

RASTELLI'S™

EST. 1976

Oven-Ready & Seasoned Black Angus Filet Mignon Roast



Packed in
Easy Oven
Bag

For best results, thaw your oven-ready Black Angus Filet Mignon Roast under refrigeration until fully thawed.

Preparation Instructions: Prior to cooking, remove roast from refrigerator and allow product to come to room temperature for 20-30 minutes. Preheat oven to 325°F. Place thawed roast into roasting pan. Cut a 1" slit on top of oven roasting bag to vent. Place roasting pan onto bottom of oven rack. Roast for 45-50 minutes or until it reaches an internal temperature of at least 145°F. Remove from oven and let roast rest for 10 minutes before serving. Enjoy!

RASTELLI'S™

EST. 1976

From Our Kitchen

Ask the butcher
Chef Tip

THE PERFECT AU JUS

1 — Place all juices that have collected from bottom of cooking bag into a small saucepan. Bring juices in saucepan to a simmer.

2 — Mix 2 tablespoons corn starch and $\frac{1}{4}$ cup cold water. Add corn starch mixture to juices in saucepan, small amounts at a time.

3 — Whisk and continue to heat until desired thickness is achieved. Add your choice of fresh herbs and seasonings to desired taste.

Ray Rastelli, Jr.



For additional chef tips and recipes, please visit AskAmericasButcher.com