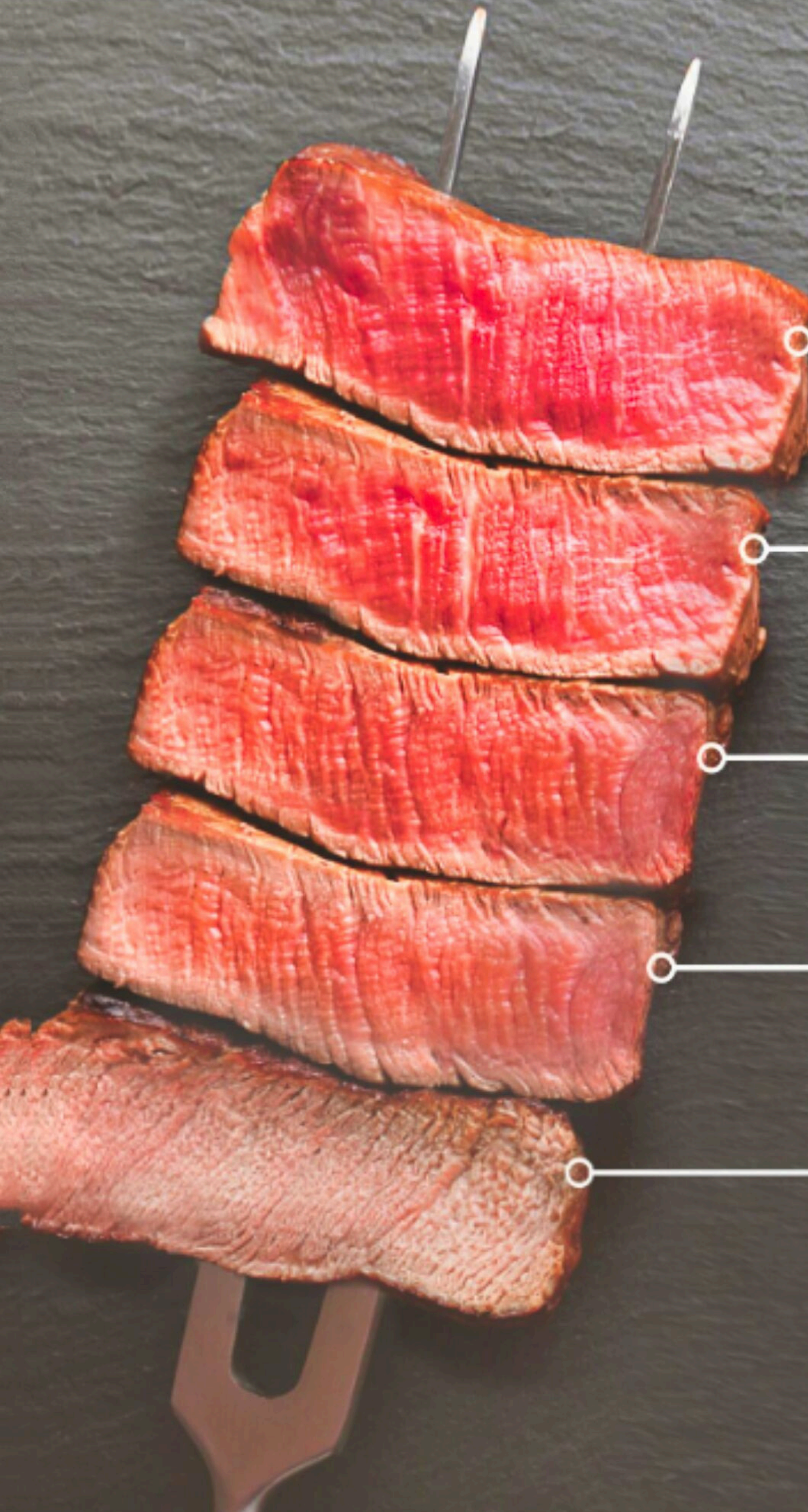


BOONDOCKING LIFESTYLE



Rare - 120°F

Cool to warm red center, soft and tender texture.

Medium Rare - 130°F

Warm red center, perfect steak texture. (preferred)

Medium - 140°F

Hot pink center, slightly firmer texture.

Medium-Well - 150°F

Mostly brown center, firm texture.

Well Done - 160°F+

No color, very firm and much drier.

Medium Rare -130F

Medium rare steak will have warm red center – perfect steak texture with a nice brown crust. Cooking to medium rare allows the fat (marbling in the steak) to render and add buttery, rich flavors to your steak. This is the ideal doneness for a juicy, flavorful steak.

Medium – 140F

Steak cooked to a medium steak temperature will have a hot pink center and slightly firmer texture. The longer cooker time will make your steak slightly drier and the bite less tender.

Medium Well -150F

Medium well steak will have a mostly brown center and firm texture. The meat will be drier as water evaporates during the cooking process.