SUNDAY RIVER RANCH
TEXAS WAGYU BEEF

Wagyu Recipe Collection

Wagyu Top Sirloin Steak *with Herb Butter*



A bold, flavorful dish that showcases the rich, beefy taste and tenderness of our Full-Blood Wagyu Top Sirloin.

Ingredients

Serves 4

- ☐ 2 (8–10 oz) Sunday River Ranch Wagyu Top Sirloin steaks (about 1½ inches thick)
- ☐ Kosher salt, to taste
- ☐ Freshly ground black pepper, to taste
- ☐ 2 Tbsp olive oil (or high-heat oil)

Herb Butter:

- ☐ 4 Tbsp unsalted butter, softened
- ☐ 1 clove garlic, minced
- ☐ 1 Tbsp fresh rosemary, finely chopped
- ☐ 1 Tbsp fresh thyme leaves
- ☐ 1 Tbsp fresh parsley, chopped
- ☐ Pinch of sea salt

Directions

1. **Make the herb butter:** In a small bowl, combine the softened butter, garlic, rosemary, thyme, parsley, and sea salt. Mix well, then set aside.
2. **Prepare the steaks:** Remove steaks from the refrigerator **30–45 minutes before cooking.** Pat dry with paper towels and season generously with kosher salt and black pepper.
3. **Sear:** Heat olive oil in a cast-iron skillet over high heat until smoking hot. Sear the steaks for 3–4 minutes per side, until a dark, flavorful crust forms.
4. **Finish:** Reduce heat to medium and cook for an additional 2–4 minutes (or until your desired doneness — medium-rare at 130–135°F is ideal for Wagyu Top Sirloin).
5. **Rest:** Transfer steaks to a cutting board and let rest for **5–10 minutes.**
6. **Serve:** Slice against the grain, top with a generous dollop of herb butter, and serve with your favorite sides, such as roasted potatoes and grilled asparagus.

Pro Tip: *For the best flavor and tenderness, slice the **Top Sirloin against the grain** into thin, juicy pieces.*

SUNDAY RIVER RANCH

TEXAS FULL-BLOOD WAGYU | SIGNATURE RECIPE No. 01

Wagyu Top Sirloin with Herb Butter

Serves 2–4 • Prep 10 minutes • Cook about 10–15 minutes + resting

INGREDIENTS

- [ ] 2 Sunday River Ranch Wagyu Top Sirloin steaks (8–10 oz each)
- [ ] Kosher salt and freshly cracked black pepper
- [ ] 1–2 tbsp high-heat oil (as needed)
- [ ] 4 tbsp unsalted butter, softened
- [ ] 1 garlic clove, minced
- [ ] 1 tbsp fresh rosemary, finely chopped
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 tbsp fresh parsley, chopped
- [ ] Pinch of flaky sea salt

METHOD

1. **Make the herb butter.**
   Mix softened butter with garlic, rosemary, thyme, parsley and sea salt.
2. **Prepare the steak.**
   Pat dry and season both sides with kosher salt and pepper.
3. **Sear.**
   Heat a heavy skillet over medium-high heat. Add a thin film of oil.

   Sear the steaks, turning as needed, until a deep brown crust develops.
4. **Finish carefully.**
   Lower heat if needed and cook to your preferred internal temperature.

   For medium-rare, target about 130–135°F after resting.
5. **Rest and serve.**
   Rest 5–10 minutes, slice thinly against the grain, and top with herb butter.

RANCH TIP

Wagyu has rich marbling. Let the beef shine: avoid overpowering marinades.

Use a thermometer. USDA recommends 145°F with a 3-minute rest for whole steaks.

Pair with roasted potatoes and asparagus. • sundayriverranch.com