



Most of our fathers have been around a lot longer than the official holiday! In 1966, Lyndon B. Johnson, through an executive order, designated the third Sunday in June as the official day to celebrate Father's Day. However, it wasn't until 1972, during the Nixon administration, that Father's Day was officially recognized as a national holiday. How would your dad like something special from the grill? We can help out with that....

Stop in the shop or call Marv at 303-985-0126 and if you're a dad....

Happy Father's Day!

Did You Know?



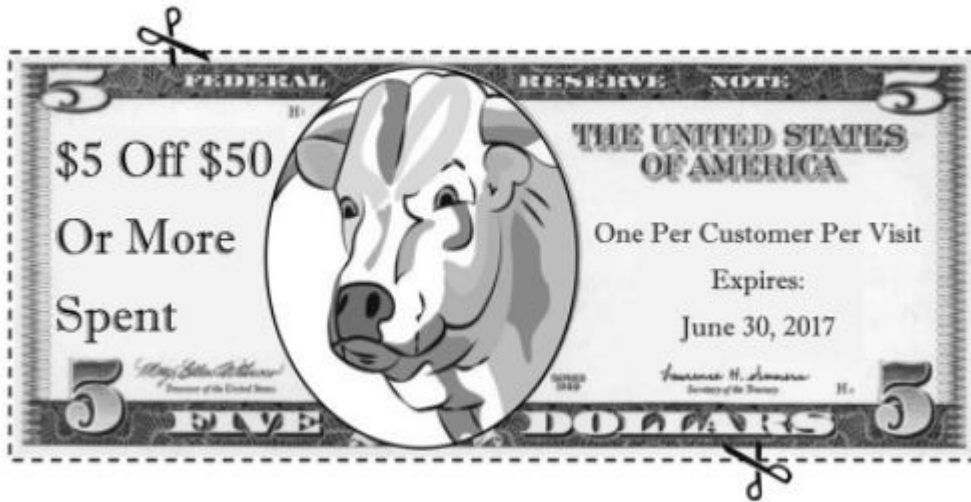
There are two basic methods to test for how done your meat is while you are cooking it—use a meat thermometer, or press on the meat with your fingertips. The problem with the meat thermometer approach is that when you poke a hole into the meat with a thermometer, it can let juices escape, juices that you would rather have stay in the meat. For this reason, most experienced cooks rely on a “finger test” method, especially on steaks (whole roasts are better tested with a thermometer).

This is one of those things that gets easier with practice. The next time you cook a steak, even if you are still planning to rely on a meat thermometer, press on the meat here and there while it cooks, and compare the feeling of the meat with the above finger test. With practice, you will become more confident!

Article: simplyrecipes.com

Photo Credit: simplyrecipes.com

"Beef Bucks" Only For Newsletter Peeps!



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The World's Best Grilled Steak



INGREDIENTS:

- 4 -5 choice beef steaks
- 1/2 cup low sodium soy sauce
- 2 teaspoons olive oil
- 2 teaspoons ketchup
- 1 teaspoon minced garlic
- 1 teaspoon oregano
- 1 teaspoon pepper

DIRECTIONS:

- Blend all ingredients, pour over steaks.
- Marinate 3 hours, turning frequently.
- Grill to your liking.

Recipe Credit: food.com

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