

NUTRITIONAL FACTS

THE KANSAS CITY STEAK COMPANY

8 (5oz) Top Sirloin

Nutrition Facts	
Serving size	1 Steak (142g)
Amount Per Serving	
Calories	300
% Daily Value*	
Total Fat 20g	26%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 70mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 28g	56%
Vitamin D 0mcg	0%
Calcium 52mg	4%
Iron 1.8mg	10%
Potassium 0mg	0%
Vitamin A	0%
Vitamin C	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Ingredients: Mechanically Tenderized Beef

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Grill until product reaches 145F as measured by a thermometer and hold the product at or above that temperature for 3 minutes.

1 (3.5oz) Roasted Garlic Finishing Butter

Nutrition Facts	
Serving size	1 Tbsp (14g)
Amount Per Serving	
Calories	90
% Daily Value*	
Total Fat 10g	13%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 70mg	3%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.36mg	2%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

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Ingredients: Butter (pasteurized cream, lactic acid), Roasted Garlic (Garlic, Citric Acid), Parsley, Basil, Oregano, Chives, Onion Salt, Garlic Salt, Black Pepper

Contains: Milk

Original Steak Seasoning Packet



The front of the packet features a circular logo with "ESTABLISHED 1932" and "THE Kansas City STEAK COMPANY". Below the logo are five stars and the word "ORIGINAL" with a crossed fork and knife icon. The tagline "TASTE. IT MATTERS." is printed below the stars. The product name "STEAK SEASONING" is in large, bold, orange letters. The text describes the seasoning as a delicious combination of spices for steaks, roasts, and chicken. It provides instructions for use and a table of cooking times for rare, medium-rare, and medium steaks. A "GRILLING TIPS" section offers advice on charcoal preparation and grill management. A "Nutrition Facts" table is located at the bottom left, and the ingredients list is at the bottom right.

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THE Kansas City STEAK COMPANY

★★★★★
ORIGINAL
TASTE. IT MATTERS.

STEAK SEASONING

Our seasoning mixture is a delicious combination of spices that enhances the flavor of your steaks, prime rib, roasts, hamburgers and chicken.

Bring meat to room temperature. Sprinkle on seasoning to taste. Sear over maximum heat. On charcoal grill: 1 minute each side. On gas grill: 2 minutes each side. Reduce heat to medium. Grill to taste.

RARE	MED. RARE	MEDIUM
120°F-130°F	130°F-140°F	140°F-150°F
7 MIN. >	9 MIN. >	9 MIN. >
FLIP, 7 MIN.	FLIP, 7 MIN.	FLIP, 9 MIN.

We recommend using a cooking thermometer to accurately measure the internal temperature.

Nutrition Facts
Serving Size 1/4 tsp (0.8g)
Servings: About 35

Amount Per Serving	Calories 0	Calories from Fat 0
	% Daily Value*	
Total Fat 0g	0%	
Sodium 200mg	8%	
Total Carbohydrate 0g	0%	
Protein 0g		

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: SALT, SPICES, DEHYDRATED GARLIC, TRICALCIUM PHOSPHATE (ANTI CAKES).

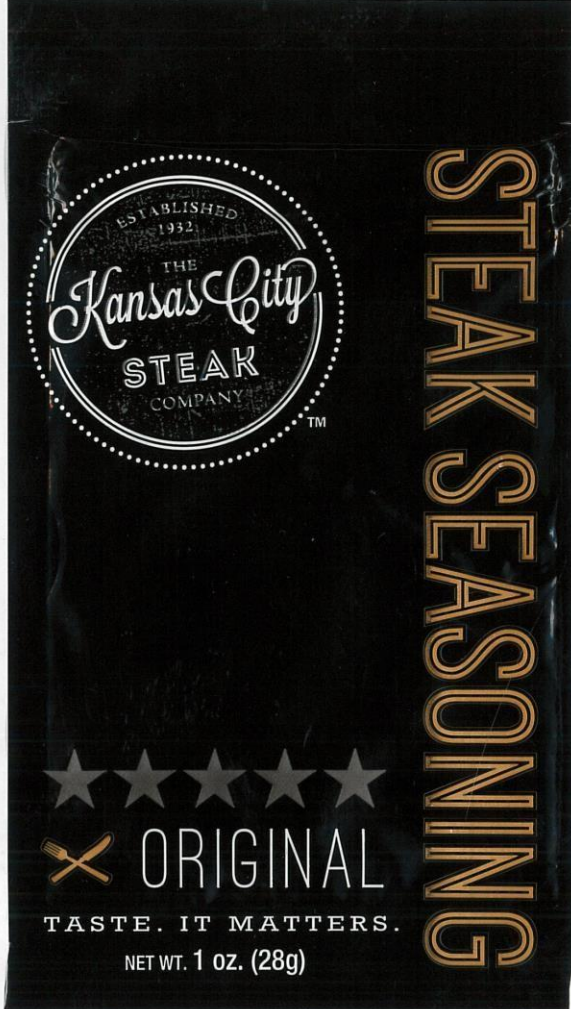
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kansascitysteaks.com 800 524 1844

GRILLING TIPS

- ★ Grilling success is achieved by using direct and indirect heat. Whether using a gas, charcoal or wood fire grill, the technique is the same. First, sear the meat over direct heat (maximum heat). Then, place over indirect heat (reduced heat) for the remainder of the cooking time.
- ★ When preparing meat for the grill, avoid cutting it or piercing it with a fork. This causes the meat to lose natural juices and flavor.

CHARCOAL PREPARATION

- ★ Mound charcoal, ignite using a lighter or an electric starter.
- ★ Allow charcoal to burn until it is completely gray which assures your fire is at maximum heat.
- ★ Close or cover the grill while grilling but leave all air vents open.
- ★ The ideal distance between the grill and charcoal is 3 inches. If your grill cannot be adjusted, it may be necessary to alter grilling times shown.



The back of the packet features the same circular logo and five stars as the front. The word "STEAK SEASONING" is written vertically in large, bold, orange letters on the right side. The word "ORIGINAL" is in large, bold, white letters in the center, with a crossed fork and knife icon to its left. The tagline "TASTE. IT MATTERS." is printed below the stars. The net weight "NET WT. 1 oz. (28g)" is at the bottom.

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STEAK SEASONING

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ORIGINAL
TASTE. IT MATTERS.

NET WT. 1 oz. (28g)