

# Cooking Tips

The one thing about Longhorn beef is it is much leaner than other beef, so your cooking windows are different. The most common problem is over cooking it, making it tough. The best aged steak in the world is tough if you cook it wrong.

Here are some tips to cooking Longhorn beef:

1. Longhorn will cook 30-50% faster than other beef.
2. You will prefer to eat your meat a little bit rarer than you are used to. You may look at it and think it's "not done" ...give it a try, you may be surprised. If you cook it as you do store bought beef, it will probably be too done.
3. Medium and well done are not going to be the best showing of your Longhorn meat. Medium rare, or a light pink, is the most 'done' that is recommend when cooking Longhorn.
4. If you cook hamburgers as long as you're use to, it will be dry and crumbly. There's not a lot of fat for the heat to have to get through, therefore, you'll be able to skip the "drain off fat" step.
5. Grass fed Longhorn should either be cooked hot and fast or low and slow.