Did You Know What Golden Corral Restaurants Do To Your Sirloin Steak…Before You Eat It??? You Might Want To Read This!!!

If I told you what your #1 buffet Restaurants are doing to your steak, would it do more than catch your attention?… It definitely caught mine…

What’s this thing called JACCARD? Have you heard of it? Until recently… I had no idea what it was… Let me share with you what this does…

Imagine a handle with a bunch of little nails in it… Used like a hammer, you actually put thin little cuts all the way through the meat… That way, when you marinate it—the marinade can sink in and go all the way through the entire piece of meat—instead of just the outside…

So, now you’re thinking—that’s a good thing, right? But wait… What this does to your steak, goes way beyond ordinary measures…

Let me explain something you may already know… Sure, Golden Corral starts with a quality cut upper Sirloin… Here’s something you may not know though… Golden Corral believes, they need to do more!!! In fact, Golden Corral insists on going the extra mile… This is where the story gets good… When your steak is JACCARD—the meat is smothered in a fine grade marinade sauce—for a minimum of 48 hours!!!

Okay, so what?

You may be thinking, “Do I really need to know this stuff?” No big deal, right? Let me answer it like this… If the good folks at Golden Corral didn’t know this stuff—you would definitely find out, wouldn’t you? … I mean, after all, they’re all about quality right? … So, I’m thinking, they should take pride in knowing your steak’s not only covered with flavor… It’s marinade straight through to the center…

So what’s the problem?

If there was a problem, wouldn’t it begin with management? … I don’t know of a better place it could start… Because the managers often pull random recipes—from over 700… They’ll measure everything to make a perfect product… Done on a regular bases—it guarantees, “The perfect product demonstration.” This is more than what guests would expect… Especially from—a pleasurable and affordable dining experience…

But hold on for a moment…

You know what else I found out? It doesn’t stop there… If something’s not working, they change it… Baked bread used to be delivered—until they started baking their own… Just like grandma used to make, fresh and hot… Finding new ways to improve their best, becomes part of the service… Homemade is their best… It’s pretty hard to beat homemade… And they do it every day…

Most everything’s made fresh from scratch… I’m sure you’ll agree, it’s a better product… Here’s my challenge to you… Don’t take my word for it… Go try it for yourself… If you’re not completely satisfied with your steak, just set it aside… Your friendly host will clear it away while you choose another…

And, if steak’s not your thing, there’s over 150 menu items to choose from… I love the Baked Fish, Rotisserie Chicken, Bourbon Chicken, Pot Roast, Meatloaf, Mini-burger Steaks—not to mention all the salad and vegetable combos… Anyway you slice it—I’m sure you’ll find more than just one favorite…

With 7 different recipes for the baked fish alone—boring is never part of the menu… Golden Corral’s always serving good things to grab your taste buds—while satisfying your hunger…
Okay, now for the shocking part…

What’s this really costing you? Let’s quickly break it down… If you basically did this same thing at home—here’s what you want—without the time-trap involved…

- Take an 80 pound quality side of beef and expertly cut to perfection.
- Carefully Jaccard your steaks for preparation of marinade.
- Soak to saturation for no less than 48 hours in a top-grade marinade—while avoiding dead-laden—(which could block saturation).
- Cook to your liking without burning.
- And of course, the clean-up.

When you look at it realistically…

Here’s what that means to you? At least 2 days prep work—before your steak ever touches a grill… Now, I don’t know about you—but in my busy schedule, I’m looking for convenience—matched with quality…

Not surprising at Golden Corral…

I’ve found both, and a whole lot more… The friendly staff is like family—making you feel right at home… Your server—may be busy running around taking care of your needs… But, never too busy to offer a warm cup of coffee to wash down a delicious desert…

Who knew?

It’s a pleasure visiting my favorite restaurant… Breakfast, lunch or dinner, I’m in control… From the open food-bars, right down to the deserts and beverages… I have convenience of choice… Everything works out right… I think you’ll agree—being in-charge of your own food choices—is like eating at home—without the work…

Patricia Howell … said this about the Golden Corral:

I’m 68 years young… I’ve been coming to the Golden Corral for 2 years… I eat here daily… I always take advantage of the senior discount and early-bird special… With tax and drink, I believe the total meal cost me $8.26… I can’t imagine being able to put together this assortment of beneficial food, served at this price. I think it’s a bargain… (All-you-can-eat regular dinner price $11.99 is still a bargain!)

They serve everything from healthy sugar-free items—to comfort foods, like mom used to make… It would be impossible to get bored with the menu… One of the main reasons I’m here… I lost 60 pounds several years ago… and, while I enjoy eating out, I don’t want to re-gain that weight… This is the only time in my life where I’ve been successfully keeping weight off—because of the assortment variety and high quality food they serve.

I can fill my plate up with good vegetables and healthy low-fat entrées… There’s nothing I would change about the selection of food they have available—and, by the way, I haven’t re-gained the weight I lost… As a result of the weight loss, my doctor confirmed, that I no longer experience the severity of sleep apnea I used to have… I no longer need a CPAP at night to help me breathe…

My blood pressure is much easier to control… It’s been a win-win situation all the
way around—and the food they serve here has been a big part of that—in a sense…
I invite my family and friends to come with me any time they can… I run into lots of
my acquaintances here… It’s a popular hangout…

Addressing the servers… Wonderful—good people… It’s like I’m always being
catered to… They spoil me… I feel a close connection beyond someone setting your
table—or bringing you drinks… I can’t recall any problems… They clean-up messes
pretty quick.… When I see the little-ones that don’t know how, to use the ice-cream
machine—and it’s on the floor—the servers are very good about that… real patient…

Final thoughts… I come for the food and the people… They don’t just slam the food
down and hurry back to a job… I feel I’ve been able to develop a relationship with
everybody that works here… And that’s such a good feeling… They may discount
the food…but I’d probably come anyway… Because it feels like family…

So, you see… The real value goes way beyond the price you pay… Training starts with proven quality control…
Take your master recipes… Gather your best simple ingredients—prep them—blend them, fry, cook and bake
them—stir, pour, chill and serve them… The way I see it, everything boils down to this… You’re getting Dine-in
quality—at a drive-thru price…

Sincerely,

Taylor Goodson

P.S. … If you’ve started reading here first, you definitely missed the point to our whole conversation… Please go
back up, and I promise to fill you in on these valuable points… Your opinion is welcomed… Let the good folks at
Golden Corral, know what you think of their actions!!!

P.P.S. … Imagine sinking your teeth into perfect steak… See it—hot off the grill—so tender and juicy—bursting
with flavor… Can you taste it? … Pile that baby…with sautéed mushrooms, onions and bell peppers. You’re
thinking about it right now, aren’t ya? I know I am… My taste-buds are jumping at the thought… Go ahead and take
my challenge… Treat yourself and your family tonight… In fact, go do it right now!!! You’ll thank me for it!!! See
you there!!!