


HÖLTEN MEATS STEAKS

EXTRA VALUE T-BONE & PORTERHOUSE




Beef Checkoff 



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Holten Meat's Tenderized Extra Value Semi-Boneless T-Bone & Porterhouse Steaks are:

- * One of the most tender steak cuts.
- * A classic customer favorite.
- * Marinated with a subtly seasoned solution to enhance consistency, flavor, and juiciness - delivering a great tasting steak every time, every application!
- * Tenderized to allow you to offer a value steak at a lesser price than traditional steaks that is still juicy, tender, and customer pleasing.
- * Cut with automatic portioning equipment for consistent sizing - no catch weights - and exact portion cost (Semi-boneless T-Bone is NAMP #1174 Modified, Porterhouse is 1173).
- * Vacuum packed for extended shelf life.
- * Easy to prepare, no need to season.
- * Able to be cooked on a flat grill or char broiler.
- * Waste-free - temper and put on grill.
- * Able to be used as a breakfast steak, lunch or dinner.
- * Great for a banquet setting. Can be held for ½ hour.
- * Perfect for a dramatic plate presentation.
- * Serve with:
 - A baked potato or au gratin potatoes.
 - Caramelized onions or sautéed mushrooms.
 - Bleu cheese or horseradish sauce.
 - Your signature seasoning or any steak seasoning.

Tenderized Semi-Boneless T-Bone & Porterhouse Steaks Extra Value

Holten #	Description	Pack	Net/Gross Weight	UPC
85280	Semi T-Bone	20 / 8 oz	10 / 11.1 lbs	10079821852805
85210	Semi T-Bone	16 / 10 oz	10 / 11.1 lbs	10079821852102
85212	Semi T-Bone	14 / 12 oz	10.5 / 11.6 lbs	10079821852126
85216	Semi T-Bone	10 / 16 oz	10 / 11.1 lbs	10079821852164
85217	Porterhouse	10 / 16 oz	10 / 11.35 lbs	10079821852171
85221	Porterhouse	8 / 20 oz	10 / 11 lbs	10079821852218

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Product images courtesy of the Beef Checkoff, The Cattleman's Beef Board

