



## Lucky's Fire & Smoke Wagyu Beef

Lucky started this tasty journey with a deep love of BBQ. The complexity of the slowly developed rich umami flavors, sparked with a lick of fire and a wisp of smoke is nothing short of addictive. Every bite nibbled with a powerful squirt of sauce and crunchy condiment sparks another unique taste, again and again. BBQ is great to share with friends so you can enjoy and explore so many more flavors.

Lucky's BBQ embarks on this flavor exploration with the very best ingredients, Noble Wagyu Beef & Angus Beef, lacing aromatic spices to capture their naturally rich, umami savory-sweet flavors and silky tender texture with our own secret smokey techniques. Thanks to nature, these big flavors deliver great nutrition.

Join us on this unique BBQ taste adventure!

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# Lucky's Noble Fire & Smoke Artisan Products

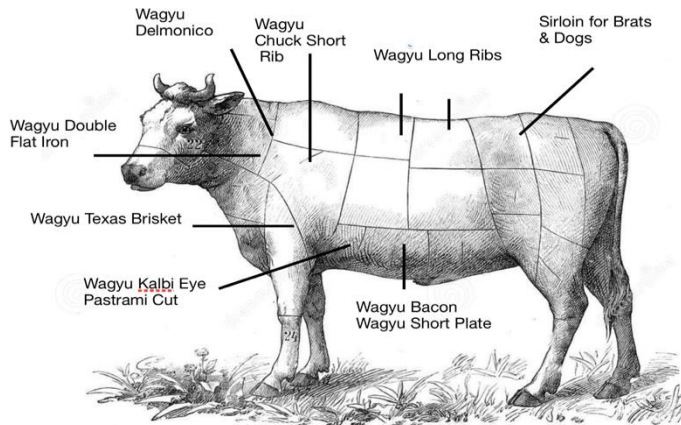
## LUCKY'S NOBLE RED BBQ - SECRET ANCIENT FLAVOR TREASURE

LEARN MORE ON OUR VIDEO: <https://vimeo.com/364685983>

Lucky's Red Spice Curing Technique has its roots deep in food history, originating over 3000 years ago. The Lucky's proprietary blend of nutrient rich red spices and sea salts PRESERVES the NUTRITIONAL PROPERTIES of the MEAT specifically the wonderful NATURAL FLAVOR, TENDER TEXTURE, and DISTINCT RED color. This cure transforms and preserves the MEAT PROTEINS securing the inherent RED COLOR and rich WAGYU FLAVOR. After the CURE Lucky slow smokes over the perfect hardwood fire to develop the rich umami flavor and resilient textures we love. Captured in cryovac for easy low and slow cooking for 12 to 24 hours to perfection.

- CURED & SMOKED LIKE BACON THEN SPICE RUBBED - ALL BEEF ONLY
- READY TO SLOW COOK IN CRYOVAC TO UMAMI RICH FLAVOR & FORK TENDERNESS
- Low temperature cooking eliminates kitchen hood systems & high cost kitchen labor
- EXTENDED PRODUCT SHELF LIFE DUE TO CURING AND SMOKING
- HIGH PRODUCT YIELD

\*\* We love traditional BBQ, but without curing and smoking prior to the fire, the meat protein Myoglobin will suffer oxidation, change from the natural red color to dull grey, lower nutrients, and loss of moisture resulting in a drier meat texture.



<http://luckysnoblebbq.com/lucky-noble-cuts>

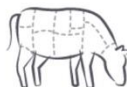
Lucky's is founded on the Noble Wagyu-Angus Breed with parentage traced back over 200 years with MISHIMA & IMPERIAL Wagyu. Born and Pasture raised on American Centennial Family Wagyu Farms with a field diet that produces higher healthy Omega Fatty Acids & Rich in Micro Nutrients.

PASTURE RAISED = HAPPY COWS \* NO Antibiotics & NO Hormones EVER!  
RANCH & FARM DIRECT - No Middle Agents - Complete Chain of Custody  
SUPERIOR OMEGA RICH NOBLE WAGYU BEEF BREEDS

WHAT 100% ALL NATURAL MEANS TO US



ALL NATURAL



MINIMALLY PROCESSED



VEGETARIAN DIET



NO ANTIBIOTICS

PRODUCTS VIDEO

<https://vimeo.com/364685983>





# Lucky's Wagyu Texas Beef Brisket

## WAGYU BEEF BRISKET

DB Lucky Order Code: 7510

## PRODUCT SPECIFICATIONS

Average Weight / Piece: 8-12 lbs

Pieces / Case: 4 or 5

Average Weight / Case: 35 lbs.

NAMP Cut Code - 120

## PRODUCT VIDEO

<https://vimeo.com/363448973>



- Lucky's Wagyu Texas Brisket is the whole brisket encompassing the Brisket Point and Flat cuts. The brisket is the forward breast area under the chuck shoulder section of the Noble Wagyu.
- Lucky's Wagyu Texas Brisket is well marbled and extremely flavorful – especially after 12 hours of slow cooking allowing the Wagyu Omega rich fat to melt into the meat.
- Lucky's Wagyu Texas Brisket can be served sliced as the star attraction, Cut into fingers or dice to crown Mac & Cheese & Baked Beans, stacked in show stopping sandwiches, and for Lucky's Famous Pulled meat.

## Cooking Instructions

1. Heat oven to 165 degrees F.  
(but not higher than 175 degrees F.)
2. Place the entire brisket IN THE CRYOVAC BAG (do not open) on a sheet tray. Place on the middle or upper rack of the oven.
3. COOK for 12 to 14 hours without interrupting. If you need to hold slightly longer they are fine in the oven.
4. TO SERVE: Remove from the oven. Open the cryovac bag saving the juices as you may like. Slice into serving portions and enjoy.





#### LUCKY'S TENDERLOIN

DB Lucky Order Code: 7561

#### PRODUCT SPECIFICATIONS

Average Weight / Piece: 4 - 6 lbs

Pieces / Case: 6

Average Weight / Case: 35 lbs.

NAMP Cut Code - 189

#### PRODUCT VIDEO

<https://vimeo.com/364700160>

## Lucky's Angus Beef Smoked Tenderloin



- Lucky's Angus Beef Smoked Tenderloin is the entire spectacular Tenderloin ready to cook without trimming.
- Lucky's Red Spice Cure, Sweet Smoke and 3 hours of Slow Cooking, develops rich Umami Flavor and complete tenderness throughout.
- Lucky's Angus Smoked Tenderloin is evenly cooked throughout, so just slice and serve in all its steak glory!

### Cooking Instructions

1. Heat oven to 165 degrees F.  
(but not higher than 175 degrees F.)
2. Place the entire brisket IN THE CRYOVAC BAG (do not open) on a sheet tray. Place on the middle or upper rack of the oven.
3. COOK for 3 hours without interrupting. If you need to hold slightly longer they are fine in the oven.
4. TO SERVE: Remove from the oven. Open the cryovac bag saving the juices as you may like. Slice into serving portions and enjoy.



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## WAGYU DELMONICO ROAST

DB Lucky Order Code: 7514

## PRODUCT SPECIFICATIONS

Average Weight / Piece: 10-12 lbs

Pieces / Case: 3

Average Weight / Case: 30 lbs.

NAMP Cut Code – 116D

## PRODUCT VIDEO

<https://vimeo.com/364699264>

# Lucky's Wagyu Beef Delmonico Roast



- Lucky's Wagyu Delmonico Roast is cut from the Chuck Eye Roll Muscle Group. The Delmonico Steak is the forward chuck extension of the popular Rib Eye Steak, which runs through this tasty Roast.
- The Lucky's Wagyu Delmonico Roast benefits from the rich Omega marbling which develops moist, tender meat, and rich umami flavors from slow cooking.
- The Lucky's Wagyu Delmonico is very versatile from a standing roast for a buffet, sliced for creative plating and deluxe sandwich stacking.. Lucky's uses this incredible rich consistent cut for our Lucky's Pulled Wagyu Beef meat as well.

## Cooking Instructions

1. Heat oven to 165 degrees F.

(but not higher than 175 degrees F.)

2. Place the entire Delmonico Roast IN THE CRYOVAC BAG (do not open) on a sheet tray. Place on the middle or upper rack of the oven.

3. COOK for 12 to 16 hours without interrupting. If you need to hold slightly longer they are fine in the oven.

4. TO SERVE: Remove from the oven. Open the cryovac bag saving the juices as you may like. Slice into serving portions and enjoy.







#### WAGYU DOUBLE FLAT IRON

DB Lucky Order Code: 7513

#### PRODUCT SPECIFICATIONS

Average Weight / Piece: 5-7 lbs

Pieces / Case: 8

Average Weight / Case: 40 lbs.

NAMP Code – 114D

#### PRODUCT VIDEO

<https://vimeo.com/363454330>

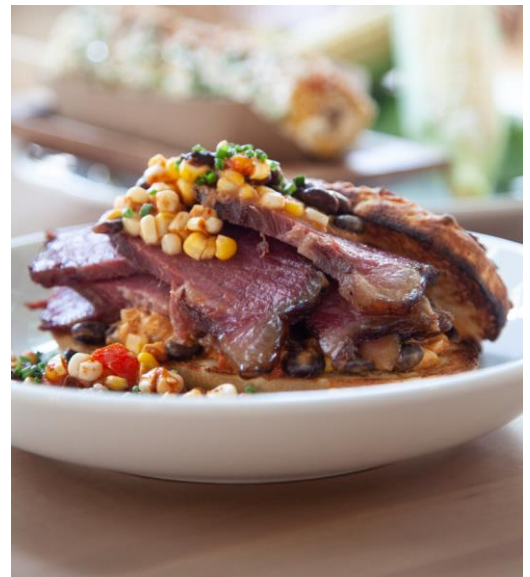
## Lucky's Wagyu Beef Double Flat Iron



- Lucky's Wagyu Double Flat Irons are from the Chuck Shoulder portion of the steer. The Double Flat Irons are cut from the entire Top Blade, which yields 2 Flat Iron Steaks.
- The Lucky's Double Flat Iron captures all the extremely tender, well marbled, and flavorful characteristics of this cut.
- Lucky's Double Flat Irons are great slow cooked as steaks, sliced and stacked for sandwiches, and so many other creative ways.

### Cooking Instructions

1. Heat oven to 165 degrees F.  
(but not higher than 175 degrees F.)
2. Place the entire double flat iron IN THE CRYOVAC BAG (do not open) on a sheet tray. Place on the middle or upper rack of the oven.
3. COOK for 12 hours without interrupting. If you need to hold slightly longer they are fine in the oven.
4. TO SERVE: Remove from the oven. Open the cryovac bag saving the juices as you may like. Slice into serving portions and enjoy.





## Lucky's Wagyu Beef Sirloin Bavette

### WAGYU SIRLOIN BAVETTE

DB Lucky Order Code: 7511

### PRODUCT SPECIFICATIONS

Average Weight / Piece: 3-4 lbs

Pieces / Case: 8

Average Weight / Case: 30 lbs.

NAMP Cut Code – 1185A

### PRODUCT VIDEO

<https://vimeo.com/364699264>



- Lucky's Wagyu Bavette is delicious cut buried at the lower part of the Sirloin muscle group. It is a long 1" thick flat muscle that is extremely tender.
- The Lucky's Wagyu Bavette is a long 1" thick flat muscle that is incredible grilled and sliced. It can be portion cut into steaks and is extremely tender.
- The Lucky's Wagyu Bavette is very similar in texture to skirt steak and often confused with flank steak, but not the same cut

### Cooking Instructions

1. Heat oven to 165 degrees F.  
(but not higher than 175 degrees F.)
2. Place the entire Sirloin Bavette IN THE CRYOVAC BAG (do not open) on a sheet tray. Place on the middle or upper rack of the oven.
3. COOK for 12 to 16 hours without interrupting. If you need to hold slightly longer they are fine in the oven.
4. TO SERVE: Remove from the oven. Open the cryovac bag saving the juices as you may like. Slice into serving portions and enjoy.





#### WAGYU LONG RIB

DB Lucky Order Code: 7508

#### PRODUCT SPECIFICATIONS

Average Weight / Piece: 3-4 lbs

Average 7 bone per Rack

Pieces / Case: 8

Average Weight / Case: 30 lbs.

NAMP Code - 124

#### PRODUCT VIDEO

<https://vimeo.com/364697489>

## Lucky's Wagyu Beef Long Ribs



- Lucky's Long Ribs are from the back bones from under the Wagyu Beef Prime Rib or Rib Eye cut. Often overlooked, these very meaty beef bones weigh about 8 ounces each with thick very tender rich meat.
- Lucky's Long Ribs take longer to cook to unlock this umami rich meat preserved by the bones, but well worth the time and patience.
- Lucky's Long Ribs are an impressive presentation on their own and a signature accent atop another Lucky cut.

### Cooking Instructions

1. Heat oven to 165 degrees F.  
(but not higher than 175 degrees F.)
2. Place the entire long rib IN THE CRYOVAC BAG (do not open) on a sheet tray. Place on the middle or upper rack of the oven.
3. COOK for 24 hours without interrupting. If you need to hold slightly longer they are fine in the oven.
4. TO SERVE: Remove from the oven. Open the cryovac bag saving the juices as you may like. Slice into serving portions and enjoy.







## WAGYU SHORT RIB

DB Lucky Order Code: 7506

## PRODUCT SPECIFICATIONS

Average Weight / Piece: 3.5-4.5 lbs

Pieces / Case: 10

Average Weight / Case: 40 lbs.

NAMP Code – 130 Chuck & 123 Plate

## PRODUCT VIDEO

<https://vimeo.com/363450673>

# Lucky's Wagyu Beef Short Ribs



- Lucky's Wagyu Short Ribs come primarily from the chuck portion of the steer, but may include Short Ribs as they extend into the Short Plate Region.
- Lucky's Wagyu Chuck short ribs are extremely well marbled with a thinner fat cap than the Short Plate short ribs.
- Boneless, the delicious tender meat can be completely utilized in all your culinary creations.

## Cooking Instructions

1. Heat oven to 165 degrees F.  
(but not higher than 175 degrees F.)
2. Place the entire short rib IN THE CRYOVAC BAG (do not open) on a sheet tray. Place on the middle or upper rack of the oven.
3. COOK for 12 hours without interrupting. If you need to hold slightly longer they are fine in the oven.
4. TO SERVE: Remove from the oven. Open the cryovac bag saving the juices as you may like. Slice into serving portions and enjoy.





# Lucky's Wagyu Beef Pulled BBQ Meat

## WAGYU BEEF PULLED MEAT

DB Lucky Order Code: 7562

## PRODUCT SPECIFICATIONS

Average Weight Bag – 5 lbs.

Bags per Case: 8

Average Weight / Case: 40 lbs.

NAMP Source Code – 120



- Lucky's pulled Wagyu beef meat comes exclusively from the Wagyu Delmonico Chuck Eye Round and the Wagyu Chuck Brisket
- Lucky's Red Spice Cured, Smoked, Slow Cooked 12 Hours to perfection. Fall Apart Tender we pull into a consistent delicious Wagyu Beef ready to heat and serve.
- Perfect for Pulled Wagyu Sandwiches, Tacos, Quesidillas and any where a tender beef product can be imagined.

## Cooking Instructions

### Re-Heating Directions for Pulled Meat

Remove meat from the cryovac bag into a hotel pan and heat to 165 degrees F. Ready to serve.

### Slow Cooker

1. Heat oven to 165 degrees F.  
(but not higher than 175 degrees F.)
2. Place the entire Pulled BBQ Meat IN THE CRYOVAC BAG (do not open) on a sheet tray. Place on the middle or upper rack of the oven.
3. HEAT for 2 hours to an internal temperature of 145 degrees F or higher.. If you need to hold slightly longer they are fine in the oven.
4. TO SERVE: Remove from the oven. Open the cryovac bag saving the juices as you may like. Portion and Serve.





## Lucky's Wagyu Beef Burger

### WAGYU BEEF BACON BURGER

DB Lucky Order Code: 7563

### PRODUCT SPECIFICATIONS

Average Weight / Piece: 6oz Pattie

Pieces / Case: 40 ea

Average Weight / Case: 15 lbs.



- Lucky's Wagyu Beef Burger is a marriage of great lean fresh beef burger and rich decadent Red Spice Cured.

Lucky's Wagyu Beef Bacon spice and

- smoke brings another dimension to the lean fresh burger, simply amazing.

Note - The Wagyu Beef Burger does not

- require overcooking as required by pork bacon.

### Cooking Instructions

Follow traditional hamburger cooking techniques on grill, griddle or skillet, cooking until your desired safe degree of doneness.

NOTE: Wagyu beef bacon does not require to be cooked to the high temperature as pork bacon.







## WAGYU BEEF BACON BURGER

DB Lucky Order Code: 7564

### PRODUCT SPECIFICATIONS

Average Weight / Piece: 6 oz Pattie

Pieces / Case: 40 ea

Average Weight / Case: 15 lbs.

# Lucky's Wagyu Beef Bacon Burger



Lucky's Wagyu Beef Bacon Burger is a marriage of great lean fresh beef burger and rich decadent Red Spice Cured and Smoked Lucky's Wagyu Beef Bacon.

Lucky's Wagyu Beef Bacon spice and smoke brings another dimension to the lean fresh burger, simply amazing.

With the Bacon inside and if you choose atop you have the ultimate bacon burger...maybe just top with Bacon Mustard Aioli

Note - The Wagyu Beef Bacon Burger does not require overcooking as required by pork bacon.

### Cooking Instructions

Follow traditional hamburger cooking techniques on grill, griddle or skillet, cooking until your desired safe degree of doneness.

NOTE: Wagyu beef bacon does not require to be cooked to the high temperature as pork bacon.





## WAGYU BEEF BACON

DB Lucky Order Code: 7507

## PRODUCT SPECIFICATIONS

Avg. Weight / Piece: 12 slices / lbs.

Pieces / Case: 300 slices

Average Weight / Case: 25 lbs.

NAMP Code - 121

# Lucky's Wagyu Beef Bacon



- Lucky's Wagyu Beef Bacon comes from the Wagyu Short Plate section.
- Lucky's Wagyu Beef Bacon is Red Spice Cured and Hard Wood Smoked to perfection, thick sliced for easy use.
- Lucky's Wagyu Bacon is meatier than traditional pork belly bacon perfect for salads, condiments and exciting garnishes.

## Cooking Instructions

**IN AN OVEN:** Set a wire rack over a sheet pan (line with foil for easier clean up, if you like). Lay strips of Wagyu Bacon on the rack – strips can be touching, but not overlap since you'll want the hot air reaching all sides of them to help them crisp up. Bake at 400F until edges and centers are crispy and golden.

**IN A PAN OR SKILLET:** Start in a cold pan. Lay strips of bacon in a large skillet (cold). They can be touching, since once the fat renders out, there will actually be a lot of room in between the pieces. Set pan over low heat until fat starts to render. If you have a splatter guard, use it — bacon can sputter a bit as it cooks, which can be both painful and messy. Increase heat to medium and continue to cook, turning occasionally, until most of the fat has rendered and the bacon is starting to crisp up. Once edges are dark (but not burned), transfer bacon to a paper towel-lined plate. Bacon strips will crisp up as they cool. Serve whole, or crumble once cool. Be ever vigilant for hands that may suddenly appear out of nowhere and cause these crispy morsels to disappear!





**WAGYU ALL BEEF BRATS**  
(SheepCasings -No Pork)

DB Lucky Chorizo Lime Brat

DB Lucky Order Code: 7503

DB Lucky Beef Bacon Brat

DB Lucky Order Code: 7502

DB Lucky 1904 Beef Dogs

DB Lucky Order Code: 7501

**PRODUCT SPECIFICATIONS**

Average Weight /

BRATS Piece: 6 per 1 lb

DOGS Piece: 8 per 1 lb

Pieces / Case: 100 each

Average Weight / Case: 20 lbs.

## Lucky's Wagyu/Angus ALL Beef Brats & 1904 Dogs HotDogs



- **Lucky's Beef Bacon Brat**

Lucky's Beef Bacon Brat is the perfect marriage of Great Angus Beef and rich decadent Red Spice Cured and Smoked Lucky's Wagyu Beef Bacon.

- **Lucky's Beef Chorizo Lime Brat**

Lucky's Beef Chorizo Chile & Lime Brat captures great Angus beef flavor with a blend of spunky chiles balanced with the brightness of lime.

- **Lucky's Beef 1904 Dogs**

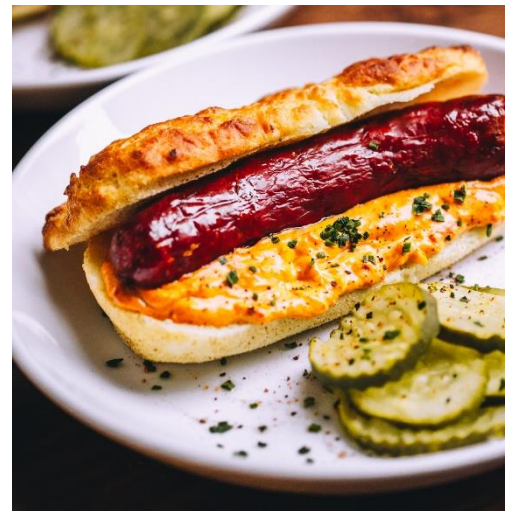
Lucky's 1904 use all beef in a taste style reminiscent of the some of the first hot dogs created for the original Tigers baseball games.

Note – The Lucky's Beef Brats and Dogs do not require overcooking as required by pork products..

### Cooking Instructions

Follow traditional brats cooking techniques on grill, griddle or skillet, cooking until your desired safe degree of doneness.

NOTE: Lucky Beef Brats do not require to be cooked to the high temperature as pork brats.







#### LUCKY'S SPICES

DB Lucky Order Codes & Pricing

Available Upon Request

#### PRODUCT SPECIFICATION

Spices Bag Weight Availability:

1 lb., 5 lbs., & 10 lbs. bags

## Lucky's Noble SECRET Spices



## Lucky Noble Spice Blends

- Lucky Magic BBQ Blend
- Lucky Bacon BBQ Blend
- Lucky-Lucky Holy BBQ Blend (Double Lucky!)
- Lucky Pastami Mustard & Pepper Blend
- Lucky Bourbon Magic BBQ Blend
- Lucky Smoked Paprika Blend
- Lucky Sea Salt & Pepper Blend
- Lucky Mustard Blend
- Lucky Sraicha Blend
- Lucky Ghost Pepper Blend – Sweet & Spicy

## Lucky Libation Blends

- Lucky Southern Bourbon Salt - Caramel, Vanilla, & Oaky Flavors
- Lucky Plains Rye Salt – Rich, Spicy, Toasted Barrel Flavors
- Lucky Dark Rum Salt – Vanilla, Molasses, & Caramel Flavors
- Lucky Cognac Salt – Nutty, Caramel, Toasty Wood Flavors
- Lucky Scotch Salt – Rich Peaty, Smokey, Scotch Flavors
- Lucky Amber Tequila Salt – Desert Hibiscus, Caramel, & Dark Chiles
- Lucky Mountain Gin Salt – Juniper Forest, Earthy Pepper Flavors
- Lucky Craft Beer Salt – Toasty Golden Hops & Coriander Flavors
- Lucky Porter Beer Salt – Roasted Grains, Chocolate, & Toffee Flavors
- Lucky Red Wine Salt – Deep Ruby, Claret Fruit Flavors
- Ask for the complete line of Spirits





WAGYU Golden Culinary Oil

DB Lucky Order Code: 7564

#### PRODUCT SPECIFICATION

Average Weight / Pail: 36 lbs.

## Lucky's Wagyu Golden Culinary Oil



- Cook Better with Naturally Rich Wagyu Omega Flavor Rendered from American Wagyu beef . Lucky's Noble Golden Oil is nutty and rich with "good for you Omegas", simply outstanding!

- Golden Candles are made from simply melting the Culinary Oil adding spices if you choose. Form the candles by pouring into Candle Pot, add the Wick and allow to solidify in cool area or under refrigeration. You can top with additional spices and herbs as you may enjoy. Room temperature is best before lighting the wick to melt the oil and enjoy by dipping your bread in it. (Replaces butter with better Omegas)

- Don't forget the Golden Omega French Fries. The Omegas add the golden color to the oil which transfers the nutrients, color and flavor to your favorite fried crisp foods.

### Health Information

\*\*\* Over 90% Omega 3, 6, 7, and 9 Fatty Acid \*\*\*

- Omega 3 essential role in reducing cholesterol and enhancing brain functions

- Omega 6 important anti-inflammatory properties

- Omega 7 improves cardiovascular health

- Omega 9 essential role in reducing cholesterol and enhance immune system  
Vitamin K essential for calcium metabolism

This cooking oil is available in 5 gallon containers.

\*\*\* These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

