

NUTRITIONAL FACTS

THE KANSAS CITY STEAK COMPANY

2.8 oz White Cheddar Bratwurst

Nutrition Facts	
Serving size	1 LINK (79g)
Amount Per Serving	
Calories	260
	% Daily Value*
Total Fat 21g	27%
Saturated Fat 8g	40%
<i>Trans</i> Fat 0g	
Cholesterol 50mg	17%
Sodium 760mg	33%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 13g	26%
Vitamin D 0mcg	0%
Calcium 104mg	8%
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.

Ingredients: PORK, WATER, WISCONSIN WHITE CHEDDAR CHEESE (PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES), CONTAINS LESS THAN 2% OF SALT, VINEGAR, WHEY, CELERY JUICE POWDER (SEA SALT, CULTURED CELERY JUICE POWDER), SUGAR, FLAVORING.

CONTAINS: MILK

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Original Steak Seasoning Packet



ESTABLISHED 1932
THE Kansas City STEAK COMPANY

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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, steakburgers 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 120°F-130°F 7 MIN. > FLIP, 7 MIN.	MED. RARE 130°F-140°F 9 MIN. > FLIP, 7 MIN.	MEDIUM 140°F-150°F 9 MIN. > FLIP, 9 MIN.
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We recommend using a cooking thermometer to accurately measure the internal temperature.

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.

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.


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 CAVES)

Distributed by: The Kansas City Steak Company, Kansas City, KS 66106
 kansascitysteaks.com 800 524 1844



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STEAK SEASONING

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NET WT. 1 oz. (28g)