

TALLGRASS BEEF COMPANY



Wishing you happy healthy holidays!

Bill Kurtis, Chairman/Founder



GIVE THE GIFT OF HEALTHY BEEF FOR THE HOLIDAYS

Finding the perfect holiday gift just got easier and healthier! Tallgrass Beef Company is proud to offer a selection of holiday gift packages just right for that person that is hard to buy for on your holiday shopping list. Are you looking for the right gift for that special

client, employee, family member, or friend to show how much you care? Tallgrass Beef, along with delectable side dishes and desserts from Southern Foods, is the answer. All of our gift packages can be ordered and shipped anywhere in the continental United

States. Each order is hand packed with care and shipped with dry ice. Join the food revolution that is sweeping America and savor the wholesome goodness and flavor of beef the way mother nature intended.



MOUTHWATERING ROASTS



DELECTABLE DESSERTS



GUILT-FREE GROUND BEEF

SHOW THEM YOU CARE WITH THE GIFT OF HEALTHY BEEF

This time of year it is always difficult to find the gift that's unique and pleasing for all tastes. Tallgrass Beef Company offers three gifts in one: The gift of helping the environment, supporting America's family farmers and ranchers, and the gift of better health! Tallgrass Beef is grass-fed and grass-finished beef that is produced without hormones, sub-therapeutic antibiotics, grain and artificial preservatives. It is low in saturated fat, calories and cholesterol and rich in Omega-3, essential nutrients and conjugated linoleic acid (CLA). When you bite into a delicious Tallgrass hamburger or steak you can rest assured that you are eating the highest quality beef available.

"One bite turns skeptics into believers." Marion Burros, The New York Times

Tallgrass Beef Company is proud to offer you a variety of healthy options for holiday giving. The most spectacular part about a gift of Tallgrass Beef is the taste! We call it original. Others call it robust, nutty and buttery. We think your friends, colleagues and family will call it one of the most tasteful, thoughtful gifts you have ever given. Tallgrass Beef is joining a movement for healthier, tastier food for America, welcome aboard!



HOLIDAY SAMPLER

- 2- 1 pound packages Ground Beef
- 1- 10 ounce New York Strip Steak
- 1- 14 ounce Rib Eye Steak
- 1- 12 ounce Sirloin Steak
- Tallgrass Beef Apron

\$69.99 plus shipping



NEW YORK STRIP

- 8- 10 ounce New York Strip Steaks
- Tallgrass Beef Apron

\$99.99 plus shipping



RIBEYE STEAK

- 8- 14 ounce Rib Eye Steaks and a Tallgrass Beef Apron

\$129.99 plus shipping

SIRLOIN STEAK

- 8- 12 ounce Sirloin Steaks and a Tallgrass Beef Apron

\$89.99 plus shipping

HOLIDAY STEAK



- 2- 14 ounce Rib Eye Steaks
- 2- 10 ounce New York Strip Steaks
- 4- 8 ounce Flat Iron Steaks
- 4- 8 ounce Tri-Tip Steaks
- Tallgrass Beef Apron
- Tallgrass Grill Set
- Signed copy of *The Prairie Table Cookbook* by Bill Kurtis

\$169.99 plus shipping

PREMIERE HOLIDAY



- 1- 5 pound Boneless Prime Rib
- 8 pounds Ground Beef
- 4- 14 ounce Rib Eye Steaks
- Tallgrass Beef Apron and Grill Set
- Signed copy of *The Prairie Table Cookbook* by Bill Kurtis

\$250.00 plus shipping

ULTIMATE GOURMET



- 1- 5 Pound Boneless Prime Rib
- 4- 8 ounce Filet Mignons
- 6- 14 ounce Rib Eye Steaks
- 6- 10 ounce New York Strip Steaks
- 8 pounds Ground Beef
- 2- 2 ounce Tallgrass Beef Jerky
- Tallgrass Beef Apron and Tallgrass Grill Set
- Signed copy of *The Prairie Table Cookbook* by Bill Kurtis

\$500.00 plus shipping

WITH EIGHT HOLIDAY GIFT PACKAGES THERE IS SOMETHING FOR EVERYONE

With eight delicious holiday gift packages available, there is sure to be something to please every beef eater on your gift list. If you wish to create your own unique custom package for your gift giving needs, call our headquarters and our friendly staff will assist you.

"I have been a loyal customer of yours since December, 2007 when I found you online. My husband and I love your rib eyes and ground beef. Our little dog enjoys your bones as well. Thanks for all you do and please continue the good work!"-Lynn Giusti Garza

FOLLOW US ON FACEBOOK, TWITTER AND YOUTUBE

Tallgrass Beef Company wants you to become one of our Facebook Fans! Look for us the next time you log in. Our page is filled with exclusive photos, video and the latest updates on Tallgrass Beef Company events.

Do you love to Tweet? Look for us on Twitter! Get information and updates direct to your Twitter enabled mobile phone.

Check Facebook and Twitter for special promotions.

Tallgrass Beef Company is also broadcasting on YouTube. Check out our YouTube Channel and see exclusive video content, go on a cattle drive on the Red Buffalo Ranch and learn more about the grass-fed beef movement.

ORDERING MADE EASY

Ordering your Tallgrass Beef holiday gift package is as easy as picking up your telephone. Call our office in Sedan, Kansas and place your order for a gift package and any side dishes or dessert items. Our fulfillment center will pack and ship everything right to your front door.

1-877-822-8283

If you prefer, you can order our packages online by visiting

www.tallgrassbeef.com

Please keep the following dates in mind as you order our holiday gift packs. To ensure delivery by Thanksgiving, Christmas and New Years Day, please place all orders by 12:00 CST by the following dates:

November 17th (Thanksgiving)

December 15th (Christmas)

December 28th (New Year's Day)

CUSTOMIZE YOUR HOLIDAY PACKAGE WITH DELICIOUS SIDES

This year we are pleased to offer a range of side dishes and heavenly desserts. These items can be added to any existing Tallgrass Beef Holiday package. Take the guesswork out of holiday meal planning and let Tallgrass Beef do the work for you!

"The meat was juicy and had that beefy tang that I've only tasted in top-quality steaks." Phil Vettel, Chicago Tribune



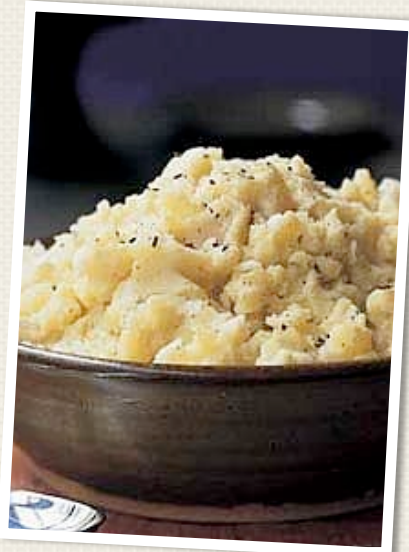
HOLIDAY EXTRAVAGANZA

- 1- Whole Tenderloin (approximately four pounds)
- 1- 5 pound Bone-In Prime Rib
- 1- 5 pound Boneless Prime Rib
- 10- 8 ounce Filet Mignons
- 10- 14 ounce Rib Eye Steaks
- 10- 10 ounce New York Strip Steaks
- 8 Pounds Ground Beef

Tallgrass Beef Apron and Tallgrass Grill Set

Signed copy of *The Prairie Table Cookbook* by Bill Kurtis

\$1,000.00 plus shipping



SIDES

Garlic Mashed Potatoes (20 ounces, heat and serve tray) **\$4.50**

Green Beans Almandine (12 ounces, heat and serve tray, whole green beans with toasted almonds) **\$4.95**



DESSERTS

Marquis Cake Collection (includes six individual serving sized mini cakes. Red Velvet, Tuxedo Bomb, Banana Rum mini cakes) **\$17.75**

Angel Biscuits (12 count pre-cut biscuits ready to bake) **\$5.25**

Pre-baked Pecan Pie (10" Whole pre-baked, unsliced pie. Just heat and serve.) **\$8.00**

GIFT CERTIFICATES

Don't forget that gift certificates also make a wonderful holiday gift and allow the recipient to select the Tallgrass Beef cuts they love the most! Gift Certificates are available in denominations of \$25, \$50, \$100, \$250 and \$500 and can be ordered via phone or online.



TALLGRASS BEEF GRILL SETS

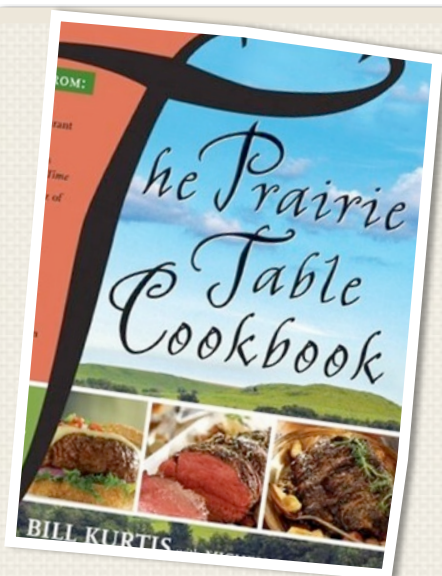
New to some of this year's holiday gift packages is our custom Tallgrass Beef Grill Set.



COOKBOOK

Have you ever wondered about the history of grass-fed beef? Have you ever wanted to know what inspired Bill Kurtis to found Tallgrass Beef Company? Order a copy of *The Prairie Table Cookbook* to learn more. Filled with recipes, stories of the old west and Bill's own essays on the grass fed beef movement, the book is a feast for the senses.

Order online at Amazon.com



TALLGRASS BEEF RECIPE

Filet Mignon with Cabernet Peppercorn Sauce

Ingredients:

6 Tallgrass Beef Filet Mignons

1 cup white mushrooms, chopped

1/2 cup chopped shallots

3 tablespoons black peppercorns

1/4 cup olive oil

1/2 cup red wine, preferably Cabernet

2 quarts demi-glace

1/2 cup heavy cream

1 tablespoon beef base

Cornstarch, as needed

Salt & pepper

For the filets:

Season both sides of the filets with salt and pepper. Place the filets on the grill at a 45 degree angle to establish good grill marks. Once the filet reaches an internal temperature of 125 to 130 degrees for medium-rare, remove the steak from the grill and let rest about 5 minutes before serving.

For the sauce:

In a saucepan over medium heat, saute mushrooms, shallots, and peppercorns in oil. When shallots are tender, deglaze with red wine and reduce by two-thirds. Whisk together the reduction and demi-glace until smooth. Whisk in the cream and beef base. Combine a few teaspoons of cornstarch (or more as needed) with a little cold water to make a slurry. Add slurry to the sauce to thicken; cook for 1 minute and then remove from the heat.

Note: Use as many farmer's market and locally produced items as possible to make this recipe something your guests will remember!

Recipe taken from *The Prairie Table Cookbook*, by Bill Kurtis (with Michelle M. Martin).