



FELLERS

RANCH™

MINNESOTA'S NATURAL WAGYU

Wagyu Filet Cooking Instructions

- Unwrap the filet and bring to room temperature
- (Optional step) Wrap the filet edges with bacon using a toothpick to hold in place
- Season both sides with your favorite steak seasoning (we love Montreal Steak Seasoning)
- Use a lightly oiled cast iron pan or grill plate for cooking
- Use high heat on the pan or grill plate until it starts smoking
- Place the filets on the pan/plate for 5 to 8 min. per side depending on temperature and filet size. (Do **not** overcook. We recommend medium-rare or rare.)
- When finished, remove from heat and place on serving plate and immediately cover with foil for 5 minutes. Then, uncover and enjoy!

Thank you for purchasing Fellers Ranch Wagyu!