



For Immediate Release

Harris Ranch Baseball Cut Top Sirloin is a Homerun for BBQ

A hearty, crowd-cheering cut that won't break the bank

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Tossing a steak on the grill is as American as our favorite sport. Even with higher prices, when Americans choose to splurge for summer barbecues, a thick juicy steak is still the protein of choice. When home cooks are looking to impress a hungry crowd, but also want to watch their budget, a baseball cut top sirloin steak from **Harris Ranch** is a winning strategy.

The baseball cut gets its name from its rounded shape. This steak is cut from the center of the top sirloin. It's lean, thick and flavorful, similar to filet mignon, at a smaller price. A Baseball Cut steak is not commonly found in a grocer's meat case but the cut can be requested from a local butcher.

Harris Ranch recently served 400 baseball cut top sirloin steaks at a VIP party for the Sonoma Country Summer Music Festival in Santa Rosa, CA. As with most steaks, the secret is to cook them to the right temperature using a good meat thermometer.



Rare: Center is very red. (130° F)

Medium Rare: Center is very pink and slightly brown toward the exterior. (135° F)

Medium: Center is light pink; outer portion is brown. (140° F)

Well Done: Uniform brown throughout. (160° F)

Remember the temperatures will rise a bit once you take the steak off the grill to let it rest. If you don't have a meat thermometer, feel it with your fingers. If the steak is very spongy it will be rare. Medium will have a firmer feel and well done will be very firm.

Seasoning the Baseball Cut steak will also win big points. Try using Harris Ranch's trusted recipe for Pepper-Herb Rub.

Harris Ranch Pepper-Herb Rub

1 tsp. dried basil leaves

1/2 tsp. dried oregano leaves

1/2 tsp. lemon pepper

1/4 tsp. rubbed sage

1/2 tsp. onion powder



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Preparation:

Combine all ingredients; mix well. Using your hands, rub the mixture over the exterior of the steak. Makes enough to season 2-pounds of beef.

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About Harris Ranch Beef Company

For over 50 years, Harris Ranch Beef Company has strived to produce the highest quality beef in the world. Located in California's Central Valley, the company has built a uniquely integrated beef production system where cattle are sourced, fed and humanely processed exclusively by Harris Ranch. Few, if any, beef companies – other than Harris Ranch – can claim they control all aspects of production. Still family owned and operated, the Harris family takes great pride in raising its beef to be as pure and great tasting as nature intended. For more information please visit www.harrisranchbeef.com.

For high resolution photos, POP materials or to arrange an interview with Harris Ranch Beef, please contact Brad Caudill at Brad.Caudill@HarrisRanch.com or by phone: 800.742.1955

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