



Why "Authentic Dry-Aged" Beef?

We are proud to offer a large selection of properly dry-aged T-bone and Strip steaks. Very few people take the time to properly age beef due to time and money constraints. At Krapil's The Great Steak, Inc. we have taken the time, invested the money and the results have been fantastic. Proper dry-aging is meticulous, demanding and a costly technique. The flavor; however, is exquisite and unique.

Authentically dry-aged beef is a natural aging process in a temperature and humidity controlled environment. If done properly the aging process tenderizes the meat and traps in the juices adding to its unique flavor. The dry-aging process involves aging beef in aerobic (oxygen rich) conditions. The beef is held without vacuum packaging under controlled temperatures, humidity and airflow. Some claim to provide dry-aged beef with 10 days to 3 weeks aging. At Krapil's The Great Steak, the T-bones and Strip steaks are dry-aged approximately 6 weeks to achieve it's succulent flavor enhancements, tenderness and palatability. Many purveyors dislike this process because there is considerable weight loss and procedural costs; however, we at Krapil's The Great Steak feel it's worth the wait.

Dry-aging was once the traditional method of aging beef and now is a controlled process provided by a select few. In the case of Krapil's The Great Steak, this process has not been lost but perfected over the years. All portions are cut and trimmed on site. After careful portioning by the meat cutter, all steaks are weighed after the fat, etc. have been removed. The orders are then sent to the cooks for cooking in high temperature broilers.

Some may claim to dry age on their shelf for a week or two but the quality and desirability remain unmatched. Dry-aged beef is distinctly different than "wet-aging" (also known as vacuum packaging) which is a process that seals in the juices and beef in plastic. Dry-aged beef imparts a very different flavor enhancement than wet-aged or non-aged beef and shrinks less when cooked.

We hope this addresses some of the questions you may have on our authentic dry-aging process that we utilize.

Thank you,

