

Hy's at Home - Cooking Instructions

HY'S FAMOUS CHEESE TOAST

Preheat oven to 450 f

Place cheese toast on foil-lined sheet tray

Bake for 7 minutes or until golden brown

GARLIC TOAST

Preheat oven to broil at 450 f

Place garlic toast on foil-lined sheet tray 8 inches from the top of the oven

Bake for 5 minutes until golden brown

CREAMED CORN

Reheat in a pan, on stovetop, over medium-low heat

Stir constantly until bubbly hot

GORGONZOLA MACARONI

Preheat oven to 375 f

Remove lid, and bake the macaroni in the take-out container for 25 minutes, until the top is browned

BRANDY PEPPERCORN SAUCE

Reheat sauce in a saucepan, on stovetop, over medium-low heat

Stir every few minutes until bubbling hot

BEEF WELLINGTON

Preheat oven to 425 f

Remove the prepared Wellington from take-out container, place it on foil or parchment lined sheet tray

Melt the provided butter in the microwave for 1 minute

Using a brush, evenly coat the prepared Wellington with the melted butter

Bake in the oven for 8 to 13 minutes depending on your oven strength (until pastry is golden brown)

Reheat sauce in small sauce pan, on stovetop, until bubbly hot

When the Wellington is ready, allow to sit for 5 minutes before slicing in half

Place sauce in middle of warmed plate, place sliced Wellington on top

ROASTED HALF FREE-RANGE CHICKEN

preheat oven to 450 f

remove chicken from bag and place on foil-lined sheet tray

bake for 15 minutes until nicely browned

remove from oven and allow chicken to rest for 5 minutes

reheat sauce in a pan on stovetop until bubbling hot

serve chicken with sauce on the side

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FILET A LA HY'S

Pre heat oven to 375 f
Season beef medallions with salt and pepper
Remove the lid of the vegetables and place the take-out container in the oven.
Set timer for 5 minutes
Pre-heat frying pan over high heat until hot
Coat beef medallions with ¼ tsp of canola oil
Place beef medallions in the hot frying pan, and reduce heat to medium
Cook medallions for 2 minutes, turn them over, and cook for another 2 minutes
Remove the vegetables from the oven, and the medallions from the pan
Arrange beef and vegetables on warmed plate
Remove excess grease from the frying pan or use new pan, and add the sauce
Heat the sauce over medium heat until bubbly hot
Drizzle sauce over beef and serve

BEEF STROGANOFF

Reheat beef mixture in a pan, on stovetop, over medium-low heat until bubbling hot
Place unopened bag of pasta in a pot of boiling water for 3 minutes
Carefully remove bag from water
Cut bag open and place pasta portion into serving bowl
Top with heated beef mixture
Finish with sour cream

PRIME RIB DINNER

Preheat oven to 300f
Allow roast to sit in take-out container, at room temperature, for 20 minutes
Place the container with the roast on the top rack of the oven
Set the timer for 20 minutes
After the timer goes off, remove the lids from the vegetables and place the vegetables in the take-out containers on the lower rack of the oven underneath the roast
Set timer for another 6 minutes
Remove from the oven and let the roast rest for at least 10 minutes before serving
Reheat au jus in sauce pan, on stovetop, over medium-low heat until bubbly hot
Set aside and keep warm
Slice beef portions
Dip Yorkshire pudding in hot au jus to warm
Arrange beef, Yorkshire pudding and vegetables on warm plates
Horseradish and Dijon mustard in condiment dishes on the side

APPLE CRUMBLE

Preheat oven to 375 f
Remove lid and bake the apple crumble in the take-out container for 20 minutes, or until the top is browned.
Serve with ice-cream

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PRIME STEAKS

Hy's steaks are Canadian Prime, aged a minimum of 28 days

STOVETOP

- Prior to cooking, allow steak to sit at room temperature for 30 minutes
- Choose a thick-bottomed frying pan. Pre-heat pan until boiling hot
- Season both sides of steak with kosher salt and black pepper
- Brush with a small amount of oil
- Place steak in the hot pan
- Do not poke or move the steak too much – allow the heat create a sear
- Maintain heat at medium-high setting
- First flip should not be sooner than 3 minutes
- Second flip should follow after 3 minutes
- Once both sides are seared, lower the heat to medium. Flip the steak constantly to ensure the steak cooks but doesn't char too much on one side.
- Rest the steak for 5 minutes before serving on a warmed plate

GRILL (INDOOR)

- Prior to cooking, allow steak to sit at room temperature for 30 minutes
- Ensure the grill is clean and has 2 heat zones: 1 side high heat, 1 side medium low heat
- Season both sides of steak with kosher salt and black pepper
- Brush with small amount of oil
- Place steak on the high heat zone
- After 90 seconds, ¼ turn the steak (rotate 90 degrees)
- After 90 seconds, flip the steak
- After 90 seconds, ¼ turn the steak (rotate 90 degrees)
- Move the steak to the medium low heat zone
- Turn and flip steak constantly, to cook evenly and ensure it doesn't char too much
- Rest the steak for 5 minutes before serving on a warmed plate

WHENEVER POSSIBLE, USE A MEAT THERMOMETER (CELSIUS/FAHRENHEIT)

rare	50c // 131f
medium rare	62c // 140f
medium	70c // 155f
medium well	74c // 165f
well done	77c // 170f

SUGGESTED COOKING TIMES ON THE STOVE TOP FOR MEDIUM RARE

Filet 6 oz	8 minutes
Filet 12 oz	14 minutes
New York 10 oz	8 minutes
New York 16 oz	12 minutes
Rib Steak 20 oz	14 minutes
Rib Steak 32 oz	26 minutes
Porterhouse	18 minutes

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OUTDOOR GAS GRILL

- Uncover grill and using a grill brush, clean off the cooking surface
- Turn the gas to HIGH
- Light the grill and close the lid to allow it to preheat
- For cooking, keep one side of the grill on HIGH, lower heat on other side
- Season the steaks well with kosher salt & black pepper, and lightly oil them
- Sear on HIGH heat both sides; when done move to low heat and close the lid
- Cooking time about the same as stove top
- Do not poke the meat, but keep an eye on it to avoid burning the meat
- When steaks are cooked, rest them on the side, covered with loose tin foil

*Gas grill works best with the lid closed to generate intense heat.

OUTDOOR CHARCOAL

- Make sure charcoal grill top is clean and vents are clear of debris
- Light charcoal with a charcoal chimney. Avoid using a fluid lighter, meat will taste better
- Once the charcoal is lit, spread it carefully with a stick to built your fire - make sure vents are open all the way!
- Charcoal takes 15 to 20 minutes to reach proper temperature
- When ready, charcoal will appear white or grey
- For a hot fire put double charcoal on one side of the grill, you will sear your steaks on that side and move them to the lower side of the charcoal to finish them
- Cooking time about the same, but searing time will be faster than on a gas grill
- Use long tongs and gloves, charcoal can be very hot!
- During the cooking process, do not put the lid on
- When finished, close the lid and vents to kill the fire

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