 hours at 350°. Then roast at 250° until internal temperature reaches 190° F.  
Rest for at least 1 hour before serving.

PREMIUM ANGUS BRISKET FLAT

Natural Angus Brisket Flats are a pit master’s dream. Weighing in at around 5.5 lbs per flat, they are well marbled, tender and ready for the smoker. Brisket Flats can be prepared in the oven as well and provide ample premium beef for an affordable price. Our brisket flats have the point (the fatty half) removed and are ready to be seasoned and cooked - no additional trimming required.

Item: 1039

5.5lbs **\$69.99** (Serves 6-8 people)

*Recommended Preparation Method:*  
Smoke for 1 hour at 350°. Then roast at 250° until internal temperature reaches 190° F.  
Rest for at least 1 hour before serving.



 **B079H1YJK8**



OSSO BUCO

Osso Buco is a restaurant standard. A top choice for braising, broiling, croc-pot or insta-pot style cooking. Osso Buco is a bone-in cut from the shank of the beef and offers outstanding flavor and richness from the bone marrow. The meat is a bit tougher, so “low & slow” cooking is a must. Osso Buco makes out of this world shredded beef and is equally at home when used in a soup stock. Take a family gathering to new heights with this lesser known comfort food. Keep an eye peeled on our blog and email list for even more recipe ideas.

Item: 1118

2lbs **\$22.99** (Serves 6-8 people)

*Recommended Preparation Method:*  
Smoke for 2 hours at 350°. Then roast at 250° until internal temperature reaches 190° F.  
Rest for at least 1 hour before serving.



KOREAN SHORT RIBS

Nebraska Star Beef “Korean Style Short Ribs” are a real treat. We are fortunate to have great customers who aren’t afraid to let us know when there is something we can do to broaden our product line. That’s just what we did with Korean Style Short Ribs! One of our best customers, Alex K., has forgotten more about Korean BBQ than we know at this point in time. He has helped us begin to develop our Korean BBQ line and our Korean Style Short Ribs are the first product that we are offering in that line. These short ribs are simple and QUICK to cook, just season with your favorite BBQ sauce and grill to perfection. Their thin cross section cooks in a blink.

Item: 1031

2-3lbs **\$29.99** (Serves 4-6 people)

*Recommended Preparation Method:*  
Season and slow roast or crock-pot until “fall off the bone” tender.







## Premium Angus Hanger Steak

Also known as “the butcher’s steak” the hanger steak has not achieved the same popularity as other more conventional cuts. One of the reasons this cut is often overlooked is because there just isn’t that much, only a few pounds from each animal. We prefer to prepare hanger steak on the grill, much like a Tri-Tip, then slice it thin and serve it as a centerpiece to be shared. This cut of beef is very rich in flavor with a tender texture.

Item: 1105

2-3lbs **\$59.99** (Serves 4-6 people)

*Recommended Preparation Method:*  
45 min at 375° or until temperature reaches 140° F

## Premium Angus Loin Tips

The ULTIMATE finger food. Our sirloin tips are lean, premium trimmings from steak cuts like NY Strip, Filet Mignon, and Top Sirloin steaks. A lot of companies grind these cuts up into burger, but our family has been keeping the approximately 1”x1” (size varies some) cuts for making some of the most out of this world Kabobs you’ll ever have the pleasure of eating. Another great way to prepare these gems is on a well soaked bamboo skewer as “steak on a stick”. When we are cooking for events, “steak on a stick” is a top seller. They will turn average chili into a gourmet centerpiece and do the same for vegetable beef soup...we could go on. This cut is as versatile as a cook’s imagination.

Item: 1136

2lbs **\$19.99** (Serves 4-6 people)

*Recommended Preparation Method:*  
Grill or pan-sear until done or 2-3 minutes per side on 375° grill



[B079H1YJK2](#)



## Pre-Cooked Prime Rib

This Prime Rib has been seasoned perfectly with Nebraska Star Beef Signature Seasoning, then commercially cooked to an internal temperature of 130° F and held there for 118 minutes at a low temperature per USDA requirements. While it is a cooked product, it is designed to be reheated prior to serving. There are no antibiotics, growth hormones or steroids added. Reheating instructions included.

Item: 10582-C

6-7lbs **\$159.99** (Serves 6-8 people)

*Recommended Preparation Method:*  
Cook at 350° F for 2 hours or until the internal temperature for your desired level of doneness:  
Rare - 110° F | Medium Rare - 120° F | Medium - 130° F

[B07H12B53T](#)

## Premium Angus Chuck Roast

Our family has eaten many Chuck Roasts over the years. They are a favorite meal on Sundays after church. The “Chuck” roast gets its name because it comes from the chuck section of the beef, which is just in front of the Prime Rib. There are a few ways to cut Chuck roasts, and we’ve seen some interesting ones over the years. All of ours are cut cross grain by expert butchers who have made the art of butchery their lifes work. These roasts weigh in at 2lbs and are tender, juicy and flavorful. Perfect on the grill, in the crock pot or in the oven with carrots, potatoes and onions.

Item: 1019

2lbs **\$25.99** (Serves 4-6 people)

*Recommended Preparation Method:*  
1.5 hours at 350° or until internal temperature reaches 180° F  
Remove from heat, wrap in foil and rest for 30 minutes.



## Premium Angus Tri-Tip

A somewhat obscure cut, the Tri-Tip is one of the best kept secrets in the Nebraska Star Beef line. Weighing an average of 3 lbs, the natural angus tri-tip is a lean, juicy, flavorful cut of beef. It can be prepared a number of different ways from the grill to the oven to the smoker. We recommend cooking Tri-Tips to medium - medium rare as it comes from the sirloin area and is similar in flavor and texture to a Top Sirloin steak.

Item: 1088

3lbs **\$49.99** (Serves 5-7 people)

*Recommended Preparation Method:*  
45 min at 375° or until internal temperature reaches 130 - 140° F  
Rest uncovered for 5-10 minutes and serve.



[B079H95M1X](#)





# PERFECT BRISKET EVERY TIME

## \*Notes

- The brisket will take a day or two to thaw in the refrigerator, so it's best to plan accordingly for that - or simply submerge the brisket in a sink full of cool water and it will thaw in a few hours.
- Cooking a brisket perfectly is all about the internal temperature of the brisket and the time it takes to cook every brisket is different, so the only way to cook them perfect every time is using a digital meat thermometer and monitoring the internal temp closely. Unfortunately there is no time/temperature combination that will work for every brisket.

## PREP TIME

It is best to figure on the better part of a day to cook a brisket to perfection, smaller briskets (5 - 6lbs) can be done in 6 hours or so, large ones (12 - 14lbs) can take 10 hours or more, most land somewhere between the two aforementioned extremes.

## ITEMS YOU'LL NEED

- Digital cooking thermometer
- A large cookie sheet & drip rack if using the oven.
- Heavy tin foil
- Medium sized plastic cooler
- Old towels or a bunch of paper towels

## PREP INSTRUCTIONS

- Starting with a thawed brisket, thoroughly preheat your oven or grill to 350° F. If using a grill, it's fairly important to be able to maintain a consistent heat for a few hours, and you'll want to make sure that it is indirect heat as to not start the brisket on fire as the fat renders. Most wood pellet grills do a great job, gas or charcoal grills can be much more challenging. The oven is always the safest bet, in my opinion.
- Remove the brisket from the packaging.
- Season the brisket. My preference for seasoning briskets is a blend of Salt, Pepper (Black and White) and Garlic (aka SPG). When you season the brisket you want to use a reasonable amount of seasoning, but don't over do it. The seasoning should just accentuate the flavor of the beef, it shouldn't overpower it. Guests can season to taste once it's cooked & cut. If you have a jaccard tenderizer, now is the time to use it, but it's not a necessity.

## COOKING INSTRUCTIONS

- When the internal temperature of the brisket has reached somewhere between 170 - 180° F, remove it from the oven or grill and wrap it with heavy tin foil and reduce the heat setting of the oven or grill to 225 - 250° F. Place the tin foil wrapped brisket back in the oven or grill at the lower temp until the internal temperature of the brisket reaches 195 - 200° F.
- While you are waiting for the brisket to reach it's finish temperature, pack the bottom of the cooler that you will be using to rest the brisket with old towels, paper towels or brown packing paper, this will help to absorb any rendered fat that drips out of the foil.
- When the internal temperature of the brisket is between 195 - 200° F, remove it from the oven or grill and place it in the prepared cooler and put the lid on. Allow it to rest like this for at least one hour, briskets will rest this way easily for a few hours. So if it finishes a few hours prior to serving, just leave it in the cooler until you're ready to serve. This resting period is what makes the brisket tender as it allows the muscle fibers time to relax and soften.
- Slice the brisket into pieces approximately 3/8 - 1/2" thick and serve with a variety of BBQ sauces.





# GROUND BEEF

It is not all created equal.

Ground beef is the “Rodney Dangerfield” of the beef business. If you’re too young to know who Rodney Dangerfield is back in the 1980’s he was a comedian that “just don’t get no respect”. Ground beef doesn’t get the respect it deserves either. If ground beef doesn’t sell as fast as (or faster than) the rest of the carcass - which is the steaks - the steaks start to lose value. Here’s the tale of the butcher’s tape. Popular steak cuts only make up about 25% of the carcass. That leaves approximately 75% of the carcass that needs to be moved as ground beef, roasts or similar. The average hanging beef carcass weighs approximately 850 pounds. By the time it’s boned, it drops to around 530 pounds, around 100 pounds of the 530 pounds ends up as steaks and the other 430 +/- pounds usually becomes ground beef. So, from a production perspective, it’s 4 times more important to sell ground beef than it is steaks. But that doesn’t mean that all ground beef is the same. Not by a long shot.

The prevailing view of the retail market seems to be one of “ground beef is ground beef” and it has to be that way for the beef industry to function. But it’s not that simple. There are numerous types of ground beef. We’ll dive into this a little deeper and break down some of the different types of ground beef and what makes them different and touch on some of the characteristics of each.

The first thing to determine with ground beef is whether it’s “Fresh Trim” or “Aged Trim”.

In the beef world, the term “fresh” means “has not been frozen”. “Aged trim” has also never been frozen, but it is beef that’s been trimmed from the steak cuts, which are generally aged prior to being cut into retail steaks. “Fresh” trim has a longer shelf life than aged trim and it’s usually ground pretty quickly after the cattle are harvested, then its shipped out to distribution and retail who move it as quickly as possible. Fresh ground beef is good product and the system works well and is generally preferred by the food distribution system due to the increased shelf life when compared to burger made of aged or frozen trim.

“Aged trim” is a little different situation. It comes from the trimmings created when steaks are cut. Most steak cuts leave the packer and distributor in what is referred to as “primal” form, which is the entire muscle group which is the raw material for steaks. Most butchers and restaurants let these “primals” age anywhere from 2 to 6 weeks prior to cutting steaks as it improves tenderness and gives the steaks better flavor. The trim generated from the steak cutting process is aged the same as the steaks and has the same benefits of increased tenderness and better flavor, but, it needs to be cooked or frozen soon after grinding or it will spoil. There is a fair amount of trim created when cutting primals into steaks. Only 45% - 85%, depending on the primal, normally turns into steak. The rest becomes expensive aged trim.

From a flow perspective, it’s important to keep fresh ground beef moving. Trim and other “grindable” cuts comprise nearly 75% of

the useable carcass so it must be sold at a much, much higher rate than steaks. Steak trim, on average, is 30% of the total primal weight or about 30 pounds of aged trim versus around 430 pounds of fresh trim per animal, making aged trim much more scarce.

It is believed by many that aged trim makes a better burger, but it requires a different process and there is much less of it, so it demands a premium price, like our Angus/Wagyu Blended burger. It also needs to be frozen soon after grinding to prevent spoilage. All of these things add up to it being the perfect compliment to our line of premium, aged steaks.

We produce fresh ground beef as well, but the majority of our fresh ground product goes out to our restaurants and our restaurant customers in bulk form. We operate on a much smaller scale than the big guys, but all the same math applies - there’s a lot of fresh trim to move and it needs to move fast. When one looks at ground beef on the world scale, it becomes very easy to see why ground beef and Filet Mignon are priced on opposite ends of the spectrum - 450 pounds of trim vs. approx 5 pounds of cuttable Filet Mignon on each animal.

Other factors that are more important than one might think when discussing ground beef are things like the way it’s ground - single or double ground - the lean/fat ratio, and the temperature of the beef when it is ground. These are all very important considerations. Single vs double ground is easy to understand, single ground is more coarse, and double

ground makes a little finer product. The temperature at which beef is ground is also very important. Slightly above freezing is best. Grinding beef at too high a temperature can lead to a phenomena called “fat out” where the fat in the blend separates from the meat and creates a greasy product. Which leads into one of the most misunderstood things about ground beef and we run into it often. That is “lean/fat ratio”.

Conventional wisdom says “leaner is better”. Leaner ground beef does not necessarily make a better, or more healthy burger. In fact, the majority of restaurants that market a premium or gourmet burger are using ground beef with a lean/fat ratio of somewhere between 65/35 and 80/20. It takes an adequate amount of fat to make a great burger, just like it takes marbling to make a great steak. Many people believe the contrary to be true. If a burger does not have enough fat, it tends to be very dry, chewy and lacks flavor. Having enough fat helps to keep the burger juicy, tender and flavorful. Dietary fat is not a bad thing, in moderation.

We hope this information sheds some light on ground beef and why there is so much of it on the market. We also hope it helps to understand the process of making ground beef and why its so important for beef producers to keep it moving and why a little company like Nebraska Star Beef is able to do things that the big guys don’t when it comes to ground beef.



# PREMIUM GROUND BEEF



## PREMIUM GROUND BEEF PATTIES

Angus/Wagyu hamburger patties elevate the “hamburger” to a gourmet dish.

We learned that to build the ultimate burger we had to blend Angus and Wagyu beef. The reason we blend the two is that the Wagyu alone tends to shrink when it’s cooked due to its fat content - but Wagyu fat is high in omega 3 fatty acids and has flavor like no other. The Angus delivers a flavor dimension of its own while shrinking much less than Wagyu when cooked. The fact that we start with lean ground gives it great bite, texture and taste that perfectly balance the rich flavor of the Wagyu with minimal shrink when you cook it. It is the perfect fusion of flavor, texture, and grill master savvy.



	<b>Item: 5202</b>
1/4lb	<b>\$14.99</b> (6 Patties)
	<b>Item: 5206</b>
1/3lb	<b>\$12.99</b> (4 Patties)
	<b>Item: 5200</b>
1/2lb	<b>\$16.99</b> (4 Patties)



 [amazon](#) [B079H3XHL6](#)

## PREMIUM ANGUS GROUND BEEF

Our Premium Angus Ground Beef is perfect for burgers, meatloaf, meatballs, pasta dishes, tacos, burritos or any other dish that calls for ground beef. Premium Angus Ground Beef gives you the ability to put a gourmet twist on any of them. Always make sure to thaw Ground Beef in the refrigerator or in a pan of cool water. Thawing in the microwave will compromise the quality of this premium product.

	<b>Item: 1204</b>
1lb	<b>\$7.99</b> (1 Package)
10lbs	<b>\$69.99</b> (10 Packages)







A great steak shouldn't NEED seasoning. Lesser steaks and other cuts tend to get more seasoning to help improve the overall experience. So why is seasoning such a booming business? Fact is, "seasoning" or spices has been a booming business for thousands of years.

When it comes to spices and seasonings in general ... Salt is king. Salt is the most widely used condiment in the history of mankind. Salt is also the foundation for almost every blended seasoning in existence. Salt simply makes food taste better, and has for millennia.

A great steak shouldn't need seasoning, but the right seasonings in the right portions can make a great steak even better. Like many things, seasoning a steak is all about balance. It's important to have enough seasoning to accent the flavor of the beef, but not so much seasoning that it overpowers the beef. Too much of anything is too much.

### Let's *Season* a Steak

1. Allow the steak to come to room temperature in the package, open package and "pat" the steak dry with paper towel.

2. Pour seasoning into a small dish, then use the "pinch" method to apply the desired amount to the surface of the steak, then gently massage it into the steak. Some believe that a light coat of oil on the steak prior to seasoning helps the seasoning to adhere. We do not subscribe to this theory. We believe that it is better to apply the seasoning directly to the surface of the steak, as this allows the seasoning to permeate deeper into the meat and affect the flavor more dynamically. Oil applied before seasoning seals the surface of the steak and does not allow the seasoning to blend with the meat. Allow the seasoned steak to rest for 30 minutes to an hour to absorb the full flavor and aroma of the seasoning.

3. Prior to finishing the steak - whether on a grill, in an oven or with any other heat source, the seasoned steak should be seared. We prefer a cast iron pan at medium heat. Searing is the process of caramelizing the outermost layer of the steak. Caramelization, also known as the Maillard Effect, occurs at a fairly low temp - around 325° F - while many believe it should be done on a blazing hot pan, that is simply not true. Medium heat is plenty, and it will also reduce the amount of smoke in the kitchen. Once the pan has been heated to temperature, add 1 Tablespoon of Extra Virgin Olive Oil and 1 Tablespoon of AA **Unsalted** butter. Stir until the two have blended and come up to the temperature of the pan - 30 seconds to 1 minute is plenty of time.

4. Lay the steak in the mixture of butter and oil. When the steak "lets go" of the pan - or is easily lifted from the surface of the pan with minimal effort. The caramelization or searing process should be complete. The majority of the surface touching the pan should be a nice medium brown color. Flip the steak and repeat.

The steak can then be finished in the searing pan, in the oven or on the grill. Always measure steak doneness with a good quality meat thermometer. We recommend pulling and resting the steak at an internal temperature of 115° F, this will produce a nice rare/medium rare finish. If you like more of a medium rare, take the internal temp to 120 - 125° F before removing from the heat source. The internal temperature will continue to coast up after the steak is removed from the heat source.



# SEASONING



## SIGNATURE

Our first seasoning and still one of our favorites. A special blend of bright and savory herbs and spices. Signature™ Seasoning will help take your steak experience to the next level. Signature™ Seasoning is “All Natural”, meaning no MSG and no Nitrates, just dried & ground herbs, spices and sea salt.

- Item: 7012 | 5oz | \$9.99
- Item: 7001 | 28oz | \$24.99



amazon B077PBG4PC



amazon B077P3RJF5

## SIGNATURE UNIVERSAL. (LOWER SODIUM)

The “Signature” flavor profile but modified to be much more easily used in and on a variety of dishes, which makes it much easier to incorporate this amazing flavor into a variety of dishes from main dishes to sides and salads. It’s ground much finer than our original Signature Seasoning.

- Item: 7008 | 5oz | \$9.99

## SPG (SALT, PEPPER, GARLIC)

SPG stands for “Salt, Pepper, Garlic”, but it’s not quite that simple. Different varieties of each ingredient are blended together perfectly to create a flavor experience that will leave you craving the next bite. We start with only the highest quality ingredients and expertly blend them to perfection. SPG is excellent on all proteins from poultry, pork, beef, wild game, and fish.

- Item: 7011 | 5oz | \$9.99



amazon B077PFWKV4



amazon B077P3P6H2

## BBQ DRY RUB

As the name implies, this is classic BBQ flavor. A little sweet, a little smoke and just the right blend of pepper and mustard. Our BBQ dry rub is a familiar flavor profile that everyone will enjoy. Great on all types of meat or anywhere else that needs a little touch of BBQ.

- Item: 7009 | 5oz | \$9.99

## HORSERADISH PRIME RIB RUB

This flavor goes with steak like peas go with carrots. It’s a classic. It is designed to add an accent to the flavor of a steak, but it’s not overpowering. We like to use Horseradish Prime Rib Rub both as a seasoning applied prior to cooking our prime ribs as well as a finishing seasoning on prime rib and any other steak. This seasoning is best reserved for beef dishes.

- Item: 7010 | 3.9oz | \$9.99



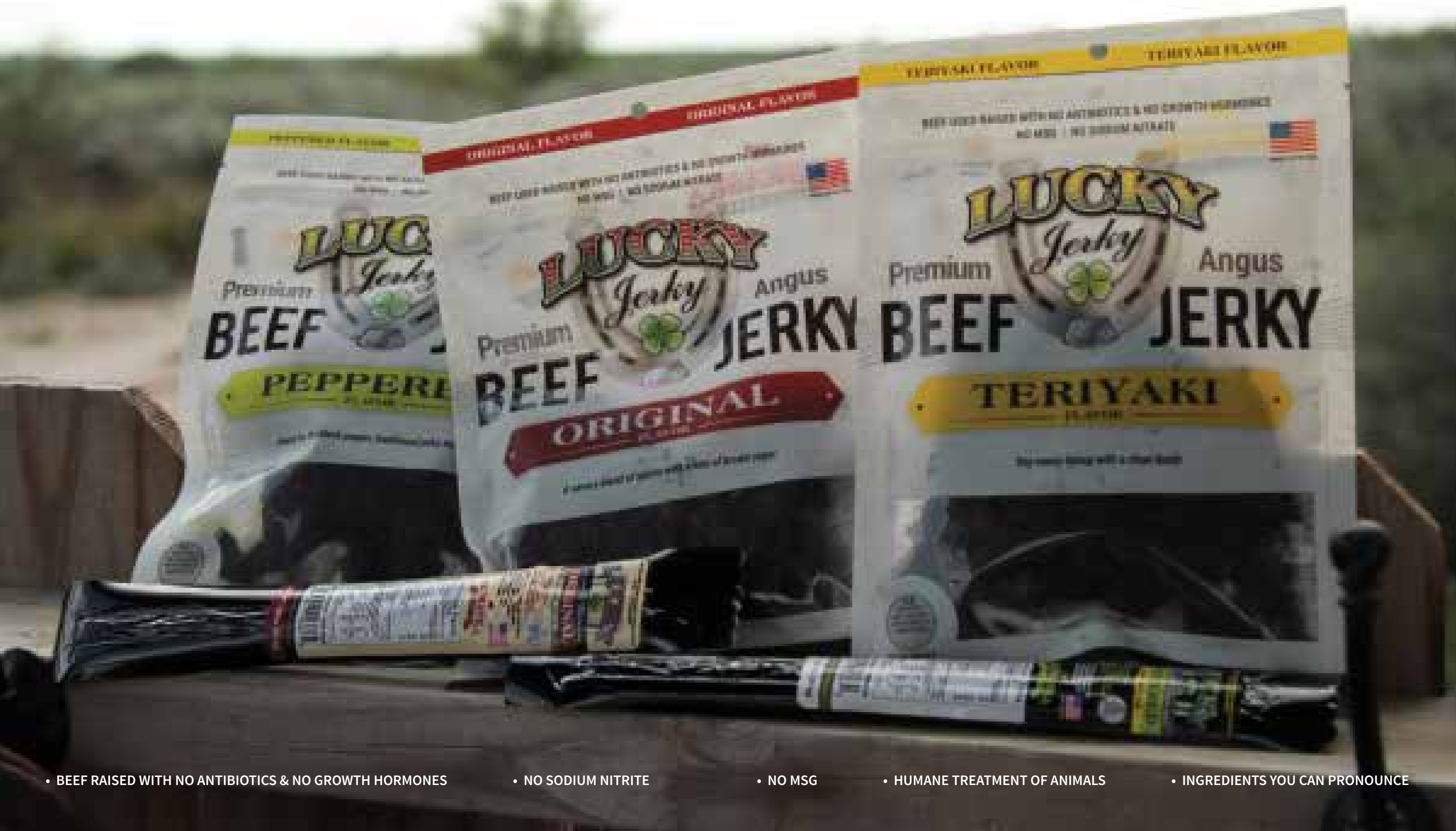
amazon B077P3LH7M





America's Leading All Natural Beef Jerky Producers, Lucky® Beef Jerky Understands That Taste And Quality Are Essential. Saying that our jerky is the best is no cheap marketing ploy, but a well-established fact that we stand behind.

For generations our family-owned business has raised hearty, healthy, delicious natural beef. As an extension of Nebraska Star Beef, Lucky Beef Jerky uses only USDA Choice Natural Angus Beef. Few companies can boast about the quality ingredients in their beef jerky recipes, nor do they follow our all natural process in producing beef jerky. Since our meat is 100% all natural you can enjoy our products with your family, without fear of it ever containing antibiotics or growth hormones. We believe that everything from how our cattle are fed to how our products are stored play a role in making the best gourmet jerky available at very affordable prices for today's consumers.



• BEEF RAISED WITH NO ANTIBIOTICS & NO GROWTH HORMONES

• NO SODIUM NITRITE

• NO MSG

• HUMANE TREATMENT OF ANIMALS

• INGREDIENTS YOU CAN PRONOUNCE



# ALL NATURAL AND CORN FED

There is a lot of mis-information floating around about Beef & Beef Jerky. Frankly a lot of folks like to put a spin on their message to make their product sound better than others. We would never take away from someone else's story, but we want to offer a little plain talk about beef jerky – whether you buy ours or the other guys'.

## ALL NATURAL

– The USDA Defines “All Natural” as “no further processing upon harvest” it doesn't have a thing to do with the administering of drugs, antibiotics, etc, etc. If you choose to purchase jerky that is advertised as “All Natural” “no further processing upon harvest” is the only requirement a manufacturer IS REQUIRED to hit.

A number of producers, Lucky Beef Jerky being one of them, have made a choice to hold their definition of “All Natural” to a higher standard. This definition of All Natural goes well beyond the USDA “no further processing upon harvest” rule to include humane animal handling techniques, No Antibiotics, No Hormones, No Growth Promotants or ANY other medical treatments.

## ANOTHER MYTH:

“Grass Fed Organic beef is better than traditional Corn Fed beef”. Grass Fed Organic beef is definitely receiving the buzz in the marketplace these days, but the thing to keep in mind is that there isn't enough grass to support the raising of domestic cattle to support the domestic beef market. This onion needs to be peeled back a couple layers to understand what this means. Just because there isn't enough grass to produce enough domestic beef for the domestic market demand doesn't mean folks don't want to cash in on the demand. What is filling the void is “Organic Grass Fed Beef” from South America and New Zealand. While these more tropical climates do have a much greater abundance of grass and space, how much do you trust the folks raising these cattle without the very watchful eye of the USDA? It is something to consider when looking at beef products that are marketed as organic, grass fed. If someone says they are local, make them vet their information. Corn feeding is still an excellent and efficient way to grow cattle, and it's been



the feed of choice for premier cattle producers for well over a century. It is also why mid-western beef is what is found in the best restaurants in the world. It is a regional delicacy akin to Alaska King Crab, Sockeye Salmon, or Maine Lobster. Corn does a couple things that actually help the environment. Feeding cattle a combination of grass and corn allow the animals to grow at a natural pace that is more rapid than if they were simply browsing on grass. While it may sound calloused, being able to harvest the animal sooner means it will consume less fresh water and other food resources to create a certain amount of nutritious, lean

“A number of producers, Lucky Beef Jerky being one of them, have a choice to hold their definition of ‘All Natural’ to a higher standard.”

protein. Grass fed beef gain at a rate of around 1 – 1.5 lbs per day. Corn fed cattle gain at a rate of 3.5 – 4 pounds per day. This gets an animal to market weight quicker with less secondary impact on the environment and delivers more beef per pound of feed consumed. Just some facts to keep in mind when making the grass fed/corn fed decision.

So how does the beef jerky world work?? Just like any other manufactured product. An enterprising group of individuals go to work on an idea to create a product. They look at raw material, production process, packaging and what it will take to sell the product that they create. The way most folks are successful at making money is to create the most value in the product as possible. That means pushing the cost on all the raw materials

## WHAT DOES IT MEAN?

down as far as possible to create the best product that they can for the money invested. In the case of jerky, if a producer of jerky doesn't own and raise the cattle they produce, then they are at the mercy of the market for consistency of raw material supply and cost. By owning our own cattle, we have 100% control of the raw material going into our jerky. This allows us to make Lucky Beef Jerky a very consistent, high quality jerky. It's not the cheapest, but once you try it, we believe you will discover that it is among the absolute best “boutique” jerky on the market for a price that is much closer to “everyday” jerky. Lucky Beef Jerky is a delicacy that is packed with old world value. Give a bag a try, you won't be disappointed.





# SLAB JERKY



## ORIGINAL

A savory blend. It isn't spicy or salty, it just tastes good. If you like a flavor that everyone can agree on this is your jerky. Our original blend slab jerky is the best selling jerky in our line and we're proud of it!

- Item: 5112 | 3oz | \$5.50
- Item: 5107 | 1.5oz | \$3.50



amazon B017EVG8ZS



amazon B017EVG65U

## PEPPERED

The jerky flavor most of us grew up eating. It's a traditional, well balanced base with coarse ground black pepper that gives the jerky just the right amount of zing. This flavor isn't spicy, but it is bold.

- Item: 5110 | 3oz | \$5.50
- Item: 5105 | 1.5oz | \$3.50

## TERIYAKI

A very traditional teriyaki blend. We don't use as much sugar as a lot of folks, so it's definitely not a sweet teriyaki, but it's not spicy. Our teriyaki flavor has the twang of Soy Sauce, with a salty zing finish. This flavor ranks #2 on the best sellers list.

- Item: 5111 | 3oz | \$5.50
- Item: 5106 | 1.5oz | \$3.50



amazon B017EVG5MO

# SLAB JERKY

## RED PEPPER

Our first Sweet & Hot. This was created from our Original profile with balanced amount of ground red pepper, crushed red pepper, and brown sugar. The sweet helps to smooth out the heat so it's a light, clean heat that tastes good.

- Item: 5113 | 3oz | \$5.50
- Item: 5108 | 1.5oz | \$3.50



amazon B017EVG8U8



## TEXAS PETE

Texas Pete hot sauce is one of the strongest brands in the hot sauce market. We harnessed that flavor in our premium, All Natural Beef Jerky to create what we believe is the ULTIMATE hot sauce jerky.

- Item: 5114 | 3oz | \$5.50

## SWEET & SPICY

Our Sweet & Spicy jerky was a flavor we stumbled onto by accident. Chandler was making up a few batches of deer jerky last season and decided to see what would happen when he mixed the teriyaki and red pepper seasonings. It came out great and the rest is history. It's got a great teriyaki tone and you won't even notice the red pepper until the very end. It's just spicy enough to be interesting, and savory flavor that hits the spot.

- Item: 5121 | 1.5oz | \$3.50

NEW FLAVOR!



NEW FLAVOR!

## BBQ

This flavor captures the true essence of America's own cooking style. Our BBQ jerky is the perfect balance of beef, smoke and premium seasonings that come together in a very satisfying flavor that will leave you wanting the next bite. This jerky is safe for everyone, it's not hot or overly salty, it just tastes GREAT. Try some for yourself!!

- Item: 5123 | 1.5oz | \$3.50



# BEEF STICKS



## ORIGINAL

Original flavor, All Natural jerky is anything but boring. Too often the “Original” flavor profile is thrown on the boring, bland and everyday tasting products. Our “Original” flavor is that, Original. We developed the flavor ourselves and it’s our favorite - and best selling - jerky in the line.

Item: 5102 | 1.25oz | **\$2.30**



[amazon](#) B017EVG4U2



[amazon](#) B017EVG4S4

## PEPPERED

This was our first flavor, and a flavor we believed that was good enough to transcend other flavors. It’s damn good jerky, but we’ve learned a lot since 2011. Lucky Beef Jerky “Peppered” flavor is a very well balanced jerky with just enough Black Pepper flare to make it bite back a little.

Item: 5101 | 1.25oz | **\$2.30**



## TERIYAKI

Teriyaki flavor jerky was a top customer request so we knew we had to do it, and do it better than the rest of the crowd. Teriyaki flavor has the twang of Soy Sauce, with a sweet and salty zing of a finish. This is one of our best selling flavors, more savory than any of the others, it’s easy on the most sensitive palates.

Item: 5103 | 1.25oz | **\$2.30**



[amazon](#) B017EVG4Z2

# BEEF STICKS

## RED PEPPER

Red Pepper flavor jerky is our first attempt at a “sweet - hot” flavor profile. We started with our Original flavor profile and added balanced amounts of ground red pepper, crushed red pepper and brown sugar. We’re spicy folks, and while this flavor isn’t our best seller, it’s our favorite at the office, so it’s not going away anytime soon.

Item: 5104 | 1.25oz | **\$2.30**



[amazon](#) B017EVG5LU



## TEXAS PETE

Texas Pete hot sauce is one of the strongest brands in the hot sauce market. We harnessed that flavor in our premium, All Natural Beef Jerky to create what we believe is the ULTIMATE hot sauce jerky.

Item: 5109 | 1.25oz | **\$2.30**



## SWEET & SPICY

Our Sweet & Spicy jerky was a flavor we stumbled onto by accident. It is a result of constant experimenting with all kinds of recipes. Sometimes the stars line up. This is one of those times. It’s got a great teriyaki tone and you won’t even notice the red pepper until the very end. It’s just spicy enough to be interesting.

Item: 5148 | 1.25oz | **\$2.30**

**NEW FLAVOR!**



**NEW FLAVOR!**

## BBQ

This flavor captures the true essence of America’s own cooking style. Our BBQ jerky is the perfect balance of beef, smoke and premium seasonings that come together in a very satisfying flavor that will leave you wanting the next bite. This jerky is safe for everyone, it’s not hot or overly salty, it just tastes GREAT. Try some for yourself!!

Item: 5147 | 1.25oz | **\$2.30**





# DIY SEASONING KITS



## ORIGINAL

A savory blend. It isn't spicy or salty, it just tastes good. If you like a flavor that everyone can agree on, this is your seasoning. Original is also the perfect base seasoning if you want to create your own flavor. Just mix it by the instructions, then add your favorite seasoning to your taste.

Item: 7003 | 12oz | **\$12.99**



[amazon](#) B017EVGAVK



[amazon](#) B017EVG94I

## PEPPERED

The jerky flavor most of us grew up eating. It's a traditional, well balanced base with coarse ground black pepper that gives the jerky just the right amount of zing. This flavor isn't spicy, but it is bold. It works great on meats from chicken to bison.

Item: 7002 | 12oz | **\$12.99**

## TERIYAKI

A very traditional teriyaki blend. We don't use as much sugar as a lot of folks, so it's definitely not a sweet teriyaki, but it's not spicy. Like all our flavors, they're great on their own, but if you like to experiment with flavors and make a sweet teriyaki - just add some honey or brown sugar.

Item: 7004 | 12oz | **\$12.99**



[amazon](#) B017EVGARE

# DIY SEASONING KITS

## RED PEPPER

It's got a lot of red pepper like the name implies, but we balance that with brown sugar. The sweet helps to smooth out the heat so it's a light, clean hot that tastes good. If you like it hotter, don't hesitate to add fresh ground red pepper to your taste, if it's too hot, just add a dash of brown sugar.

Item: 7005 | 12oz | **\$12.99**



[amazon](#) B017EVG8IA



[amazon](#) B077PNHH7Q

## BBQ

If you like BBQ, you're going to love our new BBQ flavor Lucky Beef Jerky DIY Jerky making kit. It is a traditional smoky BBQ flavor with just the right blend of sweet & salty. The kit includes all the seasoning and cure necessary for 20 lbs of jerky. Great for venison, beef, fowl, or pork.

Item: 7013 | 12oz | **\$12.99**

## SWEET & SPICY

Sweet & Spicy flavor jerky is the perfect blend of teriyaki, brown sugar and a dash of red pepper heat. This flavor is definitely more of a sweet/savory than it is a hard core spicy, but if you want to turn up the heat, don't be afraid to add some of your favorite dry pepper to the blend.

Item: 7017 | 12oz | **\$12.99**



## MASTER KIT

Contains Seasoning & Cure for 100lbs of jerky (20lbs of each flavor): Original, Teriyaki, Peppered, Red Pepper, BBQ

Item: 7015 | 60oz | **\$59.99**





1

## PREPARE MEAT



2

## MARINATE 24 - 36 HRS



3

## COOK TO 165° F



# HOW TO MAKE JERKY

*So you've got a dinner party coming up and you need a break from traditional hors d'oeuvres. Try something that will knock peoples socks off!*

Beef Jerky is probably not something that makes the list of “common” hors d'oeuvres but it should. If you're thinking OMG – I can't believe these rednecks are suggesting this ... stop and think for a second ... if you were going to serve chocolate chip cookies for dessert, you probably wouldn't get “Chips Ahoy”, would you? You'd bake up a fresh batch of cookies and serve them while they're still warm, right? Why should beef jerky be any different? And it's easier to make than chocolate chip cookies ... Win/Win right there.

## INGREDIENTS:

- 5 lbs, of lean beef round
- Lucky Beef Jerky Seasoning
- Lucky Beef Jerky Cure
- Optional liquid smoke , other seasonings
- 1 cup cold water
- Sea salt if cure is not desired (optional)

## DIRECTIONS:

- Procure 5 pounds of lean beef rounds from the butcher shop or meat market. Lamb, pork and chicken work great too – the key is to make sure they are as lean as possible. All fat must be trimmed completely from the meat block.
- Get the meat cold. Very cold. Slightly frozen is perfect, but not so frozen you can't cut it.
- Slice the meat across the grain, into 1/4” – 3/8” thick slices. As you cut the meat, it will thaw and soften up a bit.
- Using a Lucky Beef Jerky DIY Cure and Seasoning kit, mix one packet of seasoning and one packet of cure with a cup of cold water and stir until the kit is thoroughly dissolved into the mixture – add additional seasoning, liquid smoke, etc, if one wishes. (if you prefer uncured jerky, simply replace the cure packet with an equal amount of Sea Salt.)
- Next, mix the meat with the marinade and put it in a large Ziploc bag and let it set for 24 – 36 hours. Making uncured jerky- the rest time prior to cooking is less critical as the time is designed to allow the cure to fully penetrate the meat. (Cured jerky will keep for weeks in the refrigerator, uncured will keep for a while, but not as long.) (For fresh jerky hors d'oeuvres, cured jerky isn't as critical.)

Once the meat has had a chance to marinade, lay it out on a drip rack on a cookie sheet. Do your best to lay it out so that no two pieces are touching. Now you're ready to cook.

## No Smoker, No Problem!

Set your conventional oven to 185° F (or it's lowest setting above 165° F). Leaving the top of the door cracked to promote convection, allow the meat to cook until the internal temperature reaches 160 - 165° F. The great part about this jerky is that it can sit in the oven at the low temperature until you're ready to serve, which gives the host or hostess the opportunity to have some flexibility of schedule. Results are amazing, better than any store bought jerky you've ever eaten.

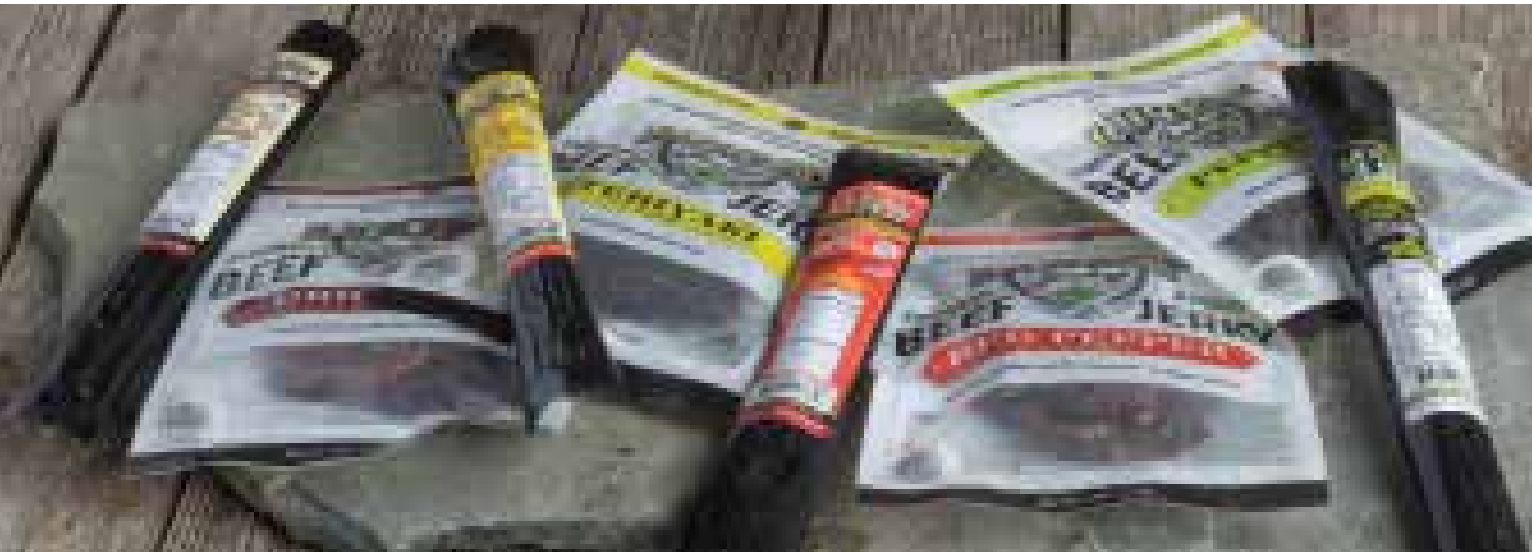
## We offer 6 different flavors of DIY Cure & Seasoning kits:

Original, Black Pepper, Red Pepper, Teriyaki, BBQ and Sweet & Spicy. These flavors are great, stand alone products. If your the experimental type additional seasoning can be added to suite individual taste. Each package contains 4 packets of Cure and 4 packets of seasoning. DIY kits are all pre-measured for 5 pound batches of jerky. (5 pounds of raw jerky will turn into 2 – 2.5 pounds of finished jerky. Usual serving size is 2 ounces of finished product)





# VARIETY BUNDLES



## CANDY DISH KILLER

Looking for the perfect office gift? You found it. You get 15 assorted beef stick flavors (Original, Teriyaki, Peppered, Red Pepper, Texas Pete).

Item: 3006 | 1.25oz | **\$29.99**



## STUFF FOR THE BOSS (SFTB)

Stocking stuffers for bosses who don't suck. 4 different options available. Customize with whatever flavors you prefer.



### STUFFER 1

Item: 3002 | **\$16.99**

2 - 1.25oz Beef Sticks

1 - 3oz Bag Slab Jerky

### STUFFER 2

Item: 3011 | **\$39.99**

6 - 1.25oz Beef Sticks

2 - 3oz Bags Slab Jerky

### STUFFER 3

Item: 3012 | **\$69.99**

12 - 1.25oz Beef Sticks

4 - 3oz Bags Slab Jerky

### STUFFER 4

Item: 3013 | **\$29.99**

4 - 3oz Bags Slab Jerky

Jerky



## JERKY NIRVANA

This package is the granddaddy of them all. It is one each of all our beef jerky and seasoning items. The retail value on this package is \$122.86 and you can own it today for only 100 bucks.

Retail **\$122.86** NOW **\$99.99**

Item: 3007 | **\$99.99**

5 - 1.25oz Beef Sticks

5 - 3oz Bags Slab Jerky

4 - 12oz DIY Seasoning Kits

1 - 5oz Bottle Signature Seasoning



# PREP AND COOKING INSTRUCTIONS

## PACKAGING

All Nebraska Star® Beef products are delivered in a high quality cryovac package to ensure that no air contacts the product. To take care of premium beef, Premium Packaging is a must.



## STORING

Upon arrival we recommend that you place your Nebraska Star® Beef products in a deep freeze at -2° F. With our cryovac packaging you'll be able to store our products in your freezer up to 8-10 months and not lose any product integrity.



## THAWING

Thaw frozen meat slowly. DO NOT USE MICROWAVE! Overnight in the refrigerator is best, but a pan of cold water works great if you're in a hurry. Frozen meat will lose a little color when thawed; as long as it's thawed slowly, this will not affect quality.



## SEASONING

**DON'T OVER DO IT!**  
This is premium beef; it has GREAT flavor. Use a little Signature Seasoning or coarse ground salt and black pepper to accent its flavor. Season to taste when it's on your plate.



## COOKING

The easiest way to consistently cook a perfect steak is in the oven. Preheat to 400° F and put a drip rack on a cookie sheet. Pan-sear then place your lightly seasoned steak on the drip rack and use the cook times under each steak description for a perfect medium-rare steak.



## RESTING

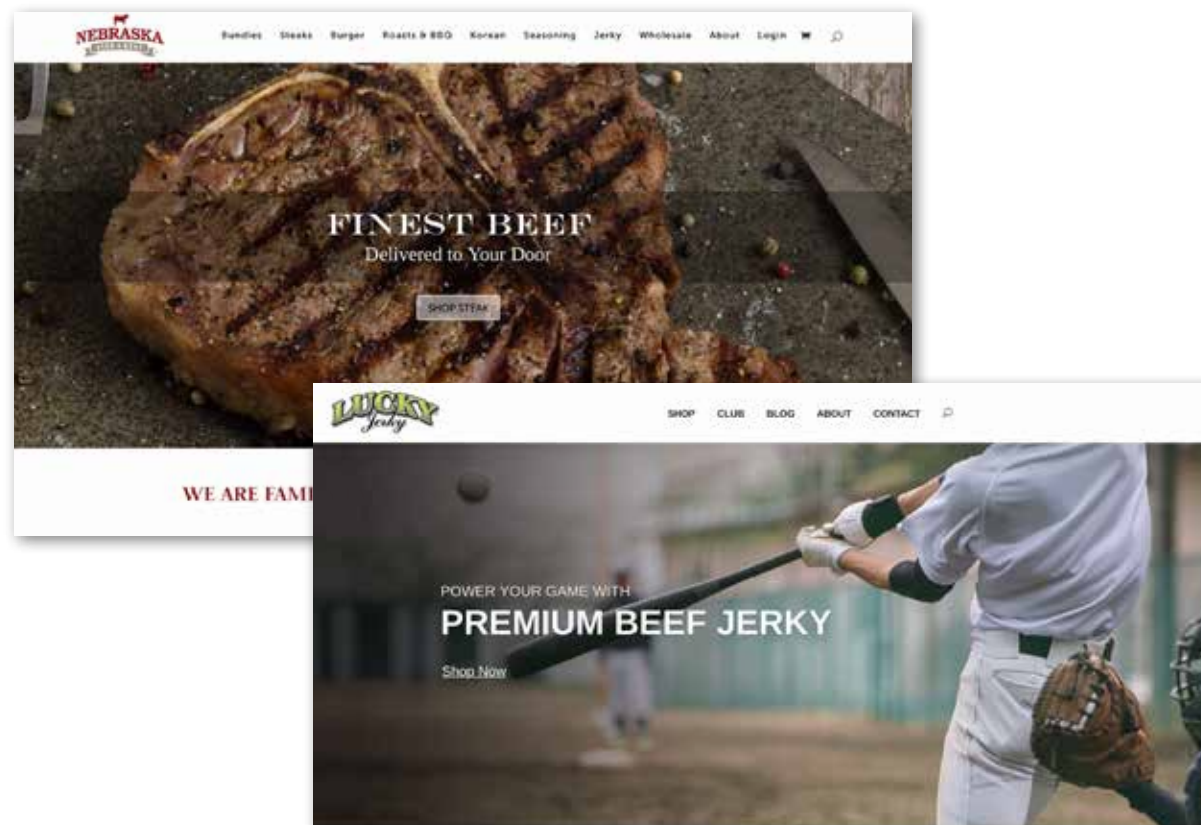
Another restaurant secret is "rest time." Give your steak 5 minutes to "rest" when it comes out of the oven. This will allow the heat to distribute evenly through the meat, and for the fibers to relax. It will result in a more tender steak every time.





## How To Order

1. Visit **NebraskaStarBeef.com** or **LuckyBeefJerky.com**.
2. Navigate to the Shop and Search for the item by category or type in the item name in the search box.
3. Or call in an order to **(308) 876-2250**.



## Shipping Process



\* **We add packing paper to the bottom of the cooler.** This does two things: 1. It adds cushion. 2. It helps to eliminate ANY airspace in the bottom of the cooler. Air will cause the package contents to warm more quickly.

\* **We install a highly specialized thermal liner bag.** Using this bag to isolate the frozen contents will add 24+ hours to the length of time the contents remain frozen.



\* **Frozen steaks and burgers are placed into the thermal bag,** then dry ice is added and the bag is sealed completely.



\* **More paper is added to the top of the package** to eliminate any air space and packing slip, dry ice warning and a catalog are added on top of that and the cooler is taped shut securely.



Using this method, we are able to keep product frozen for up to 5 days even during the summer months which allows us to use FedEx Ground service for all shipments. We offer Second Day or Overnight shipping options, but they are rarely necessary.







Nebraska Star® Beef  
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