

## PERINI RANCH STEAKHOUSE MESQUITE-SMOKED PEPPERED BEEF TENDERLOIN

I have to say up front that this absolutely melt-in-your-mouth tenderloin costs some real folding money. This isn't a nickel-and-dime cut of meat.

Tom Perini takes a personal interest in his tenderloins. Each tenderloin is numbered and recorded. They are smoked to perfection — a pinkish medium-rare — and then flash-frozen. The Buffalo Gap steakhouse insists that the best way to eat these tenderloins is to allow them to come to room temperature, then slice them into  $\frac{1}{2}$ - to  $\frac{1}{4}$ -inch slices.

They are truly magnificent.

A 2- to 2  $\frac{1}{2}$ -pound tenderloin, frozen and vacuum-sealed, will be shipped in an insulated container using overnight service. The cost is \$88, plus shipping. To order, call (325) 572-3339 or go online at [www.periniranch.com](http://www.periniranch.com).

