



ALMOST

T H E R E

Thank you for choosing Hunter's Cut. Great taste starts with the right technique — and you deserve nothing less than the perfect serve. Our meats are slow-cooked *sous vide* to lock in every ounce of flavour, then sealed fresh for your table. All that's left is a quick, fiery sear to bring out that golden crust and juicy finish. Follow the simple steps on the next page, and in minutes you'll be serving restaurant-quality meat — right from your own kitchen.



www.hunterscut.com



HOW TO COOK OUR MEATS

DISH	COOK TIME	TOTAL
Tangdi Creole	2 mins each side	4 min
The Lager Pork Chop	3 mins each side	6 min
Velvet Chicken Steak	1.5 mins each side	3 min
Orange Sear Chicken Steak	1.5 mins each side	3 min
Arabian Chicken Bites	1.5 mins each side	3 min
Crimson Chicken 65	1.5 mins each side	3 min
Signature Tenderloin Steak	3 mins each side	6 min

COOKING PROCESS

1. Bring the packet to room temperature.
2. Open the pack and discard extra liquid.
3. Pat dry to remove moisture.
4. Heat the pan until very hot.
5. Cook each side according to the time listed above.
6. Serve hot and enjoy!

Note: Our meats are sous vide cooked. They only need a quick sear with oil or fat for the perfect finish.