

RENDERED WAGYU TALLOW



ROSEWOOD RANCHES
WAGYU BEEF ★ ENNIS, TX



Boneless Wagyu Beef Cheeks offer a rich tapestry of flavor and texture, intensely beefy, collagen-rich, and made to be transformed by time. When gently braised in red wine or miso, slow-cooked in birria consommé, or glazed in a soy-lacquered reduction, the result is a melt-away tenderness wrapped in a deep, savory finish that lingers. From modern French-style pressed cheeks to rustic tacos, ravioli fillings, or ramen broth enhancements, this cut gives chefs a powerful building block for soulful, high-impact creations.

1 GALLON

#699020

7.2 lbs

JAR

#699022

6 JARS PER BOX

0.875 lbs