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Beef

Never intimidated by a big chunk of filet, or a nice New York strip, you appreciate the challenge of grilling or roasting meats to perfection. That's how we are too.

At Alexia® Foods we open the spice cabinet and stand there with our hands on our hips, just like you. That's why we spend a little extra time making our appetizers and side dishes just a little better. We are as proud of what you serve as you are.

Here are some tips, techniques, and recipes to make your steak sizzle, your filet flavorful, and your burgers beautiful.

1. Look for cuts of meat with white fat streaked or marbled evenly throughout the meat. The fat is where the flavor is. So, round, flank, and traditionally leaner cuts that are naturally less fatty are perfect for dry rub or an overnight marinade.
2. Before cooking meat, allow it to come to room temperature.
3. Don't salt beef before cooking it. Salt will bring juices out of the meat and toughen it.
4. For a flavorful, brown crust on your beef, sear it in a pan before finishing it in the oven or on the grill.
5. For a better than average hamburger, add onion soup mix and Worcestershire sauce to the meat before making the patties.

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