

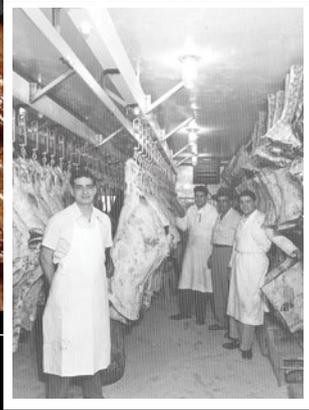
THE
Kansas City
STEAK BOOK™

THE GUIDE
TO GREAT STEAKS

Delicious Chef-Inspired Recipes

Expert Tips

kansascitysteaks.com



A TRADITION OF QUALITY

The Kansas City Steak Company started as a Midwestern family-owned business in 1932. From the beginning, we created standards to ensure the company's heritage lived on through generations and our customers received the most delicious steaks possible. Over time, these standards were defined by seven distinct characteristics of quality and value, which became The Kansas City Steak Standards.

Because we recognize that you have many choices when it comes to buying steak, we'll stop at nothing to ensure our offerings and service are of the best quality and that we exceed your expectations. From our hometown—Kansas City—straight to your table, you deserve nothing less.



THE KANSAS CITY STEAK STANDARDS

SOURCE

Tight cattle supply from producers with known and approved management methods

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GRADE

Primarily USDA Choice, USDA Prime

.....

CUT

Exact specifications for trim, weight, thickness, length

.....

COLOR

Consistent, cherry red colored stock (prior to aging)

.....

MARBLING

All cuts with moderate to abundant marbling

.....

TEXTURE

Finely textured and firm

.....

AGING

Up to 28 days (where appropriate)

A SHARED BELIEF IN QUALITY

The Kansas City Steak Company is proud to be part of National Beef Packing Company, an industry leader that has long-standing partnerships with some of the best cattle ranchers in America.

Our distinctly unique relationship with over 2,300 ranchers sets us apart from the competition, and ensures top-quality cattle are raised and managed correctly. Applying our shared beliefs and standards, we work together to bring the best to your table.

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MEET THE EXPERTS

The Kansas City Steak Cook Team is a diverse and talented group of chefs who live all over the country. These award-winning chefs have contributed some of the delicious, mouthwatering recipes and tips you'll find in this book.



ERIC HARLAND

STEAK EXPERT

Food Network Star, World Food Championship Ambassador, 2015 Macy's "Grilling Guru" Champion and Hormel Chili Pro

Kansas City

DAVE ELLIOT

BBQ HOME COOK

2013 World Food Champion and Kansas City BBQ Society Grand Champion Pitmaster of Porky McBeef and the Cluckers BBQ Team

Kansas City

ALEX CALLEGRI

FIREHOUSE COOK

Food Network Star, Three Time World Food Championship Competitor

Miami

CORTNEY RILEY

BLOGGER & HOME COOK

Avocados From Mexico® Champion and World Food Championship Competitor

Kansas City

DARCI BOS

CHILI HOME COOK

World Food Championship Chili Finalist and Ambassador

Nashville

SHERRI WILLIAMS

GRILL MASTER

Food Network Star, Four Time World Food Championship Competitor and 2014 Macy's "Grilling Guru" Champion

Florida

FREQUENTLY ASKED QUESTIONS

WHAT IS THE DIFFERENCE BETWEEN PRIME AND CHOICE CUTS OF MEAT?

To earn the USDA Prime designation, beef must earn a specific quality grade at the time of slaughter. This grade is based on a combination of marbling (the amount of fat within the Ribeye) and age of the animal. Less than 5-6 percent of all beef produced in the United States earns this designation. Marbling adds flavor, and younger beef cattle produce the most tender meat, which is why the Prime grade is given to the younger cattle with the most abundant marbling. The Choice grade is given to meat that comes from younger cattle with moderate marbling.

It is still very flavorful, tender and juicy.

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WHAT DOES AGING MEAN?

Beef can be wet or dry aged. In general, aging is a process that allows meat to improve its tenderness and flavor. Kansas City Steak Company uses a wet-aging process, which allows the steaks to age naturally in a sealed Cryovac® package. During this up-to-28-day process, beef flavor is intensified and natural tenderization takes place. We maintain this is the absolute best way to prepare meat for grilling, broiling, pan frying or oven roasting.

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KANSAS CITY STRIP OR NEW YORK STRIP?

Not to offend New Yorkers, but the “strip” cut actually originated in Kansas City. That’s where beef cattle have roamed and have been butchered for more than a century. In the 1930s, some New York restaurant owners didn’t want to sell a steak named after a Midwestern “town”. The truth of the matter is that this cut is from the short loin, and can be boneless or bone-in, and is called Kansas City Strip.

HOW LONG CAN I FREEZE MY STEAKS?

Your steaks will still be of exceptional quality for up to a year after receiving them, but for optimum taste and tenderness, we recommend enjoying them within six months. We’d bet the ranch that once you try your first steak from the Kansas City Steak Company, you won’t be able to wait that long!

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WHAT’S THE DIFFERENCE BETWEEN PORTERHOUSE AND T-BONE STEAKS?

The two have most everything in common, except one detail. Both have T-shaped bones and contain two cuts in one – a Kansas City Strip Steak and a Tenderloin, also called Filet Mignon. If you have a larger appetite, choose the Porterhouse, which has a larger Tenderloin. Because of this difference, the T-Bone Steak is considered a lean cut.

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IF LEAN’S YOUR THING, HERE ARE FIVE LEAN STEAK CHOICES:

Top Sirloin

Kansas City Strip

Flank Steak

Filet Mignon (Tenderloin)

T-Bone



“Tie up your filet mignon with some kitchen twine. This will hold it together for uniform cooking and create a beautiful presentation. For flavor, another option is basting and adding flavor layers of garlic, thyme and butter.” – **Chef Eric Harland**

PRIMALS & STEAKS

LOIN

Short Loin

Filet Mignon

Bone-In Tenderloin Filet

Tenderloin Tips/Strips

Tenderloin Medallions

Chateaubriand

T-Bone

Porterhouse

Kansas City Strip

Bone-In Kansas City Strip

Sirloin

Top Sirloin

Sandwich Steaks

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FLANK

Flank Steak

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RIB

Boneless Ribeye

Frenched Bone-In Ribeye

Prime Rib Roast

.....

PLATE

Skirt Steak

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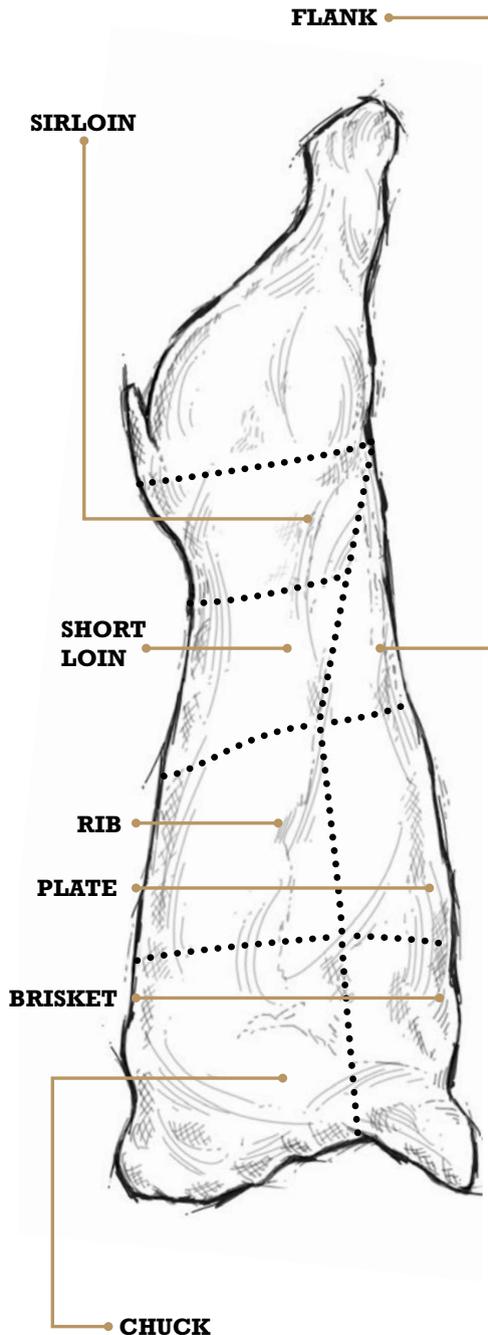
BRISKET

Brisket

.....

CHUCK

Flat Iron



SELECTING THE PERFECT STEAK

Preparing a memorable meal at home starts by selecting the perfect cut for your occasion. With Kansas City Steak's guarantee, whichever cut you choose, know that it will be of the highest quality. A great steak is not defined by a single attribute, but by a combination of all the standards present in nearly every cut. Below are some considerations for selecting the perfect steak for any meal.

THINGS TO LOOK FOR WHEN SELECTING THE PERFECT STEAK

AGING IS IMPERATIVE

Sometimes, beef is rushed to market in order to cut costs, but the aging process is an important component in creating a full flavored, tender steak. It's difficult to know how long the steak you buy in a supermarket is aged, if at all. We wet age our steaks up to 28 days, resulting in our great tasting, tender steaks.

RECOGNIZE MARBLING

Marbling refers to the intermingling or dispersion of fat in the muscle of the meat. Flavor and juiciness are directly connected to marbling, which keeps meat moist. Because this fat doesn't evaporate while cooking, the result is a flavorful, juicy steak. We ensure that all our steaks have moderate to abundant marbling.

PERSONAL PREFERENCE

Selecting which type of steak to enjoy is truly a personal decision. While bone-in steaks can create a dramatic presentation and boast a lot of flavor, boneless tend to be easier to carve, which some find more convenient. (However, on page 9, we offer advice on carving, and—with a little practice—carving bone-in steaks is a breeze.) So, whether it's a Kansas City Strip or Porterhouse, we say that the best type of steak is the one you prefer. Perfect for any occasion, our steaks are available in a variety of cuts and can be prepared in a variety of ways.

TENDERNESS IS ESSENTIAL

A key component to how tender your steak turns out is knowing your cuts of beef. Some cuts, such as Filet Mignon and Ribeye, start out a more tender cut than others. Cooking times and techniques also affect tenderness; find tips and tricks throughout this book to help you cook your Kansas City Steak perfectly. No matter the cut you select, our perfectly aged steaks ensure optimum tenderness.

PROPER FREEZING AND THAWING

Our Flavor Lock™ System is our scientifically tested, state-of-the-art rapid freezing process. Perfectly aged, freshly cut steaks are sub-zero frozen, vacuum-packed and shipped with dry ice straight to your door in perfect condition without compromising quality. Buying fresh beef and slowly freezing it at home does not create the same result. Our system stops the aging process at its peak and prevents moisture loss during thawing. Vacuum-sealed packaging protects our premium steaks from freezer burn. We strongly recommend slowly thawing our premium steaks in the refrigerator to guarantee the best results.



STORAGE GUIDE

LEARN HOW TO STORE YOUR FLAVOR LOCK™ BEEF

Kansas City Steak has perfected the unique process of freezing steaks at their peak freshness: we call it Flavor Lock™. This method locks in flavor and juices and ensures your steak is of the utmost deliciousness.

STORAGE GUIDE

	Refrigerator (35°F to 40°F)	Freezer (0°F or Colder)
Steaks, Roasts	3 to 4 Days	6 Months (for maximum flavor) to 12 Months
Steakburgers, Tenderloin Tips/Strips	1 to 2 Days	3 to 4 Months

DEFROSTING GUIDE

FREEZE FAST, THAW SLOW

A simple rule to remember is: "Freeze Fast, Thaw Slow". Our Flavor Lock™ system guarantees our steaks are frozen at their peak. We recommend thawing slowly to maintain that quality. For best results, our recommendation is that all steaks and roasts be thawed under refrigeration. Place our unwrapped frozen beef on a plate or tray to catch any liquid. Steaks and other frozen meat are best prepared immediately after thawing.

DEFROSTING GUIDE

	Refrigerator (35°F to 40°F)
Steak, Burgers	At Least 24 Hours
Roasts	Up to 3 Days Depending On The Size

Thawing at room temperature or in the microwave is not recommended.

Please visit kansascitysteaks.com or check individual product packaging for thawing instructions for each product. If they arrive feeling warm, please contact Customer Service at 800.524.1844. Discard any remaining dry ice carefully. Do not touch dry ice with your bare hands.

HOW TO STEEL A KNIFE

MAINTAIN YOUR KNIFE'S PERFECT CUTTING QUALITIES

Contrary to popular belief, the purpose of steeling your knife is not to sharpen it by removing metal, but to restore its edge, or raise a new one.

Follow these steps to help maintain your knife's cutting abilities:



1 Hold the sharpening steel with a firm grip at arms' length in front of you.



2 Hold the knife by the handle with the tip of the blade pointing upward.



3 Place the knife at a 20-degree angle with light pressure over the steel.

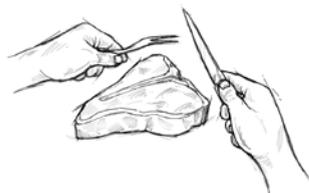
4 Move the blade from the back (wider part of the knife) to the point, by moving your arm but not the wrist.

5 After 10-20 strokes of the knife over the steel, you can test its sharpness with a piece of paper. If your knife easily cuts thin ribbons, it's good to go.

HOW TO CARVE YOUR STEAK

THE ART OF CARVING

Bone-in cut? Don't let it intimidate you! Follow these simple steps for the perfect carve:



1 Start with a sharp knife.



2 Cut along the T bone, separating the two steaks.



3 Carve each steak crosswise into slices.



Always carve **across** the grain, not with it.



COOKING YOUR STEAK PERFECTLY

Cooking the perfect steak is simple when you start with our premium, high-quality Kansas City Steaks, fully defrosted (according to individual product instructions). Then choose one of our recommended cooking methods:

GRILL MASTER (CHARCOAL/GAS)

- Season as desired: We recommend Kansas City Steak Original Steak seasoning. Place steaks over medium, ash-covered coals, or, preheat gas grill on high, then reduce to medium heat while cooking steaks.
- Grill to desired doneness, according to time listed, turning once for 1-inch thick steaks, occasionally for thicker steaks.

STOVE TOP SKILLET

- Heat a heavy nonstick skillet over medium heat until hot, for about 5 minutes.
- Season, as desired. Place steak(s) in preheated skillet (do not overcrowd). Do not add oil or water. Do not cover. Cook to desired doneness according to the times listed, turning once for 1-inch thick steaks, occasionally for thicker steaks.

BROIL

- Set oven for broiling; preheat 10 minutes. During broiling, the door of an electric oven should be left ajar; the door of a gas oven should remain closed. (Consult your owner's manual.)
- Season, as desired. Place steaks on rack in broiler pan. Position broiler pan so that the surface of the beef is 3 to 4 inches from the heat. Broil to desired doneness, according to times listed, turning once.



SELECTING YOUR STEAK TYPE

USDA CHOICE

USDA Choice Meat is a level below Prime when it comes to superior meat grading. It has moderate marbling and is still extremely tender and full-flavored.

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USDA PRIME

Only the top 5 to 6 percent of all beef earn the industry rating of USDA 'Prime.' Marbling, which is what gives a steak its juiciness, tenderness and flavor, in Prime Beef, is simply exceptional. Our Prime Steak meets even higher standards to be called Private Stock®.

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VEAL

In contrast to the beef from older cattle, Veal is the meat of calves. Most veal comes from young males of dairy breeds who are not used for breeding. Veal is extremely tender and is ideal for a savory meal.

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KOBE

Bred from the world-famous line of Wagu cattle in Japan, our Wagu American Kobe Beef is exquisitely marbled for peak flavor. Because it is a delicate cut, it should be seared at extremely high temperatures and should be cooked to medium-rare to enjoy at its best- we recommend removing from heat when internal temperature reaches 110°F and let rest for 10 minutes.

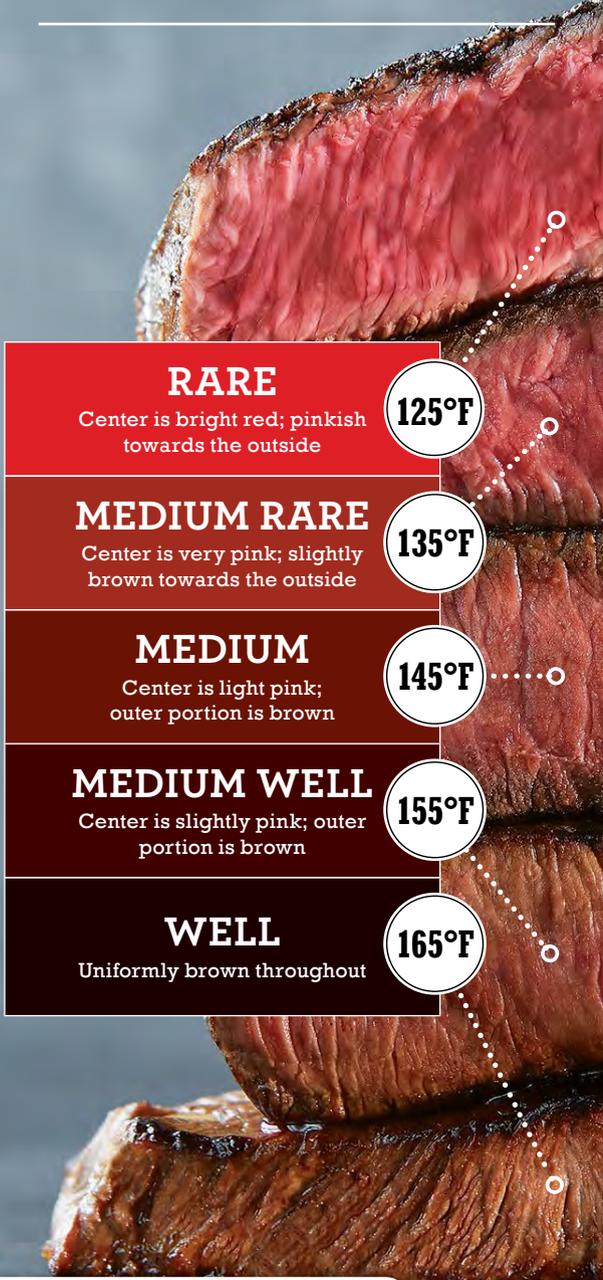
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Check out kansascitysteaks.com for seasonal offerings.



Steaks are more juicy and tender when cooked to **no more than medium-rare doneness**. The USDA recommends steaks and roasts be cooked to 135°F and ground beef to 160°F. Be sure to check with a thermometer, as color alone is not a foolproof indicator.

MEASURING DONENESS



RARE

Center is bright red; pinkish towards the outside

125°F

MEDIUM RARE

Center is very pink; slightly brown towards the outside

135°F

MEDIUM

Center is light pink; outer portion is brown

145°F

MEDIUM WELL

Center is slightly pink; outer portion is brown

155°F

WELL

Uniformly brown throughout

165°F

ULTIMATE GUIDE TO COOKING STEAK

To provide you with exact weight steaks, the thickness of beef will vary. Below are cooking guidelines for several measures of thickness. If your steak is slightly thicker or thinner, adjust the cooking times accordingly. Cooking times are based on fully thawed steaks (135°F-145°F for doneness). Cook steaks over indirect heat; turn all steaks halfway through cooking times



FILET MIGNON			
Gas Grill	Charcoal Grill	Skillet	Broil
1" 11-15 min	1" 10-14 min	1" 10-13 min	1" 13-16 min
1½" 16-20 min	1½" 14-18 min		1½" 18-22 min

Sear seasoned steaks for 1-2 minutes on each side on high heat; reduce heat to medium. Move steaks to indirect heat and continue grilling using times based on thickness. Remove 10°F below desired doneness. Let stand for 10 minutes.



KANSAS CITY STRIP STEAKS			
Gas Grill	Charcoal Grill	Skillet	Broil
1" 11-15 min	1" 11-14 min	1" 12-15 min	1" 13-17 min
			1½" 19-22 min

Remove 10°F below desired doneness. Let stand for 10 minutes.



PORTERHOUSE T-BONE STEAKS			
Gas Grill	Charcoal Grill	Skillet	Broil
1" 15-19 min	1" 11-16 min	1" 14-17 min	1" 15-20 min
1½" 20-25 min	1½" 19-24 min		1½" 27-32 min

Remove 10°F below desired doneness. Let stand for 10 minutes.



RIBEYE STEAKS BONELESS			
Gas Grill	Charcoal Grill	Skillet	Broil
1" 9-14 min	1" 10-14 min	1" 12-15min	1" 14-18 min
1½" 15-19 min	1½" 16-20 min		1½" 21-27 min

Remove 10°F below desired doneness. Let stand for 10 minutes.



RIBEYE STEAKS BONE-IN			
Gas Grill	Charcoal Grill	Skillet	Broil
1" 9-12 min	1" 9-11 min	1" 14-17 min	1" 13-17 min
1½" 20-25 min	1½" 19-24 min		1½" 24-31 min

Remove 10°F below desired doneness. Let stand for 10 minutes.

TOP SIRLOIN STEAKS

Gas Grill	Charcoal Grill	Skillet	Broil
1" 13-16 min 1½" 24-30 min	1" 11-15 min 1½" 22-26 min	1" 15-18 min	1" 16-21 min 1½" 26-31 min

Remove 10°F below desired doneness. Let stand for 10 minutes.

FLAT IRON STEAK

Gas Grill	Charcoal Grill	Skillet	Broil
12-16 min	10-14 min	11-14 min	15-20 min

SKIRT STEAK

Gas Grill	Charcoal Grill	Broil
8-12 min	8-12 min	11-13 min

FLANK STEAK

Gas Grill	Charcoal Grill	Broil
16-21 min	11-16 min	13-18 min

STEAKBURGERS

Gas Grill	Charcoal Grill	Skillet	Broil
½" 7-9 min ¾" 13-14 min	½" 8-10 min ¾" 13-15 min	½" 10-12 min ¾" 13-16 min	½" 12-13 min ¾" 12-14 min

TENDERLOIN TIPS, MEDALLIONS

Gas Grill	Charcoal Grill	Skillet
8-9 min	6-7 min	7-8 min



Cooking times are based on fully-thawed steaks. These are suggested guidelines only. We highly recommend using a meat thermometer for additional accuracy.



FLAVORFUL FILET MIGNON

FILET MIGNON GRILLING INSTRUCTIONS FOR PREHEATED GAS GRILL OR RED-HOT CHARCOAL

- Bring thawed steaks to room temperature. Sprinkle generously with our Kansas City Steak Original Steak Seasoning.
- Sear steaks over maximum heat: on a charcoal grill, sear 1 minute each side; on a gas grill, sear 2 minutes each side, then reduce heat to medium.
- Move steaks to indirect heat and continue grilling using times based on thickness: on a charcoal grill 10 to 14 minutes if 1" thick or 14 to 18 minutes if 1½" thick; on a gas grill 11 to 15 minutes if 1" thick or 16 to 20 minutes if 1½" thick.

Remove from grill 10°F before desired doneness and allow meat to rest 10 minutes before serving. Juices will be absorbed into the meat and bring meat up to desired temperature. For more information on grilling, visit kansascitysteaks.com/grilling-101.

CHEF'S TECHNIQUE FOR KCS CROWN FILET MIGNON

Please take special care when preparing our Crown Filet Mignon steaks. They are thicker than average, and are best enjoyed when cooked according to our own chef's technique.

- Heat oven to 350°F. Heat heavy, ovenproof nonstick or seasoned cast iron skillet over medium heat until hot.
- Sear the steaks on one side, about 2 minutes, then turn steaks and place skillet in 350°F oven.
- Cook, uncovered, 17 to 22 minutes for medium-rare doneness; 23 to 28 minutes for medium doneness.
- Remove from oven when steaks are 10°F below desired doneness (135°F for medium-rare/145°F for medium). Remove from skillet and let stand 10 minutes.

Make a simple pan sauce or simply deglaze the pan with some beef stock and pour over the steaks. Enjoy!



UNIQUE & SIMPLE STEAK TOPPERS

Once you've grilled up the perfect steak, add an unexpected, unique flavor twist with one of these simple toppers.

BASIL PESTO

Spread a spoonful of basil pesto on top of hot grilled steaks; top with diced tomato and shredded Parmesan cheese



BLUE CHEESE

Sprinkle crumbled blue cheese on hot steaks

HORSERADISH

Drizzle hot steaks with horseradish sauce; sprinkle with chopped celery leaves

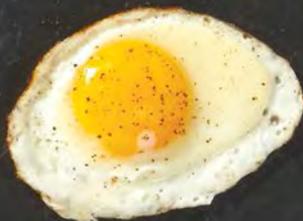


MEXICAN TWIST

Spoon on fresh Pico de Gallo and sprinkle with crumbled Queso Fresco

FRIED EGG

Top with a fried egg



CARAMELIZED ONIONS

Caramelized onions and crispy prosciutto or bacon

RANCH STYLE

Drizzle with ranch dressing; sprinkle with blue cheese crumbles and crispy onions



GREEK STYLE

Chopped cucumbers, tomatoes and green onion; drizzle with tzatziki sauce

CAPRESE MIX

Chopped tomatoes, pearl-size fresh mozzarella and thinly sliced fresh basil



EXPERT TIP

What is umami? (pronounced oo-MOM-ee) is the fifth taste - sweet, salty, bitter, sour and umami. Umami is described as meaty and savory. Beef is a natural source of umami, other umami-rich ingredients include: ripe tomatoes (and canned tomato sauces, paste, ketchup), mushrooms, aged cheeses, fermented fish sauces, soy sauce and Worcestershire sauce.

RUBS

Dry rubs contain herbs, spices and other dry seasonings and add flavor to steaks. Paste rubs typically contain oil-based ingredients such as mustard, olive oil or crushed garlic. Below are some of our favorites. Visit your local spice market or check online for ingredients that might be difficult to find.



SOUTHWEST

Combine 2 tsp. sea salt, 2 tsp. freshly ground black pepper, 1 tsp. chili powder, 1 tsp. ground cumin, ½ tsp. garlic powder, ½ tsp. onion powder and ½ tsp. sweet smoked paprika in a small bowl. Store in cool dry place in an airtight container.



BLOODY MARY STEAK RUB

Combine 3 Tbsp. celery salt, 2 Tbsp. Worcestershire powder, 1 Tbsp. paprika, 1 Tbsp. horseradish powder, 2 tsp. black pepper, 1 tsp. granulated onion, 1 tsp. granulated garlic, 1 tsp. tomato powder, 1 tsp. brown sugar, ½ tsp. cayenne, ½ tsp. celery seeds, ¼ tsp. vinegar powder in a small bowl.

-Chef Eric Harland



THE FARMHOUSE RUB

Combine 6 Tbsp. kosher salt, 2 Tbsp. onion powder, 2 Tbsp. garlic powder, 2 Tbsp. celery salt, 4 tsp. smoked paprika, 2 Tbsp. coarse ground black pepper, 2½ Tbsp. Turbinado sugar, 1 tsp. nutmeg in a small bowl. This Midwestern farm-to-table rub is enough for 12 KC Strip Steaks.

-Chef Eric Harland

MARINADES

Steaks can be marinated for flavor or tenderness. Tenderizing marinades must contain an acidic ingredient (wine, lemon or lime juice) or a natural tenderizing enzyme (ginger, pineapple, papaya) and a longer marinating time. Place steak(s) in a resealable plastic bag. Pour marinade into bag and seal. Marinate in refrigerator for up to 2 hours (tender steak cuts), 6 to 8 hours or overnight (less tender steak cuts). Please keep in mind that over-marinating with acidic ingredients may make your steak mushy.



GARLIC HERB

Combine ¼ cup extra virgin olive oil, ¼ cup minced garlic, ¼ cup minced fresh oregano, 3 Tbsp. Fleur de Sel, 3 Tbsp. fresh ground black pepper, 1 red onion, sliced and ¼ cup Worcestershire sauce in small bowl.



MUSTARD JALAPEÑO

Combine ½ cup vegetable oil, ¼ cup Worcestershire sauce, ¼ cup spicy brown mustard, 2 Tbsp. soy sauce, 1 small white onion, minced, 1 jalapeño pepper, minced, 1 Tbsp. salt and 1 garlic clove, minced in small bowl.



SWEET & SPICY ASIAN MARINADE

Whisk together ½ cup soy sauce, 2 Tbsp. Worcestershire sauce, 2 Tbsp. brown sugar, 1 Tbsp. hot mustard, 1 tsp. minced garlic, 1 tsp. sesame oil, ½ tsp. pepper, ½ tsp. red pepper flakes in a medium bowl.

-Chef Darci Bos

COMPOUND BUTTERS

Compound butters are highly seasoned and a simple way to add flavor. Try one of our finishing butters or create your own. Shape butter into a log on wax paper. Fold paper over butter, twisting ends. Refrigerate for 2 hours. This can be frozen for later use. Slice thinly and put on freshly prepared steaks.



HERBED GORGONZOLA

In a food processor, finely chop $\frac{1}{3}$ cup (packed) flat leaf parsley and 1 tsp. fresh thyme leaves. Add $\frac{1}{2}$ cup (1 stick) unsalted butter, softened; process until smooth. Add 3 oz. gorgonzola, 3 Tbsp. thinly sliced chives, $\frac{1}{2}$ tsp. salt and $\frac{1}{4}$ tsp. freshly ground pepper; pulse until blended.



SPICY CHIVE

Combine $\frac{1}{4}$ cup unsalted butter, softened, 1 Tbsp. finely chopped fresh chives, $\frac{1}{2}$ Tbsp. finely chopped fresh parsley, 1 tsp. garlic salt, $\frac{1}{2}$ tsp. fresh ground black pepper, $\frac{1}{2}$ tsp. paprika, $\frac{1}{2}$ tsp. red pepper flakes and, if desired, $\frac{1}{2}$ tsp. curry and $\frac{1}{2}$ tsp. chili powder in a small bowl.



PANCETTA BUTTER

Cook 2 to 3 slices pancetta or bacon and save the rendered fat. Chop the pancetta. Combine pancetta, reserved fat, $\frac{1}{2}$ cup (1 stick) butter, softened, 1 Tbsp. chopped shallot, 1 tsp. chopped parsley, $\frac{1}{4}$ tsp. chopped garlic, the juice and zest of 1 lemon in small bowl. Season with salt and pepper to taste.

SAUCES

One secret to making a great steak is serving it with a sauce. Start from scratch using one of these easy recipes.



CHIMICHURRI

Place 1 cup extra virgin olive oil, $\frac{2}{3}$ cup sherry vinegar, 2 Tbsp. fresh lemon juice, 1 cup chopped flat leaf parsley, $\frac{1}{4}$ cup chopped fresh basil, 1 Tbsp. chopped fresh oregano, 3 Tbsp. minced garlic, 2 Tbsp. minced shallot, 2 tsp. kosher salt, 1 tsp. cracked black pepper and $\frac{1}{2}$ tsp. crushed red pepper in a food processor; pulse to finely chop. Reserve 1 cup to serve as sauce. Marinate steaks in remaining chimichurri for up to 2 hours before grilling.



WICKED WASABI AVOCADO

Place 1 avocado, peeled, cored and chopped, 1 $\frac{1}{2}$ tsp. wasabi paste, 1 tsp. roasted garlic paste, 1 Tbsp. mayonnaise, 1 Tbsp. sour cream, 1 serrano pepper, finely chopped, zest and juice of 1 lime, 2 Tbsp. chopped cilantro and $\frac{1}{2}$ tsp. smoked sea salt. Put ingredients into a blender; blend until desired creaminess. Season with salt to taste. Refrigerate until serving.

-Chef Sherri Williams



SUPER GARLIC STEAK

Place 6 cloves peeled garlic, $\frac{3}{4}$ cup extra virgin olive oil, $\frac{1}{4}$ cup balsamic vinegar, 1 Tbsp. white vinegar, 1 Tbsp. Worcestershire sauce and 1 Tbsp. soy sauce in blender; process until smooth. Season with ground ginger, salt and black pepper to taste. Serve with grilled steaks.



SAVORY CENTERPIECES

IMPRESS YOUR GUESTS WITH A DELICIOUS CENTERPIECE

Whether cooking for family and friends, a celebration, or simply to indulge, these simple roasting steps will set you up for a successful, savory meal.

BEEF PRIME RIB ROAST

- Thaw roast in refrigerator for at least three days before preparing. Place meat fat side up on a rack, in a shallow roasting pan. Season with our Kansas City Steak Original Steak Seasoning* (if included in your order). Rub evenly over surface of netted roast, leaving netting on while cooking. Do not add water or cover.
- Roast in 375°F oven until meat thermometer inserted into the center of the roast registers an internal temperature of 135°F (approximately 1½ hours) for medium rare or 145°F (approximately 1½-2 hours) for medium**.
- Cover roast with aluminum foil and allow to stand 15 to 20 minutes, roast will rise 10°F. Remove netting and trim excess fat before carving.

BEEF TENDERLOIN ROAST

- Thaw roast in refrigerator for at least two days before preparing. Rub roast with softened butter then sprinkle with our Kansas City Steak Original Steak Seasoning or coarse salt. Place meat fat side up on a rack in a shallow roasting pan. Do not add water or cover.
- Roast in 450°F degree oven until the meat thermometer registers 135°F (about 30 minutes). Beef Tenderloin is best when cooked to medium rare doneness. Well done is not recommended because the meat becomes dry and has less flavor. Allow roast to rest for 10 minutes before slicing, roast will rise 10°F.

** Some roasts are pre-seasoned and will not include seasoning packets in your shipment.*

*** Our roasts are available in various sizes, adjust cooking times when appropriate. We suggest using a meat thermometer to ensure proper doneness.*





BEEF TENDERLOIN ROAST (2 LBS.)

THAW TIME: 2 DAYS	OVEN TEMP: 450°F
COOK TIME	DONENESS
30 to 40 min.	Medium Rare (135°F)
40 to 45 min.	Medium (145°F)

For another great recipe, go to: kansascitysteaks.com/recipe/marinated-and-grilled-tenderloin-roast



BEEF PRIME RIB ROAST (3½-6 LBS.)

THAW TIME: 3 DAYS	OVEN TEMP: 375°F
COOK TIME	DONENESS
1 to 1½ hrs. (3-4 lbs.)	Medium Rare (135°F)
1½ to 2 hrs. (3-4lbs.)	Medium (145°F)
1½ to 2 hrs. (4-6lbs.)	Medium Rare (135°F)
2 to 2½ hrs. (4-6lbs.)	Medium (145°F)



HICKORY SMOKED TURKEY (9-11 LBS.) HERB ROASTED TURKEY (10-12 LBS.)

To heat, remove plastic wrapping and rewrap thawed turkey in aluminum foil. Heat in preheated 300°F oven for 30 to 45 minutes or until 140°F.

Notes: Turkey will be slightly pink due to smoking process. Do not stuff turkey, by the time the stuffing is done the turkey would be overcooked and dry. Cook stuffing separately. For carving instructions, go to: kansascitysteaks.com/recipe-carve



HICKORY SMOKED HAM BONE-IN (7¼-8½ lbs.), BONELESS (4½-5½ lbs.)

To heat, remove all packaging materials including the clear plastic button on bone. Wrap ham in aluminum foil and place flat side down in pan. Heat in preheated 350°F oven for about 30 minutes (about 4 minutes per pound) or until 140°F.

To glaze ham: Remove the ham from the oven; increase oven to 425°F. Prepare glaze according to packet directions. Brush glaze over ham. Return to oven for 10 minutes.

FULLY COOKED ITEMS – TURKEYS/HAMS

These roasts are fully cooked and can be served at room temperature or warm.

THAW up to 3 days. Will keep in refrigerator 14 days (in the original wrapping) or in the freezer 9 months.



"Pair roasts with roasted vegetables like Brussels sprouts for a tantalizing smoky aroma and a rich depth of flavor." – **Chef Alex Callegari**

LEG OF LAMB (6-7 LBS.)

THAW TIME: 2-3 DAYS	OVEN TEMP: 325°F
COOK TIME	DONENESS
1½ to 2 hrs.	Medium Rare (145°F)
2 to 2½ hrs.	Medium (160°F)

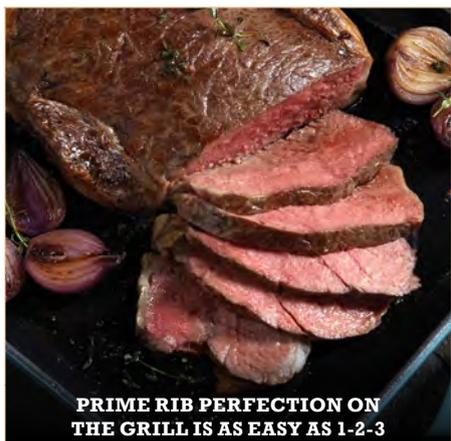
RACK OF LAMB (2 LBS.)

THAW TIME: 1 DAY	OVEN TEMP: 375°F
COOK TIME	DONENESS
55 to 65 min	Medium Rare (145°F)
1 to 1¼ hrs.	Medium (160°F)

Note: Lightly brush lamb with olive oil and season with salt, pepper and crushed rosemary or favorite herb.

DEFINITIVE GUIDE TO GRILLING ROASTS

GRILLING 101



**PRIME RIB PERFECTION ON
THE GRILL IS AS EASY AS 1-2-3**



**YOUR PERFECT GRILLED BEEF
TENDERLOIN ROAST IN 3 EASY STEPS**

1 Prepare charcoal grill for indirect cooking by placing an aluminum foil drip pan in the center, then arranging an equal number of charcoal briquettes on each side. When coals are medium, ash-covered (about 25 minutes), add a few new briquettes to each side. Position the cooking rack handles over coals so adding extra briquettes is easy.

2 Season thawed Beef Prime Rib; place on cooking rack directly over drip pan.

3 Cover with grill lid and grill until thickest part of roast reaches internal temperature 125°F for rare, 135°F for medium rare, 145°F for medium, 155°F for medium well and 165°F for well done. Turning is usually not necessary. Add three to four additional briquettes to each side every 30 minutes or as necessary to maintain proper heat during grilling. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 minutes. The temperature will continue to rise about 10°F to reach desired doneness and roast will be easier to carve.

Note: If using a gas grill, omit the aluminum foil drip pan. Preheat the grill on high. Place the Beef Prime Rib in the center, turning off the burner(s) directly under the roast. Cover and grill until desired doneness (see Step 3 above).

1 Prepare charcoal grill for indirect cooking by arranging an equal number of charcoal briquettes on each side. When coals are medium, ash-covered (about 25 minutes), add a few new briquettes to each side. Position the cooking rack handles over coals so adding extra briquettes is easy.

2 Place thawed seasoned Beef Tenderloin Roast on cooking rack directly over the coals; sear 5 to 10 minutes until nicely browned. Move roast to center for indirect cooking.

3 Cover with grill lid and grill until thickest part of roast reaches internal temperature 125°F for rare, 135°F for medium rare, 145°F for medium, 155°F for medium well and 165°F for well done. Turning is usually not necessary. Add three to four additional briquettes to each side every 30 minutes or as necessary to maintain proper heat during grilling. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 minutes. The temperature will continue to rise about 10°F to reach desired doneness and roast will be easier to carve.

Note: If using a gas grill. Preheat the grill on high. Sear Beef Tenderloin Roast 5 to 10 minutes until nicely browned. Move to the center, turning off the burner(s) directly under the roast. Cover and grill until desired doneness (see Step 3 above).

STORING LEFTOVERS

Cook once, eat twice! After entertaining, leftovers provide a bonus meal or two after the party. Here are a few tips for safely storing leftovers:

Keep bacteria out and protect the flavor of leftovers by storing them in airtight storage containers or aluminum foil. Slice roasts, turkeys and ham into smaller pieces and divide into containers; cool foods rapidly by refrigerating or freezing within 2 hours. Leftovers should be eaten within 3 to 4 days or can be frozen for 3 to 4 months. After thawing frozen leftovers in the refrigerator or microwave, they should be eaten within 3 to 4 days.

MAKE EVERY OCCASION EASY

UNFORGETTABLE MEALS TO IMPRESS YOUR GUESTS

Whether you're hosting a dinner party, or just looking to shake up a Tuesday night dinner, check out these dishes and use them as inspiration to serve up something unforgettable.



BEEF TENDERLOIN TIPS

Cut from the Tenderloin, these pieces are so tender you will want to add them to your favorite stove top stir-fry, toss them sautéed on a salad or combine them with your favorite vegetables for a grilled kabob.



BEEF TENDERLOIN MEDALLIONS

Cut from aged Tenderloin, these petite 2-oz. Filet Mignon Medallions have all the melt-in-your-mouth tenderness as our traditional Filets. Fitting for a lighter meal, they are also perfect for kabobs, stir-fries, steak salad or even a treat at breakfast.



TOP SIRLOIN SANDWICH STEAKS

These Boneless Top Sirloin Sandwich Steaks are an easy way to add that coveted rich beef flavor to any meal: breakfast, lunch or dinner. These marinated Sandwich Steaks come from corn-fed western Kansas beef and are the same high-quality steaks you expect from us—no fillers or processing—just top-quality beef.

SKILLET: Heat a heavy, nonstick skillet over medium-high heat until hot. Add **THAWED** steaks; cook 3 to 4 minutes to medium rare doneness, turning once.



BEEF WELLINGTON

A meal to behold. Our Beef Wellington delivers a gourmet look and taste to your dinner table. The finest Super Trimmed beef Filet Mignon are layered with a savory mushroom duxelles before being wrapped in a light, flaky puff pastry. Simply bake and serve for an elegant and delicious meal that is sure to impress your guests.

Cooking Instructions: Position a rack in the upper third of an oven and preheat to 400°F. Place the Beef Wellington on a greased baking sheet. Bake until the pastry is golden brown and a meat thermometer inserted into the center registers 130°F-135°F for medium rare (22 minutes), or 145°F for medium (25 minutes). Let rest 5 minutes before serving. Appliances vary; adjust accordingly.



"An impressive meal doesn't have to be difficult to prepare- savory options like these are convenient and sure to please!" - Chef Darci Bos



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PERFECTING YOUR MENU

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When it comes to entertaining, sometimes the hardest part is deciding what to serve. To help, we've created four superb and super easy menus. Simply add a few of your own family favorites, or leave it all to us, and enjoy your party.

"Nothing beats a flavorful steak while cooking for a dinner party. While applying rubs, the best utensils for cooking are your hands. Show your steaks some love!"

– Chef Sherri Williams



ENTERTAINING WITH EASE

SIT BACK, RELAX AND ENJOY THE MEAL

Celebrate a special occasion, and spend little time in the kitchen. Count on us to pull together all you need to serve up one of these delicious menus.

EVERY DAY IS FATHER'S DAY

Appetizer

Crab Cakes

Salad

Iceberg Wedge Salad with KCS Bacon crumbled alongside fresh Gorgonzola and vine ripe cherry tomatoes topped with blue cheese dressing

Center of the Plate

Filet Mignon
Kansas City Strip

Side

Twice Baked Potato

Dessert

Mississippi Mud Cake

HAPPY HOLIDAYS

Appetizers

Mini Beef Wellington

Salad

Poached pear salad with blue cheese, candied walnuts and KCS Bacon

Center of the Plate

Prime Rib Roast
Whole Turkey

Side

Lobster Mac & Cheese
Creamed Spinach

Dessert

Chocolate Truffle Lava Cake

EASTER MEANS SPRINGTIME

Appetizer

Baby Baked Brie Bites with
Cranberry Chutney

Salad

Grilled asparagus with a poached egg, KCS crumbled Bacon freshly dressed in a champagne vinaigrette sprinkled with fresh Parmesan

Center of the Plate

Roasted Rack of Lamb
Hickory Smoked Ham

Side

Creamy Mashed Potatoes

Dessert

NY Style Cheesecake

SUMMERTIME GRILL

Appetizers

Crab Claws

Salad

KCS Bacon and sweet balsamic glaze come together in an explosion of flavors to make a savory watermelon salad topped with fresh basil and mint

Center of the Plate

Grilled Brisket Burgers & Dogs
Lobster Tails

Side

Steak Fries

Dessert

Lemon Cream Cake

For more menu ideas, visit kansascitysteaks.com



TAKE A BREAK FROM STEAK

In addition to restaurant quality steaks, the Kansas City Steak Company sells other incredible, flavorful food products. From double smoked bacon to tenderloin, our pork offerings make fantastic meals that are far from ordinary. If you're in need of a meal that will really wow your guests, our veal and seafood will do the trick. Whether it's Veal Osso Buco, salmon or lobster tails or adding to a memorable surf and turf experience, we have what you need. We also offer chicken options, including Chicken Spiedini and Chicken Wellington. If you're in the mood to throw some boneless chicken breasts on the grill at a barbecue, we've got you covered.

"Try brushing your wild-caught sockeye salmon with equal parts Dijon mustard, honey and mayonnaise for a sweet and tangy glaze."

– Chef Alex Callegri



THE GUIDE TO PERFECT PORK



BERKSHIRE PORK LONG BONE CHOPS

THAW in the refrigerator overnight.

GRILL: Cook either on the grill, or in a grill pan, to an internal temperature of 145°F (medium rare) or 160°F (medium). When cooking pork, you want a slight pink color.



BERKSHIRE PORK TENDERLOIN

THAW in the refrigerator overnight. Pork tenderloins will cook quickly and can be prepared simply as is, dry rubbed or seasoned with marinades. You can also slice into medallions and sauté.

OVEN: Preheat oven to 350°F. After seasoning to taste, sear the tenderloin on all sides in a hot skillet with a small amount of olive oil. Move tenderloin into a shallow pan. Do not add liquid; do not cover. Place in oven for approximately 20 minutes or until 145°F (medium rare) or 160°F (medium). Remove from heat and cover for 10 minutes. When cooking pork, you want a slight pink color.

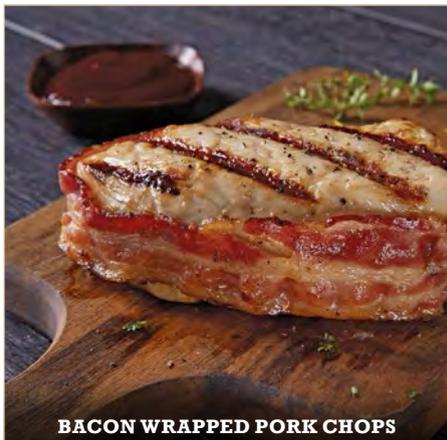
BACON

Peppered, Hickory Smoked, Applewood Double Smoked (12–14 slices per pound)

THAW in the refrigerator. Once thawed, uncooked bacon should be refrigerated and used within 1 week.

STOVE TOP: Place bacon in unheated skillet. Cook over medium low heat to desired crispness; turn frequently.

OVEN: Preheat oven to 350°F. Place slices of bacon on baking pan with edges. Cook to desired crispness.



BACON WRAPPED PORK CHOPS

THAW in the refrigerator overnight.

GRILL: Season pork chops with Kansas City Steak Seasoning or your own seasoning blend and let rest on a lined sheet pan for 10 minutes. Preheat grill to medium high, when grill is ready place pork chop on foil. Cook covered over indirect heat for approximately 20 to 25 minutes or until internal temperature reaches 160°F as measured by a thermometer. Allow to rest for 3-5 minutes before serving.

OVEN: Preheat oven to 350°F. Place chops on foil-lined, raised-edge baking sheet. Bake for approximately 25 minutes or until 160°F. As always, when cooking pork, you want a slight pink color.



SAVORY PORK ROAST (FULLY-COOKED)

THAW in refrigerator overnight.

OVEN: Preheat oven to 350°F. Place bag in open roast pan. Puncture bag 2 to 3 times for venting. Place in oven so bag doesn't come in contact with heating element. Heat for approximately 1 to 1½ hours. Carefully remove from oven and let rest for 10 minutes. Open bag with scissors to remove roast. Recommended reheat temperature 140°F. Let rest for 15 minutes. Note: The cooking bag will balloon away from the roast and will darken in the oven from roast coating.

DELIGHT WITH
DISTINCTIVE VEAL



VEAL CUTLETS

THAW in refrigerator 6 to 8 hours or overnight.

STOVE TOP: Heat a small amount of oil in a heavy, nonstick skillet over medium-high heat until hot. Add cutlets; cook 3 to 4 minutes (1/8" thick) or 5 to 6 minutes (1/4" thick), turning once. Remove and serve immediately.

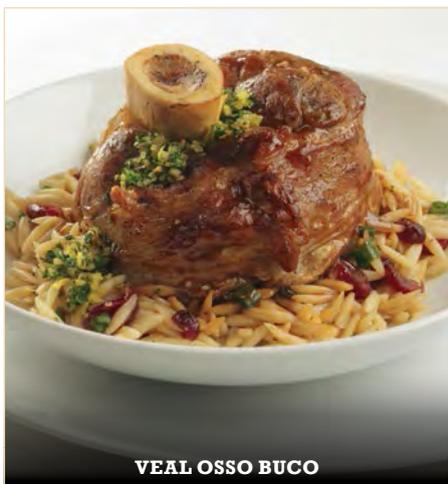


VEAL RIB CHOPS

THAW in refrigerator overnight.

GRILL: Place chops over medium, ash-covered coals for charcoal grilling. Preheat gas grills on high, then reduce heat to medium heat while cooking chops. Grill about 12 to 14 minutes for medium doneness, turning once.

STOVE TOP: Heat a heavy nonstick skillet over medium heat until hot, about 5 minutes. Season, as desired. Place chop(s) in preheated skillet (do not overcrowd). Do not add oil or water. Do not cover. Cook 10 minutes for medium doneness, turning once. Season as desired. Place chops in a preheated skillet as not to overcrowd. Feel free to use a little olive oil or butter when cooking for flavoring! Cook to an internal temperature of 130°F. Once that is reached take off stove and cover for 5 minutes. Your serving temperature should be 135°F and a perfect medium rare!



VEAL OSSO BUCO

INGREDIENTS:

- 4 Veal Shanks for Osso Buco
- Flour as needed
- 1 Tbsp. olive oil
- 1 Tbsp. butter
- 1-1/4 cup finely chopped onions
- 1/3 cup finely chopped carrots
- 1/3 cup finely chopped celery
- 2 cloves garlic, minced
- 1/2 tsp. dried marjoram
- 1/2 cup dry white wine
- 1 can (14 oz.) diced tomatoes
- 3/4 cup veal stock or chicken broth
- Salt and pepper to taste
- Zest from 1 lemon

Gremolata:

- 1 tbsp. minced fresh parsley, 1 tsp. lemon zest and 2 minced garlic cloves

1 Thaw veal shanks in refrigerator overnight. Preheat oven to 350°F.

2 Tie each piece of veal around the perimeter to hold the meat to the bone. Lightly dust with flour. Heat large oven-proof pan over medium-high heat. Add oil and butter. Brown the veal on all sides and then remove from pan and reserve in a warm place. Add the onions, carrots, celery, garlic and marjoram to the pan and cook until soft. Add wine, deglaze the pan, and reduce by half. Add tomatoes and stock; simmer 10 minutes. Season with salt and pepper. Return browned veal shanks to the mixture, add lemon peel. Cover and place in oven for 1 to 1 1/4 hours or until fork tender.

3 Remove veal; keep warm. Puree the sauce in the pan, taste, adjust seasoning, and return meat to the sauce. For the gremolata, combine the parsley, lemon zest, and garlic.

4 To serve, remove the string from the shanks, serve with sauce. Sprinkle with gremolata.

COOK UP SOME
KILLER CHICKEN



BONELESS CHICKEN BREASTS

THAWED

Boneless chicken breasts are always an item to have on hand for a quick meal. Chicken breasts can dry out easily, so they're best cooked quickly over high heat. Bake, grill or skillet prepare until internal temperature reaches 165°F.



KC BARBECUE CHICKEN

Fully-cooked whole chicken and only needs to be reheated to serve.

THAW in the refrigerator for 1 day or overnight. Remove from packaging.

GRILL: Preheat grill to medium heat. Place chicken directly on the grid, grill 15 minutes, turning every 5 minutes to heat through.

OVEN: Preheat oven to 400°F. Wrap chicken in aluminum foil, heat for 20 minutes or until hot.



CHICKEN WELLINGTON

FROZEN

OVEN: 375°F. Position oven rack in upper third. Remove packaging; place on parchment-lined or greased baking sheet. 55 to 60 minutes until pastry is golden brown and center is 160°F-165°F.



CHICKEN SPIEDINI

THAWED

OVEN: 350°F. Heat 1 Tbsp. olive oil or butter in a large oven-proof pan over medium heat until hot. Sauté spiedini until lightly brown on all sides. Cook 15 to 18 minutes or until 160°F-165°F. Remove from skewer before serving.

STUN THEM WITH SUCULENT SEAFOOD



WILD-CAUGHT SEA BASS

THAW in refrigerator for several hours or overnight.

OVEN: Preheat oven to 350°F. Heat a small amount of olive oil in an oven-proof pan until hot. Sear sea bass one minute per side. Place in oven; cook 10 to 12 minutes. Adding a little water or white wine to the pan while cooking provides extra flavor and moisture.



LOBSTER MAC 'N CHEESE

THAW in refrigerator for several hours or overnight. Remove plastic wrap and lid.

OVEN: Preheat oven to 375°F. Bake on sheet pan for 35-40 minutes or until bubbly.



NOVA SMOKED SOCKEYE SALMON

THAWED

Serve on bagels layered with cream cheese, sliced tomato, thinly sliced red onion and capers. For a delicious treat, add to a fresh garden salad and toss with your favorite dressing.

HOW TO MAKE DRAWN BUTTER

Melt butter in a small saucepan over low heat until it foams and solids sink to the bottom of the pan. Remove from heat. Skim foam from top; discard. Carefully pour clear butter into container, leaving any solids in pan. Serve warm with lobster or crab claws. Drawn butter can be made ahead and refrigerated, warm before serving. Warm on top of the stove or in microwave before serving.



MAINE'S FINEST CRAB CAKE

THAW in refrigerator for several hours or overnight.

STOVE TOP: Remove from packaging. In a heavy skillet, sauté crab cakes in butter or oil over medium-high heat 8 to 10 minutes until golden brown, turning occasionally. Serve with your favorite sauce or lemon wedges.



SALMON FILLET

THAW in refrigerator overnight. When ready to prepare, preheat the oven to 400°F. Remove salmon from packaging and place skin-side down on a sheet pan sprayed with non-stick oil. Bake for 15-22 minutes or until internal temperature reaches 150°F when measured with a thermometer.

FROZEN: Preheat the oven to 400°F. Remove salmon from packaging and place skin-side down on a sheet pan sprayed with nonstick oil. Bake for 30-35 minutes or until internal temperature reaches 150°F when measured with a thermometer.

SALMON 101

Sockeye (Red) Salmon is a species known for its rich flavor, deep red color and firm texture.

King (Chinook) Salmon is one of the largest salmon species prized for its high Omega-3 content and succulent meat.

Smoked Salmon is a blanket term for any salmon cured with hot or cold smoke.

Hot-smoked is smoked at 120°F to 180°F for 6 to 12 hours, fully-cooking the salmon giving it a flaky texture.

Cold-smoked is cured before smoking at 75°F to 85°F, usually for 6 to 12 hours. Cold smoked is best used in uncooked dishes, because heat changes the silky texture.

Nova is cured, then cold smoked.

Lox is cured in a salted brine, and only sometimes smoked.

Gravlax, a Swedish preparation, is cured in salt, sugar and dill.



LOBSTER TAILS

THAW in the refrigerator overnight.

OVEN: Preheat oven to 350°F. Split the top shell lengthwise through the center using a sharp knife or kitchen shears. Pull shell apart slightly. Place the tails, split side up, in a pan with 1-inch of water. Put 1 tsp. butter on each tail. Sprinkle each tail with 1 tsp. paprika. Bake in oven until meat is solid white.

STOVE TOP: Bring a large pot of water to a boil. Carefully add FROZEN tails. Return to a boil; cook 5 to 6 minutes until shells turn orange-red and meat is solid white. If desired, serve with drawn butter.

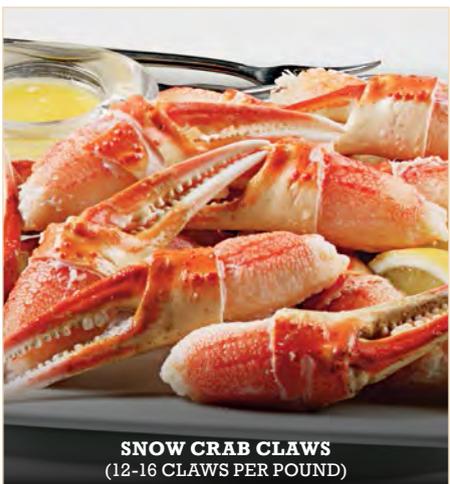
GRILLING: Thaw in refrigerator overnight. Place the tails shell side down on cutting board, and cut the tails lengthwise in half to expose the meat. Grill the tails shell side down over direct medium heat with lid closed approximately 8 minutes, or until meat is opaque.



LOBSTER WELLINGTON (DO NOT MICROWAVE)

THAW in refrigerator for 6 to 8 hours or overnight.

OVEN: Preheat oven to 400°F. Remove from packaging and place on a baking sheet. Bake 30 minutes until golden brown. Serve immediately.



SNOW CRAB CLAWS (12-16 CLAWS PER POUND)

THAW in refrigerator for several hours or overnight by removing the packaging and placing the claws in a deep dish. Serve with seafood sauce and lemon wedges.

STOVE TOP: Sauté in butter just until heated through, about 5 minutes.



LOBSTER LOADED POTATOES

THAW in refrigerator.

OVEN: Preheat oven to 375°F. Remove from packaging and place on a baking sheet. Bake for 24 to 28 minutes or until internal temperature reaches 165°F.



APPETIZERS & SIDES

Our versatile appetizers are a beautiful way to start a meal. From BBQ & Jack Burger Bites to Snow Crab Claws, or Three Cheese Arancini, there's a taste for everyone at your dinner party.

Visit kansascitysteaks.com for detailed cooking directions for appetizers and sides.

"Planning your menu and prepping in advance relieves stress the day-of- so keep appetizers easy, tasty and user friendly!"

– Chef Sherri Williams



START OFF RIGHT WITH AMAZING APPETIZERS



**BURGER BITES – APPLEWOOD
BACON & CHEDDAR**



**BURGER BITES – CARAMELIZED
ONION & GORGONZOLA**

MICROWAVE (RECOMMENDED): Place 4-6 mini burgers on an oven-safe plate, covering with a moist paper towel. Heat on high for 1-2 minutes or until heated through. Microwave ovens cooking times may vary.

OVEN: Preheat oven to 300°F for 10 minutes. Remove frozen mini burgers from the enclosed tray and place on a large piece of foil. Sprinkle up to one tablespoon of water evenly over the top of the burgers (to create steam) and seal foil tightly. Bake on the middle rack of oven for 20-25 minutes or until heated through.



THREE CHEESE ARANCINI

COOK COVERED

OVEN: Preheat oven to 375°F. Remove arancini from packaging and place on aluminum foil lined baking sheet. Bake on middle rack for 25 to 30 minutes until golden brown.



MUSHROOM TARTLETS
(DEFROST IN REFRIGERATOR OVERNIGHT)

COOK UNCOVERED

OVEN: Preheat oven to 350°F. Remove from packaging and place tartlets on a baking sheet. Bake 15 to 20 minutes until bubbly.

BABY BRIE BITES
(DO NOT MICROWAVE OR USE TOASTER OVEN)

COOK UNCOVERED

OVEN: Preheat oven to 400°F. Remove plastic wrap. Place trays on aluminum foil lined baking sheet. Bake on middle rack for 25 to 30 minutes until brown.

PAIR UP WITH
SCRUMPTIOUS SIDES

For best results, cook all sides from FROZEN, unless specified. If a side is not listed below, check our website for cooking directions. Microwave ovens vary; cooking times may need to be adjusted.

Visit kansascitysteaks.com for detailed cooking directions for sides.



KCS TWICE BAKED POTATOES

MICROWAVE (RECOMMENDED): Remove from packaging. For 8 oz. potatoes, microwave 3-4½ minutes and for 5 oz. potatoes, microwave 2-2½ minutes. Microwave ovens cooking times may vary.

OVEN: Remove from packaging. Preheat oven to 400°F. For 8 oz. potatoes, bake 40 minutes and for 5 oz. potatoes, bake 25 minutes.



MACARONI & CHEESE

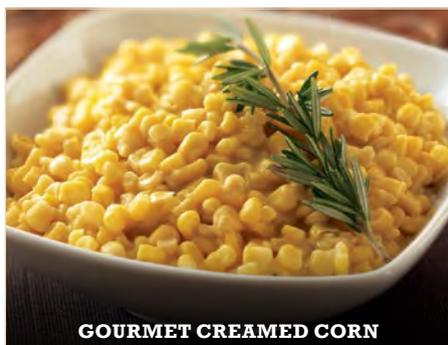
OVEN: Remove plastic covering; cook uncovered. Preheat oven to 350°F. Bake 30 to 35 minutes until hot.



KC STEAK FRIES

OVEN: Remove from packaging; cook uncovered. Preheat oven to 450°F. Spread fries in a single layer on a baking sheet. Bake 18 to 20 minutes for a half sheet; 22 to 24 minutes for a full sheet, turning fries halfway through.

DEEP-FRY: Preheat oil in fryer to 375°F according to manufacturer's directions. Carefully add frozen fries. Cook 4 to 6 minutes or until golden brown. Remove from fryer; drain on wire rack.



GOURMET CREAMED CORN

FROZEN: Cook covered with foil at 325°F for 30 minutes. Uncover, stir and then finish baking for 10-20 minutes.

THAWED: Follow the above directions but reduce cooking by 10-15 minutes.

CREAMED SPINACH

OVEN: Remove cover and bake at 350°F for 40 minutes. Stir before serving or transferring to your favorite dish. Container will be hot.

FINISH UP WITH HOT DOGS AND STEAKBURGERS



HOT DOGS

PARTIALLY THAW hot dogs in the refrigerator.

Use scissors or kitchen shears to cut through the packaging. Hot dogs should measure a recommended internal temperature of 160°F using a meat thermometer before serving.

GRILL: Put partially thawed dogs on the grill and turn frequently to achieve even browning. It only takes a few minutes until they're perfect!

GRILLING MACHINE: Preheat machine for 5 minutes. Place hot dogs on the grilling machine and close lid. Use tongs, not a fork, to put them in and take them out.



BRISKET BURGERS

Kansas City Steak Company Brisket Burgers can be prepared from either frozen or thawed. Use easy-peel corner to remove top of plastic and take out patties. Burgers that are 5 ounces or less are packaged 2 per vacuum seal with wax paper separating each patty. Be sure to remove the wax paper before cooking.

GRILL: Sear burgers 1 minute on each side over direct heat to seal in juices. Move to indirect heat. Grill for 6 minutes per side or until internal temperature reaches 160°F, checking to ensure patties are not burning. Do not press burgers with spatula.

GRILLING MACHINE: Preheat 5 minutes. Place burgers on grilling machine and close lid. Cook approximately 6 minutes, or until internal temperature reaches 160°F.

BROIL: Preheat oven broiler for 10 minutes. During broiling, the oven door on electric ranges should remain ajar; the oven door on gas ranges remains closed (consult your owner's manual for specific broiling guidelines). Place burgers on rack in broiler pan so the surface of the burger is 3 to 4 inches from the heat. Cook for approximately 6 minutes per side, or until internal temperature reaches 160°F.

PAN FRYING: Preheat a skillet or grill pan, place burgers in pan, cook on medium heat, flipping occasionally, until internal temperature reaches 160°F.



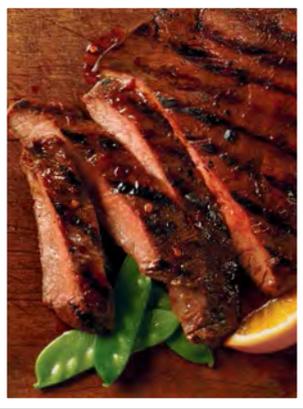
The key to a juicy beef hot dog is to **use tongs**; never a fork. If you stab the dog, all the juices will run out. Whether grilling, broiling, steaming, pan frying or boiling, the goal is to always heat evenly and quickly.



STEAKBURGERS

THAW

Use easy-peel corner to remove top of plastic and take out patties. Steakburgers that are 5 ounces or less are packaged two per vacuum seal with wax paper separating each patty. Be sure to remove the wax paper before cooking. Steakburgers should be cooked to medium (160°F) doneness.



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KANSAS CITY — WE OWN BARBECUE

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Our slow-smoked, rich-sauced, signature barbecued meat sets Kansas City apart. From Championship Briskets to Burnt Ends, Chicken to Sauces, we offer something for every barbecue lover, and help our city live up to its world-class reputation.

“No one does brisket and burnt ends quite like Kansas City! However, you can substitute brisket for any number of beef cuts. It will be a world-class experience just like our city’s barbecue reputation.”

— *Chef Dave Elliott*





KC SMOKED BABY BACK PORK RIBS

Fully-cooked and only need to be reheated to serve.

THAW in refrigerator for 1 day or overnight.

OVEN: Preheat oven to 325°F. For ribs with no sauce, remove from packaging, place on baking sheet and cover with aluminum foil. Cook until warm, about 1 hour. For ribs with sauce, follow directions above, but brush ribs with sauce prior to heating.



KC HICKORY SMOKED BRISKET

Fully-cooked; just need to heat.

THAW in the refrigerator for 1 day.

OVEN: Preheat oven to 350°F. Remove from packaging and place in shallow baking dish. Cover and cook approximately 20 to 30 minutes or until warm (140°F).



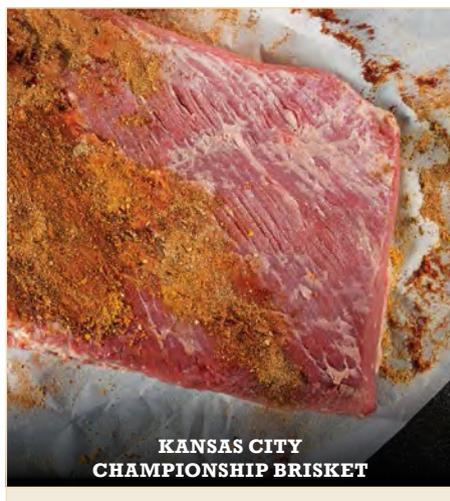
BEEF AND PORK BURNT ENDS

Fully-cooked and only need to be reheated to serve.

THAW in refrigerator for 1 day or overnight.

STOVE TOP: Place burnt ends in a small saucepan. Heat slowly, stirring over medium heat.

MICROWAVE: Remove burnt ends from packaging and put in a microwave safe container. Place in the microwave and cover while heating. Heat on high for approximately 3½ to 4½ minutes. Remove from microwave and rest for 2 minutes.



KANSAS CITY CHAMPIONSHIP BRISKET

THAW the brisket in the refrigerator for 1-2 days or until thawed. Season with your favorite dry rub.

GRILL: Prepare grill for indirect grilling, pushing coals all to one side. When the coals are ash-covered, sprinkle soaked wood chips over coals; add six to eight charcoal briquettes. Place brisket, fat side up, on grill grid with no coals underneath. Cover and let the smoking begin. The inside grill temperature should be between 200°F to 250°F. Plan on 1½ to 2 hours per pound, maintaining the grill temperature by adding additional coals as needed. If using a smoker, follow manufacturer's directions.



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