



BUFFALO/BISON

Our cooking basics are an approximate guide. We believe cooking is about using your senses and adjusting as needed to get the result you desire.

In general, expect lean buffalo to cook 1/3 faster than the same cuts of beef.

FINISHED TEMP GUIDE
 RARE 120–130°F
***MEDIUM-RARE 130–135°F**
 MEDIUM 135–145°F
 MEDIUM-WELL 145–155°F
 *D'Artagnan Recommends



Quick Tips: For even cooking, remove meat from the fridge 15-45 minutes before you need it. Always use an instant-read thermometer! Internal temperature will rise 5-10 degrees after being removed from heat, adjust accordingly. Always rest meat before cutting or serving.

CUT	COOKING METHOD	COOKING TEMP	APPROX TIME	FINISHED TEMP	TIPS
Burgers (5.25 oz)	pan-sear	high	3-5 mins each side	130-135°F	lightly oiled, heavy pan
	grill	high	3-5 mins each side	130-135°F	lightly oiled grill, cook over direct heat
	broil	high	3-5 mins each side	130-135°F	approx 4" away from element
<u>Steaks</u> Top Sirloin (8 oz) Boneless Ribeye (8 oz)	pan-sear	high	4-6 mins each side	130-135°F	heavy pan, lightly oiled
	grill	high	4-6 mins each side	130-135°F	lightly oiled grill, cook over direct heat
	broil	high	4-6 mins each side	130-135°F	approx 4" away from element
	sous vide	130°F	2 hours; post-sear	130°F	sear in pan on high, baste with butter
Tenderloin (4.75-5 lbs)	roast	425°F	pre-sear; 30-35 mins	130-135°F	sear over high before roasting
	reverse sear	225°F	2-2.5 hours; post-sear	130-135°F	indirect heat; move to direct to sear after
	sous vide	130°F	6 hours; post-sear	130°F	sear in pan on high, baste with butter
	cut steaks	*direct high	4-6 mins each side	130-135°F	cut into 2" thick filet mignon
Whole Striploin (9 lbs av)	roast	425°F	pre-sear; 1-1.5 hours	135°F	sear over high heat before roasting
	reverse sear	225°F	3.5-4 hours; post-sear	135°F	sear over high heat after resting 20 mins
	cut steaks	*direct high	4-6 mins each side	fork tender	cut into 1.5" strip steaks
Whole Ribeye (10 lbs)	roast	425°F	pre-sear; 2-2.5 hours	135°F	cover with foil first hour of cooking
	reverse sear	225°F	2.5-3 hours; post-sear	135°F	sear over high heat after resting 20 mins
	cut steaks	*direct high	4-6 mins each side	130-135°F	cut into 1.5" ribeye steaks
Short Ribs (1 lb)	braise	low simmer	pre-sear; 2 hours	fork tender	braises often taste better the 2nd day
	sous vide	158°F	6-8 hours; post-sear	158°	sear, torch, or broil after water bath
	roast	300°F	2 hours	fork tender	keep covered first 1.5 hours

RESTING: BURGERS & STEAKS 5-10 MINUTES | ROASTS 20 MINUTES
CUT STEAKS AGAINST THE GRAIN

D'Artagnan Buffalo comes from a cooperative of ranches in the northern US & Canada where the buffalo are humanely-raised on vast pastures, fed a 100% vegetarian diet supplemented with grain and hay, in a clean environment free from chemicals, hormones, antibiotics or steroids.

About D'Artagnan: Founded in 1985, D'Artagnan has been at the forefront of the farm-to-table movement, providing chefs, restaurants, retailers and home cooks with superior tasting, high-quality meats, poultry, foie gras, charcuterie, truffles and mushrooms.

***FOR CUSTOM CUT STEAKS:**
 PAN-SEAR OR GRILL ON HIGH
 1" THICK - MED RARE: 7-9 MINS TOTAL
 1½" THICK - MED RARE: 9-11 MINS TOTAL
 2" THICK - MED RARE: 11-14 MINS TOTAL