

How to Get Your Prime Filet Mignons

Congratulations!

You've just received the Best Hot Grill in the marketplace!

You are now one step closer to grilling like a professional. Soon, you'll have family members begging for reservations for your backyard BBQ.

How can we make such bold claims? The secret to juicy succulent foods served at high-end restaurants is high heat. High heat sears in the juices of the foods. Traditional grills simply don't get hot enough which cause the foods cooked on them to dry out.

Your new Solaire Infrared Grill uses the exact same high-heat technology used at high-end restaurants!

To prove it, your Solaire Grill comes with **4 prime filet mignons** from BestFiletMignon.com. These Angus Filet Mignons are the finest you will ever taste, period. Each steak is individually cut to order and vacuum sealed for freshness to provide you with the most succulent, flavorful dining experience.

However, there is a learning curve to using the high heat of Solaire Infrared Grills so we recommend first grilling hot dogs, then hamburger, then a lesser steak (like flank or top sirloin) before grilling your prime filet mignon steaks.

Once you've mastered the high heat of the Solaire Grill, go ahead and grill your premium filet mignon steaks, then sit back, relax, and enjoy the absolute best steaks that you have ever cooked in your life!

Simply visit: SolaireGasGrills.com/redeem and enter the certificate number below and your premium filet mignons will be sent to you overnight via FedEx including Saturdays.



 *Best Filet Mignon Redemption Certificate* 

This certificate entitles the bearer to
4 prime filet mignons
(8 oz. each) from BestFiletMignon.com.

CERTIFICATE #:

To redeem visit SolaireGasGrills.com/redeem
Certificate expires December 31, 2014.

 

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