**FELLERS RANCH™**
MINNESOTA'S NATURAL WAGYU

## PATTY COOKING INSTRUCTIONS

It is best to cook Wagyu burgers hot and fast and not over an open grill grate. We recommend a cast iron pan or grill plate if you don't want to add extra oil. The healthy fat that gives Wagyu its special flavor is soft; it will melt quickly and end up in the bottom of your grill if you use a grill grate. Keep your burger juicy to get the full flavor!

## STEPS

1. Let the meat come to room temperature before grilling.
2. Add salt and pepper to taste.
3. Use medium-high to high heat until the pan or plate starts smoking. Pre-heat before adding patties.
4. After adding patties, sear for around 3 to 4 minutes per side – until brown.
5. DON'T PUSH DOWN ON THE PATTIES. ALLOW THE JUICES TO REMAIN WITH THE MEAT!
6. If adding cheese, do that in the last 30 seconds.
7. Once finished, remove the patties from the grill and put them in an aluminum-covered pan for 5 minutes.

**ENJOY!**
**Thank You for purchasing Fellers Ranch Wagyu.**