

WALMART GUARANTEES TOP QUALITY USDA CHOICE STEAKS

Only 1 in 5 steaks qualifies for our USDA Choice Premium Beef

More than eight out of 10 individuals consume fresh beef regularly (an average of 1.7 times per week) in-home. (U.S. NPD Group's National Eating Trends Service)* Steak is a great choice to help Walmart's customers who say they want meals that are easy to prepare, healthy and taste good.

As part of our commitment to help customers save money and live better, Walmart offers the most premium selection and wide assortment of top quality steaks at a great price. Walmart wants to make it convenient for our customers to pick up of all their grocery needs in one trip – including our top quality USDA Choice steaks in the black tray packaging.

Scott Neal, vice president of fresh meat and seafood for Walmart U.S., and his team select top quality USDA Choice cuts, tender-ages the steak to perfection, and then makes sure the steak undergoes rigorous USDA inspections for quality and safety. Walmart Choice Premium Beef is always packaged fresh. In fact, Walmart is so confident that you'll love our top quality USDA Choice steaks that we offer a 100% Money Back Satisfaction Guarantee. If you aren't fully satisfied, just bring back your receipt for your money back.

A combination of Walmart's USDA Choice steaks, including T-bone, NY Strip, Filet, Rib eye and Top Sirloin are sold at Walmart stores across the country.

Walmart's USDA Choice steaks

Cut	Description
T-bone	Two Steaks in One: T-Bone is good for those who want the best of both worlds in their steak. This cut brings together two excellent steaks, New York Strip and Tenderloin (Filet Mignon). T-Bones are best grilled and can take on big bold flavors.
NY Strip	The Steak Lover's Steak: New York Strip is preferred by those who know steak because of its great flavor and tenderness. It can be cooked however you like it.
Filet	Cut from the tenderloin, the filet is the tenderest cut of steak.
Rib eye	Our Most Popular Steak: Rib Eye is everyone's favorite steak because it's loaded with exceptional flavor in every bite. This steak is best grilled and remains tender through medium to medium-well.
Top Sirloin	Favorite for Cookouts: Top Sirloin is the perfect choice for cookouts and big gatherings because its unique flavor and tenderness make it a family favorite. It can be grilled, broiled, sautéed or pan-fried.

Did You Know?

- ✓ Only 1 in 5 steaks qualifies for our USDA Choice Premium Beef
- ✓ Walmart USDA Choice steaks are certified by the USDA for Quality
- ✓ Walmart USDA Choice steaks are aged for flavor and tenderness
- ✓ Walmart USDA Choice steaks are always packaged fresh
- ✓ Walmart's USDA Choice steaks come with a 100% money back guarantee. If you aren't satisfied, just bring back your receipt for a full refund

Tips for Grilling the Perfect Steak

- ✓ Steak should be at room temperature to ensure optimum grilling
- ✓ Just before grilling, pat steak dry, brush on a light coating of vegetable or olive oil, and season as desired
- ✓ Add salt no more than 2 minutes before grilling to avoid drying out the meat
- ✓ For a perfectly seared steak, place meat on a medium-hot to hot grill (450–500°F)

- ✓ For best grilling results, cook with a thermometer; grilling to Medium Rare, approximately 4–6 minutes per side or to desired doneness:
 - Rare 125–130°F
 - Medium Rare 130–135°F
 - Medium 135–145°F
 - Well 155–170°F
- ✓ Wrap the steak in foil and rest for 3–5 minutes before serving; this will allow the juices to distribute evenly inside

Walmart Choice Steak Challenge presented by Kingsford® Charcoal and Coca-Cola

Walmart wants to know who has the best steak-grilling chops in the country! Local chefs from across the U.S. will compete in the Walmart Choice Steak Challenge presented by Kingsford® Charcoal and Coca-Cola to determine who grills the best steak in town. Each chef will be firing up grilled rib eyes, allowing shoppers the chance to decide which chef moves on to the May 22nd New York City finale. All events will take place at Walmart parking lots and be judged by shoppers, who will get to try the steak and wash it down with a refreshing Coca-Cola Zero, free of charge. Eight chef finalists from cities, including Tampa, Miami, Houston, San Antonio, Dallas, St. Louis, Nashville and Atlanta, will be selected to compete in New York City on May 22nd, for best seared steak honors in a contest judged by champion pit master Chris Lilly and other food luminaries.

To learn more about Walmart's new steak offerings, including images, recipes and tips, please visit www.walmart.com/steak and www.Grilling.com.

*Source: [U.S. NPD Group's National Eating Trends Service](#)

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