



# THE DRY AGE PROCESS

BY CHEF CASEY

## THE STEPS:

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- 1. The process begins** by purchasing the highest quality Prime and High Choice Beef after it has been Wet Aged.
  - a. **Wet Aged Process** - This allows the product to age slowly without losing any moisture inside a tightly sealed vacuumed package in an oxygen free atmosphere. Keeping the meat in the sealed packaging for 14 to 18 days maximizes the products flavor potential for the Dry Aging Process.
- 2. Dry Aged Process** - Once the meat reaches 14 to 18 days wet age, the meat is removed from the vacuumed packaging and placed in a controlled refrigerated cooler for 28 to 35 days.
  - a. The cooler is set to 34 to 36 degrees F and between 60% and 80% relative humidity using Himalayan salt blocks and fans.
  - b. **Himalayan salt blocks** – These blocks act as a natural desiccant that cleanses the bacteria and moisture out of the air. On average a ¼ cup of moisture is removed from the air on a daily basis.
  - c. **Fans** – Air flow is also extremely important to the process. We have three fans that run 24 hours a day moving air over the meat and the salt blocks.
- 3.** During this process the natural enzymes continue to breakdown the muscle tissue, naturally tenderizing, while lowering the moisture content and condensing the flavor in the meat. The end result is a piece of beef that is naturally tenderized with a tremendous amount of flavor.
- 4.** Once this process is complete we utilize our fully operational Butcher Shop on property that processes the beef into individual steaks. Every steak is hand cut and trimmed to perfection from hand selected primal meats.
- 5.** Henry's Steakhouse Dry Aged steaks include a 24oz. Angus Porterhouse, 20oz. Angus T-Bone, 16oz. Angus Kansas Strip Loin (New York) and a 24oz. Angus Rib Eye.