

Proof

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- NOT FOR EXACT COLOR MATCH FOR PLACEMENT ONLY -



Front

Cooking Tips:

- Trim visible fat from meat and poultry before grilling to help prevent flare-ups.
- Grill over medium heat. For gas grills, set temperature controls to medium. For charcoal grills, check the coals – they will no longer be flaming and will be covered with gray ash. If food is grilled over too high heat, the exterior can become overcooked or charred before the interior reaches the desired doneness. Charring meat, poultry or fish is not recommended.
- Use an instant-read thermometer inserted horizontally into the side of burgers and steaks to check doneness. Thermometer should penetrate the thickest part or center of the burger or steak. For steaks, thermometer should not touch bone, fat or the grill. The thermometer will register 145°F for medium rare; 160°F for medium doneness.
- Use a long-handled spatula to turn burgers and tongs to turn steaks. Do not press, flatten or pierce the meat – flavorful juices will be lost.

Remains on Package

SANTA FE GRILLED BEEF STEAKS & CORN

Ingredients:
 4 beef T-bone or Porterhouse steaks, cut 1 1/2 inch thick (about 4 pounds)
 1/2 cup Heinz 57 sauce
 2 cloves garlic, minced
 1/2 - 1/2 teaspoons chili powder
 1/2 teaspoon ground cumin
 3 tablespoons butter
 4 ears sweet corn, in husks

Chili Glaze:
 1/2 cup Heinz 57 sauce
 2 cloves garlic, minced
 1/2 - 1/2 teaspoons chili powder
 1/2 teaspoon ground cumin

Quick Tip: To broil, place steaks on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 14 to 18 minutes for medium rare to medium doneness, turning once and brushing with glaze during last 5 minutes.

Instructions:
 1. Peel corn, leaving husks attached at base; remove silk. Remove corn in husks; tie closed.
 2. Soak in cold water 30 minutes. Combine glaze ingredients; remove and reserve 1/4 cup.
 3. After 5 or 10 minutes, place beef steaks on grid with corn. Grill 1/2 bone or Porterhouse steaks, uncovered, 14 to 16 minutes (top steaks 15 to 18 minutes) for medium rare to medium doneness, turning occasionally, turning frequently.
 4. Combine reserved 1/4 cup glaze and butter in 1-cup glass measure. Microwave on HIGH 1-1/2 to 2 minutes, stirring once. Carefully peel corn; brush with chili butter. Serve with steaks and remaining chili butter.

Makes 4 servings.

PINEAPPLE-SOY GLAZED BEEF STEAKS

- Ingredients:**
 2 beef ribeye steaks, cut 1 inch thick (about 1-1/2 pounds)
- Glaze:**
 1/4 cup pineapple juice
 1/4 cup soy sauce
 2 tablespoons packed brown sugar
 1 teaspoon cornstarch

1. Combine glaze ingredients in 1-cup glass measure, mixing well. Microwave on HIGH 2-1/2 to 3 minutes or until thickened, stirring once.
2. Place beef steaks on grid over medium, on preheated grill. Grill, uncovered, 11 to 14 minutes for medium rare to medium doneness, turning occasionally and brushing both sides with some of the glaze during last 5 minutes.
3. Carve steaks; drizzle with remaining glaze.

Quick Tip: To broil, place steaks on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 14 to 18 minutes for medium rare to medium doneness, turning once and brushing with glaze during last 5 minutes.

Makes 2 to 4 servings.

Photo and Recipe Courtesy of The Beef Checkoff

LIME-CILANTRO GRILLED BEEF CHUCK STEAKS

Ingredients:
 4 boneless beef chuck eye steaks, cut 3/4 to 1 inch thick (about 1-3/4 pounds)
 3 tablespoons fresh lime juice
 3 tablespoons water
 1 small jalapeño pepper, minced
 1 tablespoon chopped fresh cilantro
 1 large clove garlic, minced
 1/4 teaspoon ground cumin

Marinade:
 1. Combine marinade ingredients in small bowl. Place beef steaks and marinade in food-safe plastic bag; turn to coat. Close bag securely and marinate in refrigerator 1 to 2 hours, turning occasionally.

Quick Tip: To grill, place steaks on grid over medium, on preheated grill. Grill, uncovered, 13 to 15 minutes for medium rare to medium doneness, turning occasionally. One minute before steaks are done, top evenly with topping.

Makes 4 servings.

BEEF TENDERLOIN STEAKS WITH BLUE CHEESE TOPPING

- Ingredients:**
 4 beef tenderloin steaks, cut 1 inch thick (about 1 pound)
 1 large clove garlic, halved
 1/2 teaspoon salt
 2 teaspoons chopped fresh parsley
- Topping:**
 2 tablespoons cream cheese
 4 teaspoons crumbled blue cheese
 4 teaspoons plain yogurt
 2 teaspoons minced onion
 Dash ground white pepper

1. Combine topping ingredients in small bowl. Rub beef steaks with garlic.
2. Place steaks on rack in broiler pan so surface of beef is 2 to 3 inches from heat. Broil 13 to 16 minutes for medium rare to medium doneness, turning once. One to two minutes before steaks are done, top evenly with topping.
3. Season with salt; sprinkle with parsley.

Quick Tip: To grill, place steaks on grid over medium, on preheated grill. Grill, uncovered, 13 to 15 minutes for medium rare to medium doneness, turning occasionally. One minute before steaks are done, top evenly with topping.

Makes 4 servings.

Photo and Recipe Courtesy of The Beef Checkoff

Back of Front - Rotating

LABEL SHOWN ACTUAL SIZE

CUSTOMER SIGN-OFF

If any corrections are required, please make them on this sheet.

Approved by: _____ Date _____
 Signature Date

Thank you,

SPECIALTY PRINTING LLC
 Label Manufacturers
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SPECIALTY SIGN-OFF

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LABEL INFORMATION

Designed by: Lance Doyle Date: 08/20/08

Customer: Hannaford

Job ID: HAN217 Rev: 01

Label Size: 3.25 "W x 3.0 "H CR: _____

Fonts: NA

Spot Colors: Four Color Process:

PMS: CMYK PMS: Black - S2 PMS: _____

PMS: 4975 Burgundy PMS: Black - S3 PMS: _____

PMS: 7428 Red PMS: UV PMS: _____

PMS: Deadener PMS: _____ PMS: _____

LABEL PRINTS: 1 2 3 4 5 6 7 8