



From Our Family to Your Kitchen

DRY AGING

Since 1934 Sierra Meat & Seafood has been aging beef in the time honored tradition, dry aging. There is a reason why dry age beef is considered the pinnacle of flavor and tenderness by steak connoisseurs around the world. The dry aging of beef has become somewhat of a lost art over the years and what once was commonplace at top restaurants fifty years ago is now a rare treat.



Sierra Meat & Seafood has never abandoned its commitment to the tradition of dry aging beef. Several factors ensure the best dry age beef. The quality of the meat, the dry aging room and the process, all affect the final outcome. First, we start with the finest corn-fed Midwest cattle. Then we weigh and tag each piece, the beef is placed in our humidity controlled room for a period of 14-21 days for bone-in product and up to 35 days for boneless. The end result is a tender, rich and flavorful steak that is unlike anything you have ever tasted.

DRY AGE GRADE

USDA Prime
Certified Angus Beef®
USDA Choice

DRY AGE PRODUCTS (WHOLE)

Ribeye
Striploin
Tenderloin
Export Rib
Striploin, Bone-In
Shortloin

**CUSTOM DRY AGE PROGRAMS
ALSO AVAILABLE**



www.sierrameat.com