



**Angus
Prime
Ribeyes**

**Dry
Rubbed**

**Expertly
Trimmed**

THE PERFECT GIFT

Can I tell it to you straight? Well, I'm going to, because you deserve the truth.
If you're going to gift someone food, it's gotta be spectacular.

Every year as Christmas rolls around, you get with your staff to figure what can we get our great customers as Christmas gifts this year that are different and one that they will truly appreciate. Well partner, I have the "Perfect" gift for you, Uncle Phil's Perfect Steak.

When you go out to eat a steak, you have a picture of what it should look like: char marks, the glisten... And the aroma- smokey, savory- you can't wait to cut into to it.

Now, if it takes more than a couple of knife strokes to cut your steak, you immediately say to yourself, "another piece of shoe leather". You know I'm right.

That's why sinking your teeth into an expert cut of meat is so memorable. It's rare (literally).

We stand behind our ability to provide a stellar cut the first time, every time. And when you hear from your friend or customer how amazing their steak was, you'll be jealous.

Take it from this Texan- grab a second bag.

OUR HISTORY

ABOUT UNCLE PHIL'S

I come from one of the largest recorded families in Texas. We have over 12,000 recorded living relatives.

We don't have get togethers, we have reunions.

My dad started a fishing tournament over 35 years ago for family and close friends, which has grown to about 70 to 80 fishermen.

I've always been a tinkerer of sorts when it comes to making food. A friend of mine who owns a meat market would source me a case of certified Angus Beef Choice Ribeye and we would wet-age them 100 days, then I'd come over with my own rub, and we would hand cut the steaks 1.25" thick, vacuum seal them, and put them on ice for 5 days.

We would cook the Ribeye and Heart Attack Potatoes for the family. People would tell me, "That's the best steak I've ever eaten."

My cousins started asking if they could buy the steaks.

That was the start of Uncle Phil's Fixin's.

Uncle Phil

OUR STEAKS

QUALITY CRAFTED

Our beef undergoes a wet aging process for 100 days. While our aging formula is proprietary, we guarantee the quality. The aging process helps break down the muscle fibers in the meat, resulting in an incredibly delicious, tender steak.



40+ Years Uncle Phil
has been cookin' steaks



5,000+ Steaks Sold



100+ Happy Customers



OUR SAUSAGE

HOW THE PERFECT SAUSAGE CAME TO BE

When my wife and I finished preparing Uncle Phil's Perfect steaks, we found ourselves with an abundance of high-quality meat trimmings. I initially attempted to turn them into fajitas, but that didn't quite hit the mark. As a result, I decided to season the larger pieces, label them as samples, but never ended up giving them out to others.

Then, one day, it struck me: what does a South Texas German know better than anything?! Sausage. So, I took 20 lbs of ribeye meat trimmings, 20 lbs of pork butt, and 10 lbs of ribeye fat, all seasoned with my Uncle Phil's Perfect Rub. I thoroughly mixed these ingredients and ran them through a chili meat plate and then a hamburger plate.

I wasn't entirely sure what to expect, but to my amazement, I can't produce this sausage fast enough. My customers can't get enough of it! I prefer to shape it into 1 lb bricks instead of stuffing it into casings. It's perfect with eggs, ideal for making tacos, crafting exceptional hamburgers, and especially for creating sliders.

Personally, I enjoy grilling the entire brick and slicing it into 1" cubes to serve as an appetizer for my guests while they wait for the steaks to cook.

Regardless of how you choose to prepare it, your first bite will reveal that you've never tasted sausage quite like this before.

As one of my customers, Terry E, aptly put it,

"this ain't no regular sausage."



1,000+ Pounds of Sausage Sold



Proprietary Process



Tons of Rave Reviews



PACKAGES

STEAK:

1 or 2 Prime or Choice Angus ribeye steaks

100 day aged, Hand cut 1 1/4" thick

Trimmed and perfectly seasoned using Uncle Phil's Perfect South Texas Rub.

STEAK & SAUSAGE:

1 or 2 of the same delicious Prime or Choice Angus ribeye steaks

1 lb of Uncle Phil's Premium Perfect Sausage



Steaks are packaged in a gunny sack with a standard message or a custom logo + a customized card along with it.

Packages are shipped directly to customer

CREATE A LASTING IMPRESSION

When your customer opens that box and sees the beautifully written card expressing your thanks for their business or working relationship with cooking instructions on the back, your customer will be amazed. But the honest truth is they won't really appreciate the gift until after they have cooked up the steak and cut into it. When they take that first bite, they will push away from the table while they are chewing and they will say out loud that was the "Perfect" Christmas gift. This will be the one gift you won't mind giving every year because your customers will ask you if you are giving out steaks again this year..

**Christmas orders need to be placed by Sept. 1st, to allow time to age and process orders for December delivery.*

**Please contact us for Christmas gift pricing, as pricing fluctuates with the changing market.*

Contact us at:

(830) 444-2229

unclephilsp perfectsteak@gmail.com



HAPPY CUSTOMERS



HEATHER:

"Not long ago, I gave these steaks as a gift to a client. She called me and said, 'You have to give me Phil's info! Never again can I eat JUST ANY OTHER STEAK, it has to be Uncle Phil's!'

I was happy to oblige."

MITCH:

"Phil has ruined me! Once you experience this level of texture and flavor... you ain't goin' back to where you used to buy steaks...they will be delivered from Uncle Phil's!"



KASEY:

"Uncle Phil's Perfect Steak bowled us over! Phil shipped us some ribeyes and sausage, from the heart of Texas to the panhandle. Reverse-seared them and begrudgingly shared with my wife, Patty."



PAUL:

"My name is Paul with Foundation Building Materials. I was the first person to give Uncle Phil's Steaks out as Christmas gifts to my customers {and now I gift them all year long}. I have so many customers coming in and asking for steaks now that I keep a freezer of them stocked at the office!"

