



JUNE 9, 2014 BY SAQIB SHAFI

Creekstone Beef Served in Top Restaurants Around America Is Halal

What if I told you that the high-quality beef served top restaurants across America was actually Halal? Impossible, right? Well, guess what? It's actually true.

Creekstone Farms, one of the top choices of beef for restaurants across America, just so happens to be a fully Halal beef processing company. As in *Zabihah* Halal.

That means you can walk into any restaurant that serves items with Creekstone Farms beef, ensure it's cooked and prepared without cross-contamination with other meats or alcohol, and enjoy some of the best meat in the country.

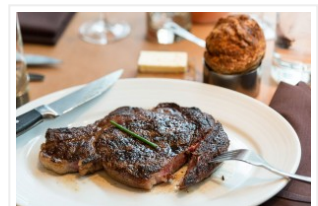
EATING OUT



How to Order Creekstone Farms Beef at a Restaurant in a Halal Manner



Shake Shack Says They Are Not Halal In Chicago Or The US, Here's Why They Need To Be



The Ultimate List of

And what's more is this is not just for the "high average stuff." These are some of the top rated restaurants in major cities and even across the country.

And it's all Halal. Hand slaughtered zabihah Halal. Unbelievable, huh? It is. Which is why I've done my research and have presented how it works.

How I Found Out



40-day dry aged Creekstone Farms ribeye steak [Photo: Serious Eats]

A good friend of mine sent me an email with a list of high-end restaurants in downtown Chicago that serve dishes made with Creekstone Farms beef with the words, "LET'S GO!"

I was confused. I knew her and her family only eat Halal meat so why was she linking me to restaurants with meat from that company. But that's when the thought came to mind. "Is Creekstone Halal?" I wondered.

MAKE IT AT HOME



Got Leftover Halal Turkey? Make This Chile-Flavored Tortilla Soup



The Best Halal Chili Made in a Slow Cooker, Instant Pot, Stove Top, or Dutch Oven



How to Make Halal In-N-Out

Apparently, this is known for those familiar with Creekstone. In fact, my friend found out from another mutual friend who follows the scholarly opinion that conventional meat in America is Halal. While he was dining at one of the top steak restaurants in New York, Minetta Tavern, he met with the head chef at the time, Nasr Ahmed, a Muslim. Chef Nasr informed him the steaks and burgers he had been eating that he thought were from cattle conventionally slaughtered were actually made from Halal slaughtered beef.

That means all of those high-end restaurants from the Chicago list sent to me also had beef dishes that were made with Halal meat. And the same goes for cities all across the country that carry Creekstone.

My mind was blown.

Why Creekstone being Halal is a big deal



Angus cows grazing at one of the farms in Creekstone's program. [Photo: Creekstone Farms]

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- **It is extremely high quality beef.** According to Creekstone's website, they produce all Angus beef. The cattle are all-American from the Midwest. No antibiotics or hormones, so effectively the same as organic. According to other sources online, the cattle are given a special proprietary feed to make them extra fatty and flavorful unlike any other cattle in the nation.
- **Its touted by top food authorities**
 - The New York Times wrote a huge [article](#) praising Creekstone Farms beef
 - Pat LaFreida, the famous meat purveyor of New York, [sources a lot of Creekstone](#)
 - Josh Ozersky, the James Beard award winning food writer, produced a [video of his visit](#) to Creekstone because of the high quality of the beef
 - [Famous chefs](#) say they prefer to use it when they cook at home
 - The list goes on
- **The name is such a big deal it's printed on menus.** Top steakhouses order Creekstone Farms' beef for their menus. In fact, many of them even list the name "Creekstone" next to their respective dishes, as in "24 oz. dry aged Creekstone Farms ribeye steak," because it's a big deal.
- **The cattle are humanely raised.** Dr. Temple Grandin, one the premiere names in humane treatment of animals, helped the company design its method of shuttling the cattle into the slaughterhouse. Even the color of the paint on the

it's also *l'ayyib*. Just wow.

Confirming with Creekstone



Creekstone Premium Black Angus beef available at Green Hills Market in Central New York and at Shop N Save in Bridgeview, IL. [Photograph:

[Green Hills Market Blog](#)

]

This seemed way too good to be true. There had to be some catch. That's why I decided I need do more research.

I began by reaching out to Creekstone Farms themselves, asking if they indeed do perform Halal slaughter. I also wanted to know if all of their beef is processed Halal or just a portion of it. I assumed, at first, that they must have a Halal program that slaughters just a portion of their beef according to Islamic law.

Turns out that not only was Creekstone able to confirm that they perform Halal slaughter, their entire operation was actually Halal.

by the customer.”

So every one of the cattle at Creekstone Farms was being slaughtered in a Halal manner. But not every supplier ordering from the company would know that since they were ordering the beef because of its quality, not its Halal status. This means that there are probably a ton of restaurants all over America with Halal meat and they don't even know it.

Wow.

Creekstone's Halal certification



Dr. Alabsy (middle) with the HTO crew at a food expo. [Photograph:

[Halal Transactions of Omaha Blog](#)
]

While my head was spinning from all this, I needed some more grounding. As anyone familiar with Halal knows, there are different standards by which Halal is considered valid. Directly contacting the Halal certifier, Halal Transactions of

their beef is hand slaughtered,” wrote Dr. Ahmad Alabsy, director of HTO, in an email. “All the beef that we certify is hand slaughtered by trained Muslim slaughtermen. The Muslim slaughterman pronounces the Tasmiah, Bismillah Allahu Akbar, and the knife is used by hand to perform the slaughtering of animals.”

Holy cow. So the beef at Creekstone is slaughtered in a fully Halal manner: hand slaughtered (*zabihah*), by a Muslim, in God’s name.

Creekstone Farms Premium Beef, an innovative market leader producing award winning Black Angus Beef is looking for quality team members to join our Arkansas City, KS team.

Halal Prayer Team Members

Individual would be responsible for reciting the Halal prayer over every head of cattle that are slaughtered at the facility. Will require the ability to be trained on bleeding cattle using a sharp knife. Qualified applicants will be a practicing Muslim and must possess at least 6 months work history.

Position is full-time and works a fluctuating schedule starting at 5:30 a.m. until production is complete (typically between 1:30 – 2:30 pm). Starting pay \$10.00 and after successful completion of 90-day introductory period will increase to \$11.00 with full benefits.

Applications are available onsite at any of the Creekstone Farms Security gates.

Must be able to pass a company physical and drug screen. EOE



Creekstone Farms Premium Beef

604 Goff Industrial Park Rd
Arkansas City, KS 67005

Phone (620)741-3100
www.creekstonefarms.com

slaughterhouses that operate Halal. It just so happens that while researching all this I found a job posting from Creekstone Farms directly asking for Muslim slaughtermen to perform Halal slaughter. It also helped that when I spoke to Creekstone again, they confirmed that only Muslim employees perform the slaughter at their plant.

Last on the Halal issues, Dr. Alabsy addressed a misspeak in a New York Times article that states Creekstone’s stunning process instantly kills its cattle. “Actually, stunning by this method does not kill the animal instantly,” he explains. “(It) just becomes immobilized and less sensitive to pain while the heart still pumping for about 5 minutes, during which the animal is slaughtered – bled with a sharp knife.” While the cattle are stunned, they are not dead before slaughter, and thus, Halal.

Why would a company like Creekstone be Halal?



[Photograph: Larry W. Smith,
New York Times
]

At this point, I was convinced. The company affirmed they operate Halal slaughter the the Halal certifier explained the

company like Creekstone to convert to a fully Halal process?

According to Rich Swearingen, head of international sales for Creekstone that Dr. Alabsy routed me to, the answer lies in the Middle East.

Apparently, within the past decade or so, the company decided to expand their business to the Middle East by getting into the meat export business. Restaurants in rich Gulf countries like the UAE or metropolitan cities like Cairo would probably pay top dollar for high quality fatty juicy American Angus beef which is in abundance over the leaner, scarcer local grass-fed stuff. Dr. Alabsy proposed the idea himself, the company went for it, and the rest is, as they say, history.

I'm convinced, how and where can I eat some Creekstone beef?



Epic Burger, Chicago, [click here](#)

Guides

- [The Ultimate List of Restaurants that Carry Creekstone Farms Beef](#)
- [How to Order Creekstone Farms Beef in a Halal Manner](#)

On Halal

- [Multiple Scholars Agree Creekstone Farms Beef is Halal](#)
- [Is Creekstone Farms Beef Slaughtered Using the Vertical Cut?](#)
- [Is My Meal Really Halal When I Order Creekstone Beef?](#)

Additional Reading

- [The Story of Creekstone Farms and Islamophobia](#)
- [How Can We Get More American Restaurants To Carry Halal Meat?](#)
- [How People Reacted to the News that Creekstone is Halal](#)

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