



HARVEST TO HOME

Signature Cookbook

PREMIUM MEAT & SEAFOOD
RECIPES FOR EVERY TABLE



BEEF



WAGYU



PORK



CHICKEN



FISH



SHELLFISH



BUTCHER
SELECTIONS



FREEZER
BUNDLES



BEEF



WAGYU



PORK



CHICKEN



FISH



SHELLFISH

FLASH FROZEN
CRYO-VAC SEALED
INDIVIDUALLY
PORTIONED
FREEZER READY

CHEF-CRAFTED RECIPES
Made Simple.
MADE DELICIOUS.

- ✓ EASY TO FOLLOW
- ✓ FAMILY APPROVED
- ✓ PERFECT FOR ANY OCCASION
- ✓ MADE WITH PREMIUM QUALITY

DELIVERED TO YOUR HOME. MADE TO BE REMEMBERED. ❤

Welcome to Harvest2Home

Welcome to the Harvest2Home kitchen.

At Harvest2Home, we believe extraordinary meals begin with extraordinary ingredients. That's why every product we offer is carefully selected, individually portioned, flash frozen, and cryo-vac sealed to deliver premium quality directly to your home.

Whether you're preparing a weeknight family dinner, hosting friends for a special occasion, or creating a steakhouse-quality experience in your own kitchen, this cookbook was designed to help you get the most from every Harvest2Home product.

Inside you'll find chef-inspired recipes, cooking tips, and techniques developed specifically for the premium proteins available through Harvest2Home.

From hand-cut Filet Mignon and richly marbled Wagyu to wild-caught seafood and restaurant-quality shellfish, every recipe is designed to help you cook with confidence.

Gather your family, fire up the grill, heat the cast iron skillet, and let's get cooking.

Welcome to the Harvest2Home family.

Why Flash Frozen Matters

Many people assume "fresh" means never frozen. The truth is premium flash freezing preserves quality, flavor, and texture at peak freshness.

Harvest2Home products are frozen immediately after processing, locking in:

- Natural flavor
- Moisture
- Texture
- Nutritional value

Every product is individually portioned and cryo-vac sealed, making meal planning easier while reducing waste.

Benefits include:

- Consistent quality
- Longer freezer life
- Convenient portion control
- Reduced food waste
- Restaurant-quality performance

Premium proteins deserve premium handling.

The Harvest Thawing Guide

Best Method: Refrigerator Thawing

For best results:

- Remove product from freezer.
- Place on a plate or tray.
- Refrigerate overnight.
- Cook within 24 hours after thawing.

This method provides the most even thaw and preserves product quality.

Fast Method: Harvest Thaw Stone

Short on time?

The Harvest Thaw Stone helps accelerate thawing safely and naturally.

Perfect for:

- Steaks
- Seafood
- Pork
- Chicken

Benefits:

- Faster thawing
- Better texture retention
- No microwave damage
- Consistent results

Harvest Kitchen Tip:

Never thaw premium proteins in hot water or on the kitchen counter.

Essential Harvest Kitchen Gear

Great meals start with great ingredients and the right tools.

Harvest Thaw Stone

A convenient solution for faster thawing.

Wireless Meat Thermometer

Take the guesswork out of cooking.

Perfect for:

- Filet Mignon
- Ribeye
- Wagyu
- Pork Chops
- Chicken

Harvest Chef Knife Set

Designed for slicing, carving, and meal preparation.

Harvest Cutting Board

Built for prep work and presentation.

Harvest Apron

Look like a pro while protecting your clothes.

Steak & Seafood Temperature Guide

Product	Doneness	Internal Temp
Beef & Wagyu	Rare	125°F
	Medium Rare	130–135°F
	Medium	140–145°F
	Medium Well	150°F
	Well Done	160°F
Pork	—	145°F
Chicken	—	165°F
Fish	—	145°F

Shrimp

Cook until pink and firm.

Lobster

Cook until opaque and tender.

Scallops

Golden brown exterior with a translucent center.

BEEF COLLECTION



Benny's Beef Tip

"The secret to a great steak isn't just how you cook it, it's how long you let it rest."

Steakhouse Filet Mignon

*Harvest2Home Product Used:
Filet Mignon*

**Prep Time: 10 Mins | Cook Time: 10–12 Mins |
Servings: 2**

Ingredients

- Harvest2Home Filet Mignon steaks
- 1 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper
- 2 tbsp unsalted butter
- 2 garlic cloves, smashed
- 1 rosemary sprig

Recommended Harvest Gear

- Wireless Meat Thermometer
- Chef Knife Set
- Cutting Board

Instructions

1. Prep: Remove steaks from refrigeration 30 minutes before cooking. Pat dry thoroughly and season with salt and pepper.
2. Sear: Heat a cast iron skillet over high heat. Add olive oil and sear steaks for 3–4 minutes.
3. Baste: Flip the steaks, then add butter, garlic, and rosemary to the pan. Baste continuously.
4. Finish & Rest: Cook until internal temp reaches 130–135°F. Rest 5 minutes before serving.

Suggested Pairing

Roasted asparagus and garlic mashed potatoes.

Filet Oscar

Harvest2Home Product Used: Filet Mignon

Prep Time: 20 Mins | Cook Time: 15 Mins | Servings: 2

Ingredients

- 2 Filet Mignon steaks
- 6 asparagus spears
- 4 oz lump crab meat
- 2 tbsp butter
- ¼ cup béarnaise sauce
- Salt
- Pepper

Instructions

1. Grill or pan-sear filets to medium rare.
2. Steam asparagus until tender.
3. Warm crab meat with butter.
4. Place asparagus atop each filet.
5. Add crab meat.
6. Spoon béarnaise sauce over the top.
7. Serve immediately.

Benny's Beef Tip

A warm plate helps keep premium steaks at their ideal serving temperature.

New York Strip with Chimichurri

Harvest2Home Product Used: NY Strip

Prep Time: 20 Mins | Cook Time: 15 Mins | Servings: 2

Chimichurri

Ingredients

- 1 cup parsley
- 3 garlic cloves
- 2 tbsp red wine vinegar
- ½ cup olive oil
- ½ tsp red pepper flakes

Instructions

1. Combine chimichurri ingredients.
2. Let stand 15 minutes.
3. Season steaks generously.
4. Grill over high heat.
5. Cook to 130–135°F.
6. Rest 5 minutes.
7. Slice and top with chimichurri.

Steak

Ingredients

- 2 NY Strip steaks
- Salt
- Pepper

Recommended Harvest Gear

- Wireless Meat Thermometer
- Chef Knife Set

Suggested Pairing

Grilled vegetables and roasted potatoes.

Steakhouse NY Strip

Harvest2Home Product Used:
NY Strip

Ingredients

- 2 NY Strip steaks
- Salt
- Pepper
- 2 tbsp butter

Instructions

1. Season generously.
2. Sear in cast iron skillet.
3. Add butter during final minute.
4. Baste continuously.
5. Rest before serving.

Benny's Beef Tip

A properly heated skillet creates the crust that makes steakhouse steaks famous.

Reverse-Seared Ribeye

Harvest2Home Product Used:
Ribeye

Prep Time: 10 Mins | Cook Time: 45 Mins | Servings: 2

Ingredients

- 2 Harvest2Home Ribeye steaks
- 1 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper
- 2 tbsp butter

Benny's Beef Tip

The reverse-sear method creates edge-to-edge medium rare perfection.

Recommended Harvest Gear

- Wireless Meat Thermometer
- Cast Iron Skillet
- Cutting Board

Instructions

1. Preheat oven to 250°F.
2. Season steaks generously with salt and pepper.
3. Place steaks on a wire rack over a baking sheet.
4. Cook until internal temperature reaches 115°F.
5. Heat a cast iron skillet over high heat.
6. Add olive oil.
7. Sear steaks 60–90 seconds per side.
8. Add butter and baste.
9. Remove when steaks reach 130–135°F.
10. Rest 10 minutes before serving.

Suggested Pairing

Twice-baked potatoes and grilled asparagus.

Ribeye with Cowboy Butter

Harvest2Home Product Used:
Ribeye

Prep Time: 15 Mins | Cook Time: 12 Mins | Servings: 2

Ingredients

Steak

- 2 Ribeye steaks
- Salt
- Pepper

Cowboy Butter

- ½ cup melted butter
- 1 tbsp Dijon mustard
- 1 tbsp parsley
- 1 tsp garlic powder
- ½ tsp paprika
- Juice of ½ lemon

Instructions

1. Combine cowboy butter ingredients.
2. Grill ribeyes to desired temperature.
3. Rest 5 minutes.
4. Spoon warm cowboy butter over steaks before serving.

Benny's Beef Tip

Cowboy butter also makes an incredible dipping sauce for roasted potatoes.

Flat Iron Steak

Tacos

Harvest2Home Product Used:
Flat Iron Steak

Prep Time: 20 Mins | Cook Time: 10 Mins | Servings: 4

Ingredients

- 2 Flat Iron steaks
- 8 corn tortillas
- 1 cup pico de gallo
- 1 avocado, sliced
- ½ cup cotija cheese
- 1 lime

Benny's Beef Tip

Always slice Flat Iron steak against the grain for maximum tenderness.

Instructions

- Season steaks with salt and pepper.
- Grill over high heat to medium rare.
- Rest 5 minutes.
- Slice thinly against the grain.
- Warm tortillas.
- Assemble tacos.
- Finish with lime juice.

Recommended Harvest Gear

- [Chef Knife Set](#)
- [Cutting Board](#)

Suggested Pairing

Mexican street corn and fresh guacamole.

Top Sirloin with Peppercorn Cream Sauce

Harvest2Home Product Used: Top Sirloin

Prep Time: 15 Mins | Cook Time: 15 Mins | Servings: 2

Ingredients

Steak

- 2 Top Sirloin steaks
- Salt
- Pepper

Sauce

- 1 shallot, minced
- 1 tbsp cracked peppercorns
- ½ cup beef stock
- ½ cup heavy cream

Instructions

1. Cook steaks to medium rare.
2. Remove and rest.
3. Add shallots to skillet.
4. Stir in peppercorns and stock.
5. Reduce by half.
6. Add cream.
7. Simmer until thickened.
8. Spoon over steaks.

Benny's Beef Tip

A good peppercorn sauce should complement the steak, not overpower it.

Brazilian Picanha with Garlic Salt

*Harvest2Home Product Used:
Picanha Steaks*

Prep Time: 10 Mins | Cook Time: 8 Mins | Servings: 2

Ingredients

- 2 Picanha steaks
- 1 tbsp olive oil
- 1 tsp coarse kosher salt
- ½ tsp cracked pepper
- 2 garlic cloves, minced

Benny's Beef Tip
Picanha delivers exceptional beef flavor and is best served medium rare.

Instructions

1. Bring steaks to room temperature.
2. Pat dry thoroughly.
3. Lightly coat with olive oil.
4. Season with salt and pepper.
5. Grill or sear over high heat.
6. Cook 3–4 minutes per side for medium rare.
7. Add garlic during the final minute.
8. Rest 5–10 minutes before serving.
9. Slice against the grain.

Recommended Harvest Gear

- Wireless Meat Thermometer
- Chef Knife Set
- Cutting Board

Suggested Pairing

Chimichurri and grilled vegetables.

WAGYU COLLECTION



King Benny's Wagyu Wisdom

"When you're cooking Wagyu, simplicity wins. Let the marbling be the star."

Wagyu Ribeye

Experience

Harvest2Home Product Used:
Wagyu Ribeye

Prep Time: 10 Mins | Cook Time: 8 Mins | Servings: 2

Ingredients

- 2 Wagyu Ribeye steaks
- Kosher salt
- Fresh cracked pepper

Recommended Harvest Gear

- Wireless Meat Thermometer
- Chef Knife Set

Instructions

1. Bring steaks to room temperature.
2. Season lightly.
3. Heat cast iron skillet until very hot.
4. Sear 2–3 minutes per side.
5. Cook to 125–130°F.
6. Rest 5 minutes.
7. Slice and serve.

Suggested Pairing

Truffle mashed potatoes and roasted mushrooms.

Wagyu Strip with Herb Butter

*Harvest2Home Product Used:
Wagyu Strip*

Prep Time: 15 Mins | Cook Time: 10 Mins | Servings: 2

Ingredients

- 2 Wagyu Strip steaks
- 4 tbsp softened butter
- 1 tbsp parsley
- 1 tsp chives
- Salt

Instructions

1. Mix herbs into softened butter.
2. Grill steaks to medium rare.
3. Rest 5 minutes.
4. Top with herb butter before serving.

King Benny's Wagyu Wisdom

A little herb butter goes a long way with premium Wagyu.

Wagyu Filet

Celebration Dinner

Harvest2Home Product Used:

Wagyu Filet

Prep Time: 15 Mins | Cook Time: 10 Mins | Servings: 2

Ingredients

- 2 Wagyu Filets
- 1 tsp kosher salt
- ½ tsp cracked pepper
- 2 tbsp butter

King Benny's Wagyu Wisdom

Wagyu Filet offers incredible tenderness. Avoid overcooking.

Suggested Pairing

Roasted asparagus and truffle potatoes.

Instructions

1. Bring filets to room temperature.
2. Season lightly.
3. Heat cast iron skillet over high heat.
4. Sear filets 3 minutes per side.
5. Add butter during final minute.
6. Baste continuously.
7. Cook to 125–130°F.
8. Rest 5 minutes.

Wagyu Steak Crostini

*Harvest2Home Product Used:
Wagyu Strip*

**Prep Time: 20 Mins | Cook Time: 8 Mins |
Servings: 6 Appetizers**

Ingredients

- 1 Wagyu Strip steak
- 1 baguette
- 4 oz goat cheese
- Balsamic glaze
- Fresh parsley

Instructions

1. Grill steak to medium rare.
2. Rest and slice thinly.
3. Toast baguette slices.
4. Spread goat cheese.
5. Top with Wagyu.
6. Drizzle with balsamic glaze.
7. Garnish with parsley.

Wagyu Garlic Steak Bites

*Harvest2Home Product Used:
Wagyu Ribeye*

Prep Time: 10 Mins | Cook Time: 8 Mins | Servings: 4

Ingredients

- 1 Wagyu Ribeye
- 3 tbsp butter
- 4 garlic cloves
- Fresh parsley

Instructions

1. Cut steak into bite-sized pieces.
2. Heat skillet over high heat.
3. Sear steak quickly.
4. Add butter and garlic.
5. Toss until coated.
6. Garnish with parsley.

Wagyu Surf & Turf

*Harvest2Home Product Used:
Wagyu Filet + Lobster Tail*

Prep Time: 20 Mins | Cook Time: 15 Mins | Servings: 2

Ingredients

- 2 Wagyu Filets
- 2 Lobster Tails
- 4 tbsp butter
- Lemon wedges

Instructions

1. Cook filets to medium rare.
2. Broil lobster tails until opaque.
3. Serve with melted butter and lemon.
4. Plate together for the ultimate steakhouse experience.

PORK COLLECTION



Penny's Pork Pointer

"Sweet, savory, smoky, and crispy. Pork loves bold flavors."

Grilled Center Cut Pork Chops

*Harvest2Home Product Used:
Center Cut Pork Chops*

Prep Time: 10 Mins | Cook Time: 12 Mins | Servings: 2

Ingredients

- 2 Pork Chops
- 1 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper

Instructions

1. Brush chops with olive oil.
2. Season generously.
3. Grill 5–6 minutes per side.
4. Cook to 145°F.
5. Rest 5 minutes.

Recommended Harvest Gear

- Wireless Meat Thermometer

Apple Dijon Pork Chops

Ingredients

- 2 Pork Chops
- 1 tbsp Dijon mustard
- ¼ cup apple cider
- 1 tbsp honey

Ingredients

1. Grill pork chops.
2. Combine mustard, cider, and honey.
3. Simmer until slightly thickened.
4. Spoon over pork chops.

Honey Garlic Pork Medallions

*Harvest2Home Product Used:
Pork Medallions*

Ingredients

- 8 Pork Medallions
- 2 tbsp honey
- 3 garlic cloves
- 2 tbsp butter

Instructions

1. Sear medallions.
2. Add butter and garlic.
3. Stir in honey.
4. Reduce until glossy.
5. Serve immediately.

Garlic Herb Pork Medallions

Ingredients

- Pork Medallions
- Garlic
- Rosemary
- Butter

Instructions

1. Season medallions.
2. Sear until golden.
3. Add butter and herbs.
4. Baste and serve.

Pork Belly Burnt Ends

Harvest2Home Product Used:
Pork Belly Cubes

Prep Time: 15 Mins | Cook Time: 2½ Hours
| Servings: 6

Ingredients

- Pork Belly Cubes
- 2 tbsp BBQ seasoning
- ¼ cup brown sugar
- 2 tbsp honey

Instructions

1. Season pork belly.
2. Roast at 275°F.
3. Cook until tender.
4. Toss with sugar and honey.
5. Return to oven.
6. Cook until caramelized.

Penny's Pork Pointer

Patience creates the perfect burnt end.

Crispy Pork Belly Rice Bowl

Ingredients

- Pork Belly Cubes
- Jasmine rice
- Green onions
- Sesame seeds

Instructions

1. Roast pork belly until crisp.
2. Prepare rice.
3. Build bowls.
4. Garnish and serve.

CHICKEN COLLECTION



Clucky's Kitchen Reminder

"Chicken is delicious when it's juicy. Use a thermometer and hit 165°F every time."

Lemon Garlic Chicken Breast

*Harvest2Home Product Used:
Chicken Breast*

Prep Time: 15 Mins | Cook Time: 15 Mins | Servings: 2

Ingredients

- 2 Chicken Breasts
- 2 tbsp olive oil
- Juice of 1 lemon
- 3 garlic cloves
- Salt
- Pepper

Instructions

1. Marinate chicken.
2. Grill until internal temperature reaches 165°F.
3. Rest 5 minutes.
4. Slice and serve.

Mediterranean Chicken Breast

Ingredients

- Chicken Breasts
- Cherry tomatoes
- Feta cheese
- Olive oil
- Oregano

Instructions

1. Grill chicken.
2. Top with tomatoes and feta.
3. Finish with oregano.

Crispy Skin-On Chicken Breast

*Harvest2Home Product Used:
Skin-On Chicken Breast*

Ingredients

- 2 Skin-On Chicken Breasts
- Salt
- Pepper

Instructions

1. Pat skin dry.
2. Season generously.
3. Roast skin-side up.
4. Cook until crisp and golden.
5. Rest before serving.

Herb Roasted Chicken Breast

Ingredients

- Chicken Breast
- Rosemary
- Thyme
- Olive oil

Instructions

1. Coat chicken with oil and herbs.
2. Roast until cooked through.
3. Rest and serve.

Chicken Cordon Bleu Dinner

Harvest2Home Product Used:

Chicken Cordon Bleu

Instructions

1. Bake according to package instructions.
2. Rest 3 minutes.
3. Serve with roasted vegetables and potatoes.

Clucky's Kitchen Reminder

This is a perfect weeknight meal when you want restaurant-quality comfort food.

Chicken Kiev with Herb Potatoes

Harvest2Home Product Used:

Chicken Kiev

Instructions

1. Bake according to package directions.
2. Roast herb potatoes separately.
3. Serve together.
4. Spoon any garlic butter over potatoes.

FISH COLLECTION



Finn's Fish Tip

"Fish cooks faster than most people think. When in doubt, pull it early and let carryover heat finish the job."

Lemon Butter Cod

Harvest2Home Product Used:

Cod

Prep Time: 10 Mins | Cook Time: 15 Mins | Servings: 2

Ingredients

- 2 Cod portions
- 3 tbsp butter
- 2 garlic cloves
- 1 lemon
- Salt
- Pepper

Instructions

1. Preheat oven to 400°F.
2. Place cod in baking dish.
3. Season lightly.
4. Melt butter with garlic.
5. Pour over fish.
6. Top with lemon slices.
7. Bake until fish flakes easily.
8. Garnish with parsley.

Suggested Pairing

Wild rice and roasted broccoli.

Parmesan Crusted Cod

Ingredients

- 2 Cod portions
- ½ cup Parmesan cheese
- ½ cup breadcrumbs
- 1 tbsp olive oil

Instructions

1. Combine cheese and breadcrumbs.
2. Coat fish lightly with oil.
3. Press mixture onto fish.
4. Bake until golden brown.

Halibut Piccata

Harvest2Home Product Used:

Halibut

Ingredients

- 2 Halibut portions
- 2 tbsp butter
- 2 tbsp capers
- Juice of 1 lemon

Instructions

1. Season halibut.
2. Pan sear until golden.
3. Remove from skillet.
4. Add butter, lemon, and capers.
5. Spoon sauce over fish.

Herb Crusted Halibut

Ingredients

- 2 Halibut portions
- Parsley
- Thyme
- Breadcrumbs
- Olive oil

Instructions

1. Mix herbs and breadcrumbs.
2. Press onto fish.
3. Roast until flaky.

Cedar Plank Salmon

*Harvest2Home Product Used:
Salmon*

Ingredients

- 2 Salmon portions
- 1 tbsp Dijon mustard
- 1 tbsp brown sugar

Instructions

1. Soak cedar plank.
2. Mix mustard and sugar.
3. Brush salmon.
4. Grill on cedar plank.
5. Cook until desired doneness.

Maple Glazed Salmon

Ingredients

- 2 Salmon portions
- 2 tbsp maple syrup
- 1 garlic clove
- 1 tsp Dijon mustard

Instructions

1. Combine glaze ingredients.
2. Brush onto salmon.
3. Roast until flaky.

Blackened Mahi Mahi

*Harvest2Home Product Used:
Mahi Mahi*

Ingredients

- 2 Mahi Mahi portions
- 1 tbsp Cajun seasoning
- 1 tbsp olive oil

Instructions

1. Coat fish with seasoning.
2. Sear in hot skillet.
3. Serve with rice and vegetables.

Sesame Crusted Ahi Tuna

*Harvest2Home Product Used:
Ahi Tuna*

Ingredients

- 2 Ahi Tuna steaks
- Black sesame seeds
- White sesame seeds
- Soy sauce

Instructions

1. Coat tuna with sesame seeds.
2. Sear 45–60 seconds per side.
3. Slice thinly.
4. Serve with soy sauce.

Finn's Fish Tip

Ahi Tuna is best served rare.

Ahi Tuna Poke Bowl

Ingredients

- Ahi Tuna
- Jasmine rice
- Avocado
- Cucumber
- Green onion
- Soy sauce

Instructions

1. Dice tuna.
2. Prepare rice.
3. Assemble bowls.
4. Top with vegetables.
5. Drizzle with soy sauce.

SHELLFISH COLLECTION



Lola's Luxury Tip

"Great shellfish doesn't need much. Simplicity lets natural sweetness shine."

Lobster Tail with Drawn Butter

Harvest2Home Product Used:

Lobster Tails

Prep Time: 10 Mins | Cook Time: 10 Mins | Servings: 2

Ingredients

- 2 Lobster Tails
- 4 tbsp butter
- Lemon wedges

Instruction

1. Butterfly lobster tails.
2. Broil until opaque.
3. Melt butter.
4. Serve with lemon.

Recommended Harvest Gear

- [Thaw Stone](#)
- [Chef Knife Set](#)

Garlic Butter Lobster Tails

Ingredients

- Lobster tails
- 4 tbsp butter
- 2 garlic cloves
- Parsley

Instructions

1. Prepare garlic butter.
2. Brush over lobster.
3. Broil until tender.
4. Garnish with parsley.

Pan Seared Sea Scallops

*Harvest2Home Product Used:
Sea Scallops*

Ingredients

- Sea Scallops
- Salt
- Pepper
- Olive oil

Instructions

1. Pat scallops completely dry.
2. Heat skillet until very hot.
3. Sear without moving.
4. Flip once.
5. Serve immediately.

Lola's Luxury Tip

Dry scallops create the best crust.

Lemon Herb Scallops

Ingredients

- Sea Scallops
- Butter
- Lemon
- Fresh herbs

Instructions

1. Sear scallops.
2. Add herb butter.
3. Finish with lemon.

Garlic Shrimp Scampi

*Harvest2Home Product Used:
Shrimp*

Ingredients

- Shrimp
- Butter
- Garlic
- White wine
- Lemon

Instructions

1. Sauté garlic in butter.
2. Add shrimp.
3. Deglaze with wine.
4. Finish with lemon.

Cajun Shrimp Skillet

Ingredients

- Shrimp
- Cajun seasoning
- Bell peppers
- Butter

Instructions

1. Season shrimp.
2. Sauté vegetables.
3. Add shrimp.
4. Cook until pink.

BUTCHER RESERVE COLLECTION

Roasted Bone Marrow Canoes

*Harvest2Home Product Used:
Bone Marrow Canoes*

Ingredients

- Bone Marrow Canoes
- Sea salt
- Parsley
- Toasted baguette

Instructions

1. Preheat oven to 450°F.
2. Roast marrow 15–20 minutes.
3. Sprinkle with salt.
4. Serve with toasted bread.

Recommended Harvest Gear

- Chef Knife Set
- Cutting Board

Beef Tallow

Roasted Potatoes

*Harvest2Home Product Used:
Beef Tallow*

Ingredients

- 2 lbs potatoes
- 3 tbsp Beef Tallow
- Salt
- Rosemary

Instructions

1. Toss potatoes with melted tallow.
2. Roast until crisp.
3. Finish with rosemary.

Beef Tallow Cast Iron Vegetables

Ingredients

- Seasonal vegetables
- 2 tbsp Beef Tallow
- Salt
- Pepper

Instructions

1. Heat cast iron skillet.
2. Add tallow.
3. Sauté vegetables until caramelized.

Bone Broth French Onion Soup

*Harvest2Home Product Used:
Bone Broth*

Ingredients

- Bone Broth
- Onions
- Gruyere cheese
- Baguette slices

Instructions

1. Caramelize onions.
2. Add broth.
3. Simmer.
4. Top with bread and cheese.
5. Broil until bubbly.

Bone Broth Beef & Vegetable Soup

Ingredients

- Bone Broth
- Mixed vegetables
- Beef
- Herbs

Instructions

1. Combine ingredients.
2. Simmer 45 minutes.
3. Serve hot.

HARVEST SIGNATURE SAUCES

**Great proteins deserve great finishing touches.
These signature sauces were selected specifically to
complement Harvest2Home products without
overpowering their natural flavor.**

Chimichurri Sauce

Perfect For:

- Picanha
- NY Strip
- Flat Iron Steak

Prep Time: 10 Minutes

Ingredients

- 1 cup fresh parsley
- 3 garlic cloves
- 2 tbsp red wine vinegar
- ½ cup olive oil
- ½ tsp red pepper flakes
- ½ tsp salt

Instructions

1. Finely chop parsley and garlic.
2. Combine all ingredients.
3. Stir thoroughly.
4. Let rest 15 minutes before serving.

Benny's Beef Tip

Chimichurri should taste bright and fresh. Make it the same day you serve it.

Cowboy Butter

Perfect For:

- Ribeye
- Filet Mignon
- Lobster Tails

Prep Time: 5 Minutes

Ingredients

- ½ cup melted butter
- 1 tbsp Dijon mustard
- 1 tbsp parsley
- 1 tsp garlic powder
- Juice of ½ lemon
- ½ tsp paprika

Instructions

1. Combine ingredients.
2. Whisk until smooth.
3. Serve warm.

Garlic Herb Butter

Perfect For:

- Wagyu
- Steak
- Seafood

Prep Time: 5 Minutes

Ingredients

- 1 stick softened butter
- 2 garlic cloves, minced
- 1 tbsp parsley
- 1 tsp chives

Instructions

1. Mix ingredients thoroughly.
2. Refrigerate until ready to use.

Peppercorn Cream Sauce

Perfect For:

- Top Sirloin
- Filet Mignon

Prep Time: 15 Minutes

Ingredients

- 1 tbsp cracked peppercorns
- 1 shallot, minced
- ½ cup beef stock
- ½ cup heavy cream

Instructions

1. Sauté shallots.
2. Add peppercorns.
3. Add stock.
4. Reduce by half.
5. Stir in cream.
6. Simmer until thick.

Lemon Dill Sauce

Perfect For:

- Salmon
- Halibut
- Cod

Prep Time: 5 Minutes

Ingredients

- ½ cup sour cream
- 1 tbsp fresh dill
- Juice of ½ lemon
- Salt to taste

Instructions

1. Combine ingredients.
2. Chill before serving.

Cajun Butter

Perfect For:

- Shrimp
- Lobster
- Scallops

Prep Time: 5 Minutes

Ingredients

- ½ cup butter
- 1 tbsp Cajun seasoning
- Juice of ½ lemon

Instructions

1. Melt butter.
2. Stir in seasoning.
3. Add lemon juice.
4. Serve warm.

HARVEST CELEBRATION MEALS

**These meals were designed for entertaining,
holidays, celebrations, and memorable family
dinners.**

Executive Date Night

Products Used

- Wagyu Filet
- Lobster Tails

Servings: 2

Menu

Starter:

- Wagyu Steak Crostini

Main Course:

- Wagyu Filet
- Lobster Tail
- Garlic Herb Butter

Sides:

- Roasted Asparagus
- Truffle Potatoes

Lola's Luxury Tip

Keep the menu simple and let premium ingredients shine.

Surf & Turf Feast

Products Used

- Filet Mignon
- Lobster Tails

Servings: 4

Menu

Main Course:

- Steakhouse Filet Mignon
- Lobster Tails with Drawn Butter

Sides:

- Roasted Potatoes
- Grilled Vegetables

Benny's Beef Tip

This classic pairing remains a favorite because both proteins complement each other beautifully.

Signature Harvest Board

Products Used

- Wagyu Strip
- Shrimp
- Scallops
- Ahi Tuna

Servings: 6–8

Instructions

- Prepare each protein individually.
- Slice and arrange on serving board.
- Add dipping sauces.
- Garnish with herbs and citrus.

Suggested Sauces

- Chimichurri
- Cajun Butter
- Lemon Dill Sauce

Family Freezer Feast

Products Used

- Chicken Breast
- Pork Chops
- Salmon

Servings: 6

Menu

Main:

- Lemon Garlic Chicken Breast
- Apple Dijon Pork Chops
- Maple Glazed Salmon

Sides:

- Rice Pilaf
- Seasonal Vegetables

Clucky's Kitchen Reminder

Meal planning becomes easy when premium proteins are already portioned and freezer ready.

Holiday Seafood Celebration

Products Used

- Lobster Tails
- Sea Scallops
- Shrimp

Servings: 8

Menu

Starter:

- Pan Seared Sea Scallops

Main:

- Garlic Butter Lobster Tails

Additional Feature:

- Cajun Shrimp Skillet

Lola's Luxury Tip

A seafood feast doesn't need complicated preparation. Focus on quality ingredients and precise cooking.

HARVEST PRODUCT DIRECTORY

Beef

- Filet Mignon
- NY Strip
- Ribeye
- Top Sirloin
- Flat Iron
- Picanha

Wagyu

- Wagyu Filet
- Wagyu Strip
- Wagyu Ribeye

Pork

- Pork Chops
- Pork Medallions
- Pork Belly Cubes

Chicken

- Chicken Breast
- Skin-On Chicken Breast
- Chicken Cordon Bleu
- Chicken Kiev

Fish

- Cod
- Halibut
- Salmon
- Mahi Mahi
- Ahi Tuna

Shellfish

- Lobster Tails
- Sea Scallops
- Shrimp

Butcher Reserve

- Bone Marrow Canoes
- Beef Tallow
- Bone Broth

ABOUT HARVEST2HOME

At Harvest2Home, we believe great meals begin with premium ingredients.

Our mission is simple:
Deliver exceptional meats and seafood directly to your home, making it easier to enjoy restaurant-quality meals with family and friends.

Every product is individually portioned, flash frozen, cryo-vac sealed, and carefully selected to provide consistent quality and convenience.

Whether you're preparing a quick weeknight dinner or celebrating a special occasion, Harvest2Home is proud to be part of your table.

Thank you for welcoming us into your kitchen.
From our family to yours,
Welcome to Harvest2Home.

HARVEST2HOME

Premium Meats • Wagyu • Pork • Chicken
• Seafood

Flash Frozen • Cryo-Vac Sealed Individually Portioned
• Delivered To Your Door

Harvest2Home.shop

Premium Proteins With Family Roots