



DONE AND DONE

— *know when your steak is just how you'd like it* —

Using high-quality cuts of meat is only the beginning of a great eating experience. Familiarizing yourself with the degrees of doneness can help ensure a perfect plate for your diners.

Test steaks, roasts and burgers for doneness using a meat thermometer or instant-read thermometer inserted through the side, with the tip in the center of the cut, not touching any bone or fat. Because your meat will continue to cook while resting, remove steaks from the heat when the thermometer registers 5°F lower than the desired doneness.



RARE

120°- 125°

Cool, dark-red center



MEDIUM RARE

130°- 135°

Warm, light-red center



MEDIUM

140°- 145°

Pink center



MEDIUM WELL

150°- 155°

Tan, slightly pink center



WELL DONE

160° and above

Tan and brown center

