

gourmet guide

CHEF-INSPIRED RECIPES,
COOKING TIPS AND
PREPARATION TIPS



KANSAS CITY
STEAK COMPANY[®]
SINCE 1932

1.800.524.1844 • WWW.KANSASCITYSTEAKS.COM



GOOD FOOD, FOOD FOR THOUGHT

The Scavuzzo family began this business because we love great food – and we love to share it. Since 1932, our company has been sharing our knowledge about great cuts of meat, cooking amazing meals and what goes into creating the utmost in quality products. And one aspect of our process that sets us apart is our Super-Trimmed™, corn-fed, Kansas-raised beef. Did you know that means each selection is still hand-trimmed to ensure incredible attention to detail? We hope it shows in the taste of every cut of beef.



Our Love of Steak is All Consuming!



♥ *I am a steak lover from way back – and yours are the absolute best! Keep up the great taste.*
– Jack, Memphis, Tennessee

ABOUT YOUR SHIPMENT

- If your meats arrived with no dry ice remaining in the insulated cooler, don't worry. As long as the product feels cool to the touch, the quality has not been compromised. You can refreeze it or store it in the refrigerator.
- However, if your order includes our cold-water lobster tails, fish, shrimp, or any chicken product, these should not be refrozen. If these specific products arrive thawed, please call our customer service at 1-800-524-1844. Crabcakes are okay to be refrozen.
- Thanks for choosing the Kansas City Steak Company. We look forward to many more meals together!
- For more recipes and cooking tips, visit kansascitysteaks.com

KANSAS CITY STEAK COMPANY GIFT CERTIFICATES

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STEAK GRILLING CHART

Instructions for pre-heated gas grill or red-hot charcoal:

Bring thawed steaks to room temperature. Sprinkle generously with Steak & Prime Rib 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 the times listed in the chart below. Remove from oven 5° before desired doneness and allow meat to rest 5-10 minutes before serving. Juices will be absorbed into the meat and bring meat up to desired temperature.

| kansas city strip, top sirloin, ribeye, porterhouse & t-bone | | | | |
|---|--------------|----------------|--------------------|------------------|
| thickness | | rare 120°-130° | md. rare 130°-140° | medium 140°-150° |
| ¾ inch | First Side: | 6 minutes | 8 minutes | 8 minutes |
| | Second Side: | 6 minutes | 6 minutes | 8 minutes |
| 1 inch | First Side: | 7 minutes | 9 minutes | 9 minutes |
| | Second Side: | 7 minutes | 7 minutes | 9 minutes |
| 1¼ inch | First Side: | 8 minutes | 10 minutes | 10 minutes |
| | Second Side: | 8 minutes | 8 minutes | 10 minutes |
| 1½ inch | First Side: | 9 minutes | 12 minutes | 12 minutes |
| | Second Side: | 9 minutes | 9 minutes | 12 minutes |
| filet and seasoned steaks | | | | |
| 1¼ inch | First Side: | 4 minutes | 5 minutes | 5 minutes |
| | Second Side: | 4 minutes | 4 minutes | 5 minutes |
| 1½ inch | First Side: | 5 minutes | 6 minutes | 6 minutes |
| | Second Side: | 5 minutes | 5 minutes | 6 minutes |
| 1¾ inch | First Side: | 6 minutes | 7 minutes | 7 minutes |
| | Second Side: | 6 minutes | 6 minutes | 7 minutes |

Cooking times listed are for fully thawed steaks. These are suggested guidelines only. Actual times may vary depending on individual kitchen equipment. We highly recommend using a meat thermometer for additional accuracy.

THAWING YOUR STEAKS

DO thaw your Kansas City Steak Company meats in the refrigerator on a plate or platter. Thawing in this way enhances the flavor by preserving the natural tenderness. It will take at least 24 hours for steaks and at least 3 days for roasts to thaw depending on thickness.

DON'T use a microwave or soak your Kansas City Steak Company meats in water to hasten thawing. Microwaving and soaking affect the rich flavor and tenderness that make these steaks and roasts so special.

REFREEZING YOUR SHIPMENT

You need not be concerned if no dry ice remains in the insulated cooler when your meats arrive. As long as the product feels cool to the touch, the quality is not diminished, and you can either refreeze or refrigerate it to serve later.

However, if your order includes our cold-water lobster tails, fish, shrimp, or chicken, these should not be refrozen. Crabcakes are okay to be refrozen. If these specific products arrive thawed, please call customer service at 1-800-524-1844.

INDOOR COOKING CHART

Instructions for pre-heated oven broiler:

Bring thawed steaks to room temperature. Sprinkle generously with Steak & Prime Rib Seasoning, included in your shipment. Place on broiler pan, 4" from heat source and refer to the times listed in the chart below. Remove from oven 5° before desired doneness and allow meat to rest 5-10 minutes before serving. Juices will be absorbed into the meat and bring meat up to desired temperature.

NOTE: On electric ranges, leave the oven door ajar when broiling. On gas ranges, the door should remain closed. Consult your owner's manual for specific broiling guidelines.

| top sirloin or ribeye steaks | | | | |
|---------------------------------------|--------------|----------------|--------------------|------------------|
| thickness | | rare 120°-130° | md. rare 130°-140° | medium 140°-150° |
| 1 inch | First Side: | 4 minutes | 5 minutes | 6 minutes |
| | Second Side: | 3 minutes | 4 minutes | 3 minutes |
| 1½ inch | First Side: | 5 minutes | 6 minutes | 7 minutes |
| | Second Side: | 4 minutes | 3 minutes | 6 minutes |
| filet mignon or beef tournedos | | | | |
| 1 inch | First Side: | 6 minutes | 7 minutes | 8 minutes |
| | Second Side: | 5 minutes | 6 minutes | 7 minutes |
| 1½ inch | First Side: | 7 minutes | 8 minutes | 9 minutes |
| | Second Side: | 6 minutes | 7 minutes | 8 minutes |
| kansas city strip steaks | | | | |
| 1 inch | First Side: | 4 minutes | 5 minutes | 6 minutes |
| | Second Side: | 3 minutes | 4 minutes | 5 minutes |
| 1½ inch | First Side: | 5 minutes | 6 minutes | 7 minutes |
| | Second Side: | 4 minutes | 5 minutes | 6 minutes |
| bone-in steaks | | | | |
| 1 inch | First Side: | 7 minutes | 8 minutes | 9 minutes |
| | Second Side: | 5 minutes | 6 minutes | 7 minutes |
| 1½ inch | First Side: | 8 minutes | 9 minutes | 10 minutes |
| | Second Side: | 6 minutes | 7 minutes | 8 minutes |

Cooking times listed are for fully thawed steaks. These are suggested guidelines only. Actual times may vary depending on individual kitchen equipment. We highly recommend using a meat thermometer for additional accuracy.

MARINATED OR RUBBED BEEF PRODUCTS AND ROASTS

These amazingly flavorful dishes are prepared the same way you would cook our non-marinated products. Just follow the applicable non-marinated directions for each product. For broiling instructions refer to the chart above. We recommend all marinated products be at least 4" from heat source. If they are too close to the heat source, they may flame up.

For grilling, refer to the chart on the opposite page. Our roasts are available in different sizes, so cooking instructions are approximate. Chefs all over the world use meat thermometers for best results and to ensure proper doneness. We suggest you use one at home as well.

GROUND BEEF PRODUCTS

We recommend that all ground beef products be cooked to at least 160°F.

FREQUENTLY ASKED QUESTIONS

If my steaks arrive partially thawed, are they still good?

Yes, as long as the product feels cool to the touch, the quality is not diminished, and you can refrigerate or refreeze until you are ready to eat them. Lobster tails, fish and chicken should not be refrozen. If they arrive warm to the touch, contact Customer Service immediately. The toll free number is 1-800-524-1844.

What if my steaks are a brown color?

A deep brown color is common when the oxygen has been removed from the packaging. Once the product is thawed and the meat is re-exposed to air, it will return to a red color.

What items should not be refrozen once thawed?

Chicken, lobster tails and shrimp should not be refrozen once thawed; however, if they are cool to the touch upon receipt, they can be refrigerated for up to 7 days and cooked normally. Crabcakes are okay to be refrozen.

Why is it okay to refreeze the meat?

If the beef products are cool to the touch upon arrival, it is fine to refreeze the meat. The technology behind the way we vacuum package our meat allows for this by not letting oxygen penetrate the film.

What is the difference between Prime and Choice cut meats?

Prime represents the upper 2-3% of all domestic cattle. USDA assigns the quality at the time of slaughter by the degree of marbling on the ribeye. Prime has more marbling, which in turn increases flavor and tenderness characteristics.

How long will my steaks last in the freezer?

For optimum taste and tenderness, we recommend using your steaks within 6 months. This does not mean the steaks are spoiled after six months. The steaks will still be of exceptional quality for up to a year after receiving them.

What do I do with the dry ice that is in the cooler?

Do not touch the ice with your bare hands. You may leave it in the cooler and place the cooler outside. The ice will evaporate within 24 hours.

What if there isn't any dry ice in the cooler?

All shipments are sent in styrofoam insulated coolers with dry ice. It is possible and quite common to have no dry ice remaining in the insulated cooler when your meats arrive. If this is the case you need not be concerned. As long as the product feels cool to the touch, the quality has not diminished. You may refreeze for up to 1 year if the product remains in the original Cryovac packaging or refrigerate the product for serving within 7 days.

What does aging mean?

We use an aging process referred to as "wet aging." This process allows the meat to naturally age, in a sealed Cryovac package in a climate controlled environment for up to 28 days. This allows the meat to marinate in its own juices and become very tender.

For more recipes and cooking tips, visit kansascitysteaks.com

OPTIONS ON THE SIDE

CREAMED CORN

Our savory creamed corn is a delicious blend of fresh white corn mixed in with a rich asiago cheese, butter, cream, and just a touch of maple syrup to top off this craveable side dish!

HOW TO PREPARE

Cook covered with foil at 325°F for 30 minutes. Uncover, stir and finish baking for 10 to 15 minutes.

CREAMED SPINACH

This delicious dish is one you will no longer have to enjoy just at your favorite steakhouse. We blend tender spinach with the perfect amount of Italian cheeses, sautéed onions with cream and butter stirred in to create a decadent dish!

HOW TO PREPARE

Remove cover and bake at 350°F for 40 minutes. Stir, transfer to serving dish and serve, or serve directly from container.

MACARONI & CHEESE

Macaroni and cheese that is truly meant for the entire family! This rich version contains a creamy blend of fontina, gorgonzola, and smooth mozzarella cheese that is then draped over traditional Italian pasta. We didn't stop there though, we topped this delicious mac-n-cheese with a panko -crumb and aged Asiago cheese baking into golden brown finish.

HOW TO PREPARE

Remove plastic covering and bake at 350°F for 30 - 35 minutes. Transfer to a serving dish or serve in container directly from oven to the table.

TWICE BAKED POTATOES

HOW TO PREPARE

These delicious treats are filled with farm fresh butter, tangy sour cream, bacon pieces and real cheddar cheese. They make a generous side or a meal all by themselves.

From Frozen: Remove from packaging and microwave 3 - 4.5 minutes. Or bake in a preheated 400°F oven for 40 minutes or until tops are brown.

MASHED POTATOES WITH PORCINI MUSHROOMS & CHEESE

Taking mom's classic mashed potatoes and elevating them to the next level! We mash Yukon potatoes and add rich porcini mushrooms, Asiago cheese, and fresh cracked pepper that is sure to even have mom asking for a second helping.

HOW TO PREPARE

Remove lid and cover with foil. Preheat the oven to 350°F and bake for 25 to 30 minutes. Or microwave on high for 203 minutes, stir and continue heating until warmed through.

FLAVORED BUTTERS

You'll be amazed at the results when a pat of our flavored butters is applied to a steak (or seafood) just as it comes off the grill. It melts and blankets the steak with a glossy finish speckled with flavorful herbs. Restaurants use this technique and customers always wonder why their steak tastes so wonderful. Now you know!

Our butters are shipped frozen. Once thawed, they're fresh for three months if refrigerated, or they can be refrozen. Butter portion will vary per steak, but 1 ounce is usually generous.

MARINADES, RUBS & SAUCES

MANGO CHUTNEY

Makes 1 cup, enough for 4 steaks

- 1 cup cider vinegar
- ¼ cup lime juice
- 2 tbsp. honey
- 2 cups mango, peeled and sliced
- ¼ cup currants
- ¼ cup raisins
- ¼ cup red onion, minced
- ½ cup green bell pepper, seeded, quarter inch diced
- ¼ cup almonds, slivered
- 2 tsp. ginger, peeled and minced
- 2 tsp. mustard seeds, crushed
- 2 jalapeno peppers, minced

Combine all ingredients and bring to a boil. Reduce to simmer, and cook for 30 minutes. Drain off liquid and reduce that liquid by half. Return liquid to chutney and stir to combine. Cool before serving.

ROSEMARY BALSAMIC MARINADE

Makes 1 cup, enough for 6-8 steaks

- ½ cup balsamic vinegar
- 2 tbsp. extra virgin olive oil
- 6 garlic cloves, coarsely chopped
- ½ tsp. freshly ground pepper
- 6 rosemary sprigs, coarsely chopped
- coarse salt

Whisk together vinegar, oil, garlic and pepper. Scatter half the rosemary in a shallow non-reactive dish and arrange meat on top. Cover with marinade, rubbing gently into the meat. Sprinkle with remaining rosemary. Cover and refrigerate for a minimum of 2 hours.

Before cooking, remove meat from refrigerator and let come to room temperature. Season with salt and pepper and cook as desired.

HEARTY MARINADE

Makes 3 cups, enough for 8 steaks

- ½ cup whiskey
- 1½ cups stout beer
- ½ cup peanut oil
- 3 tbsp. Worcestershire sauce
- 1 tbsp. hot sauce
- 3 tbsp. honey
- 1 tsp. fresh cracked white pepper
- 2 garlic cloves, chopped
- coarse salt
- 1 tbsp. cinnamon

In a medium saucepan, mix the stout beer, whiskey and peanut oil. Add the Worcestershire and hot sauce. Bring to a slow boil. Add the honey and grind in the white pepper, garlic, salt and cinnamon. Mix well. Turn off heat and allow to cool to room temperature.

Use immediately. Refrigerate in a tightly sealed container for up to 1 week. Marinate steaks for at least 2 hours before grilling. Discard marinade after use. This works great on Kansas City strip steaks or filet mignon.

MUSTARD MARINADE

Makes 1 cup, enough for 6 - 8 steaks

- ½ cup olive oil
- ¼ cup red wine vinegar
- ¼ cup dry red wine
- 2 garlic cloves, minced
- 1 tsp. dried basil
- 2 tbsp. Dijon mustard
- 1 tbsp. ketchup

Combine all ingredients in a shallow bowl. Add steak so marinade covers the meat. Marinate 1 hour or refrigerate overnight.

MARINADES, RUBS & SAUCES

GREEK RUB

Makes enough for a 5 lb roast

- ½ cup salt
- 2 tbsp. freshly cracked black pepper
- 2 tbsp. garlic powder
- 2 tbsp. dried greek oregano
- 1 tbsp. dried rosemary

Combine all ingredients until thoroughly blended. Spread on beef before cooking.

THREE PEPPER RUB

Makes 2 cups

- ½ cup Hungarian sweet paprika
- ½ cup black pepper, coarsely ground
- ½ cup pink peppercorns
- 2 tbsp. cayenne pepper
- 3 tbsp. brown sugar
- ½ cup Kosher salt
- 1 tbsp. ground cumin

Coarsely grind pink peppercorns in a spice grinder. Combine all ingredients and blend until well combined. Store in an airtight container, away from heat and light. Rub will stay fresh for about 6 months.

KANSAS CITY RUB

Makes 1½ cups

- ½ cup sugar
- ¼ cup paprika
- ¼ cup Kosher salt
- 2 tbsp. celery salt
- 1½ tsp. onion powder
- 1½ tsp. chili powder
- 1 tsp. ground cumin
- 1 tbsp. black pepper
- 1 tsp. dry mustard
- ¼ tsp. cayenne

Combine all ingredients and blend until thoroughly incorporated. Store in an airtight container and keep away from light and heat.

RED WINE & WILD MUSHROOM SAUCE

Makes 2 cups

- 4 cups red wine
- 1 thyme sprig
- 5 peppercorns
- 1 bay leaf
- ½ cup dried wild mushrooms*
- Kosher salt to taste

Soak dried mushrooms in 1 cup of hot water for 15 minutes. Add hot water, mushrooms, red wine, thyme, bay leaf and peppercorns to a sauce pan and place over medium heat. Reduce by half. Strain out mushrooms, herbs and spices and discard. Serve sauce with your choice of beef. Refrigerate leftover sauce.

**For a stronger mushroom flavor, you can use more dried mushrooms but you will have to increase the amount of hot water used to initially soak them.*

MASCARPONE GARLIC CREAM SAUCE

Makes 2 cups, enough for 6 steaks

- 1 bulb garlic
- 2 tsp. olive oil
- salt and pepper to taste
- 8 oz. mascarpone cheese
- 3 tsp. Kansas City Steak and Prime Rib Seasoning
- 6 cloves roasted garlic, crushed

Preheat oven to 400°F. Cut top off of garlic bulb. Place in a sheet of foil, drizzle olive oil over garlic, salt and pepper lightly. Wrap foil tightly around garlic and roast for 1 hour or until soft and golden brown. This may be done up to 2 days in advance.

Right before steaks are ready, melt mascarpone cheese over low heat in a heavy saucepan. Remove from heat and add crushed garlic and seasoning. Blend well. Serve over steak of your choice. Delicious on filets or top sirloin.

SPICE RUBBED FILET MIGNON

Serves 4

4 6 oz. filet mignon

for the spice

1 tbsp. sweet paprika
 ½ tsp. ground cumin
 ½ tsp. cocoa powder
 ½ tsp. chipotle chile powder
 1 tsp. chili powder
 1 tsp. salt
 1 tsp. pepper

for the sauce

½ cup brown sugar
 1 tbsp. vinegar
 1 tbsp. yellow mustard
 1 cup tomato sauce

Combine the spice ingredients in a mortar and pestle or a spice grinder. Mix until evenly combined. Rub mixture evenly onto all sides of filets. Let rest for at least half an hour. In a heavy bottomed pan over high heat, sear the filets until done, about four minutes per side for medium.

Remove the steaks to let rest. To the pan drippings, add brown sugar, vinegar, mustard and tomato sauce and reduce until thickened.

BEEF WELLINGTON

HOW TO PREPARE

From Frozen: Preheat the oven to 400°F. Place on a roasting or sheet pan with an elevated stainless steel or similar material rack. If the Wellington is not elevated from the pan while cooking it will be soggy.

Spray rack with cooking spray and cook to desired doneness. For rare, 120°F - 130°F; medium rare is 130°F - 140°F and medium is 140°F - 150°F. Let the Beef Wellington rest for 5 minutes before serving for a great-looking (and tasting) end result.

For best results, we do not recommend preparing Beef Wellington from thawed.

GRILLED FILET MIGNON WITH SHELLFISH BUTTER

Serves 4

4 6 oz. filet mignon
 8 oz. lobster, crab or shrimp shells
 8 oz. butter
 ¼ cup carrot, chopped
 ¼ cup celery, chopped
 ½ cup onion, chopped
 1 clove garlic, minced
 1 tsp. tomato paste
 2 tbsp. brandy (optional)
 2 sprigs tarragon (optional)
 salt and pepper

In a medium saucepan, sweat the onion, carrot and celery until soft, in 1 tsp. of the butter. Add the garlic, tarragon, tomato paste and shells, cook for several minutes, stirring regularly. If using shrimp shells, they should turn pink; since crab and lobster are pre-cooked, just break up the shells with a spoon or meat tenderizer if they are too thick.

Add brandy to deglaze and cook until almost dry. Add the remaining butter. Cook over low heat for twenty minutes, stirring regularly. Strain through a fine meshed strainer into a bowl and place in the refrigerator. Once the butter has nearly set, spoon onto a sheet of plastic wrap and roll into a log, tying the ends tightly and return to the refrigerator.

Season filets on both sides with salt and pepper. Grill to desired doneness. Slice the butter into thick slices and place on top of the filet while it is resting. The heat from the filet should start melting the butter, if it doesn't place it under a broiler for around fifteen seconds.

For more recipes and cooking tips, visit kansascitysteaks.com

HOW TO PREPARE

Since Kobe is a very rare cut made specifically for full flavor, it is best enjoyed rare to medium rare. The intense marbling releases its flavor best when cooked quickly over high heat. This will ensure the inside stays red and juicy while the outside becomes crisp. Over cooking will not allow the natural flavor to work its magic. A Kobe steak cooked well done will erase all of the benefits of having such a unique and special cut.

GRILLED KOBE FILET MIGNON WITH BLUE CHEESE FLAN

Serves 4

4 5 oz. Kobe filet mignon
 1 cup heavy cream
 4 oz. blue cheese
 1 egg plus 2 yolks
 salt and pepper

Bring heavy cream to a boil and pour into a blender over blue cheese. With the blender running, add the egg, 2 yolks and mix until smooth. Season to taste.

Pour mixture evenly into four 4 oz. oven safe ramekins that have been oiled or sprayed with pan spray on the inside. Bake in a water bath at 350°F for twenty minutes or until set.

Remove from oven and water bath, the flan can either be served warm or cold, they can also be cooked ahead of time and reheated. To plate, run a paring knife between the flan and the ramekin and turn out onto a plate. If it sticks, tap the edge of the ramekin on the plate gently until it releases.

Season filets on both sides with salt and pepper. Grill to desired doneness and serve with flan on the side.

2 FILET APPETIZERS – SERVES 10

STEAK TARTARE

2 6 oz. Kobe filet mignon
 2 egg yolks
 4 anchovy filet, packed in oil
 4 tsp. Capers
 2 tbsp. dijon mustard
 3 tbsp. red onion, finely minced
 1 tbsp. parsley, chopped
 salt and pepper

Finely chopped the filet until evenly minced and set aside. Combine the anchovy, capers and mustard and mix in a mortar and pestle or mash with the back of a fork until formed into a paste. Mix in the onion, parsley and yolks. Stir to combine.

Season the meat with salt and pepper and mix with the anchovy mixture. Serve with toast or crackers.

BEEF CARPACCIO

2 6 oz. Kobe filet mignon, frozen
 sea salt, good quality
 freshly cracked pepper
 truffle oil
 1 tbsp. lemon juice
 1 cup arugula leaves

Using a slicer, shave the filet as thinly as possible, placing the frozen slices right onto the serving plate. Have an idea of the plating arrangement before you start, once the meat thaws, you won't be able to move it.

Season with the salt and pepper and drizzle with the truffle oil. Toss the arugula with the lemon juice and some salt, pepper and truffle oil and mound in the center of the carpaccio. Serve with toast or crackers.

Note: Consuming raw or undercooked foods may lead to food borne illness.

HOW TO PREPARE

More commonly known as beef tenderloin, this elegant roast is perfect for family gatherings because it's not only tender and delicious, it's absolutely gorgeous too!

Thaw roast in refrigerator for at least 2 days. Season with Kansas City Steak Company Steak & Prime Rib Seasoning (if included in your order*), rubbing evenly over surface of roast. Place meat fat side up on a rack in a shallow roasting pan. Do not add water or cover. Roast in 450°F oven until the meat thermometer registers 135°F (about 30 minutes). Beef tenderloin is best when cooked to rare to medium doneness. Well done is not recommended because the meat becomes dry and has less flavor. Allow roast to rest for 10 minutes before slicing.

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

***Our roasts are available in various sizes so cooking times are approximate. We suggest using a meat thermometer to ensure proper doneness.*

GARLIC AND SAGE BASTED CHATEAUBRIAND

Serves 4

- 1 32 oz. chateaubriand
- 1 lb. butter
- 3 garlic cloves, crushed
- 1 bunch sage leaves and stems
- salt and pepper

In a heavy saucepan, melt butter over medium heat. Add garlic and sage, and continue to cook until the butter has a brownish caramel color and a nutty aroma. Turn heat to low to keep butter warm.

In a heavy bottom pan, sear roast on all sides. Liberally baste with brown butter and place in pre-heated 400°F oven. Cook 30 minutes, basting again every four to five minutes until done or until an internal thermometer reads 130°F. Remove from oven and let rest 10 to 15 minutes. Slice and serve with a little of the brown butter on each plate.

CHATEAUBRIAND WITH CHERRY MOUSTARDA

Serves 4

- 1 32 oz. chateaubriand
- 2 tbsp. clarified butter (or neutral oil)
- salt and pepper
- 2 cups fresh cherries, pitted and halved
- 1 onion, sliced thinly
- 3 tbsp. whole grain mustard
- 1/3 cup sugar (or to taste)
- 2 tbsp. apple cider vinegar
- 1/2 cup water (or as needed)
- 1 tbsp. butter
- salt and pepper

In a small fry pan over low heat, cook onions until they turn a caramel color; this can take up to forty-five minutes. In a small saucepan, cook cherries with the sugar and water, adjusting each to taste, for about 20 minutes, until they soften and the natural pectin begins to thicken the mixture. Add the mustard, vinegar and onions, and check the seasoning. If the mixture is too tart, add more sugar or honey; if too sweet, add more vinegar. The moustarda can be made ahead of time and served warm or cold. It will keep for several days in the refrigerator.

Season roast with salt and pepper. Sear in the clarified butter in a hot pan. Place pan in a pre-heated 400°F oven and roast for 30 minutes or until an internal read thermometer registers 130°F. Remove from oven and pan, resting roast for 10 to 15 minutes. Serve with cherry moustarda.

HOW TO MEASURE DONENESS USING INTERNAL TEMPERATURES

| rare | medium rare | medium |
|---------------|---------------|---------------|
| 120°F - 130°F | 130°F - 140°F | 140°F - 150°F |

Note: Temperatures given are 5 to 10 degrees below desired temperature because the roast will continue to cook for some time after removal from the oven. Always let meat rest after cooking for 10 to 15 minutes before serving.

SPINACH AND GOURNAY CHATEAUBRIAND ROULADE

Serves 4

- 1 32 oz. chateaubriand
- 4 cups fresh spinach, washed and de-stemmed
- 1 large shallot, minced
- 1 clove garlic, minced
- 8 oz. Gournay cheese (or any crumbly cheese)
- 1 tbsp. butter
- salt and pepper

On a large cutting board, place roast so that the long sides are to left and right and the small end is facing you. With a sharp knife, make a cut down the right side, 3/4 inches in from the edge and stop 3/4 inch from the bottom, be careful not to cut through the roast. Turn the roast a quarter turn and make another cut. Repeat this process until you have "unrolled" the roast like you would a sleeping bag, it should lay in one flat, even rectangle.

Sauté shallot in butter until just tender. Add garlic and cook for one minute. Add spinach and cook until wilted. Set aside to drain. While the spinach is draining, season inside of roast with salt and pepper. Spread cheese evenly across the inside of the roast.

Once the spinach has drained, spread it evenly over the cheese and proceed to roll the roast back into its original shape, like a sleeping bag. Tie the roast in three places with kitchen twine.

In a heavy bottom pan, sear the roast on all sides and place in a pre-heated 400°F oven for 30 minutes or until an internal thermometer reads 130°F. Remove roast from oven and let rest 10 to 15 minutes. Remove twine, slice and serve.

CHATEAUBRIAND WITH WILD MUSHROOM CREAM SAUCE

Serves 4

- 1 32 oz. chateaubriand
- 1/2 cup dried morel mushrooms
- 1/2 cup dried porcini mushrooms
- 1 cup white wine
- 2 cups beef stock
- 1 cup heavy cream
- 1 tbsp. chopped shallot
- 1/4 tsp. chopped garlic
- 1 tbsp. butter
- salt and pepper

Take half of the morels and half of the porcinis, and grind into a fine powder in a clean coffee grinder. Take half of this mixture, plus salt and pepper, and coat entire roast. Set aside.

Take remaining mushroom powder and bring to a simmer in a saucepan with cream. Remove from heat.

Take the remaining half of the mushrooms, place in a bowl, cover with boiling water and let sit 10 minutes. Remove and chop roughly, saving one cup of the liquid. In a saucepan sweat the garlic and shallot in the butter. Add the white wine to the shallots and reduce until almost dry. Add beef stock and reduce by half. Add one cup of the mushroom liquid and reduce by half. Add cream and reduce by half. Season with salt and pepper and strain through a fine meshed sieve. Add reconstituted mushrooms.

While white wine is reducing, sear roast on all sides in a separate pan. Place in a 400°F oven for 30 minutes or until temperature reads 130°F. Remove roast from the oven and let rest for 10 to 15 minutes. Slice and serve with the mushroom cream sauce.

BLACK PEPPER COFFEE STRIP

Serves 4

- 4 10 oz. KC strip steaks
- 2 tbsp. black peppercorns
- 2 tbsp. coffee beans
- salt

In a coffee grinder or mortar and pestle, grind the coffee and pepper together to an even coarse consistency. Rub on both sides of steaks and let rest for one hour. Season with salt and cook to medium on a hot grill – about 6 minutes per side, rotating a quarter turn every three minutes to create the cross hatch grill marks. The smoke gives an added depth to the coffee and pepper aromas.

Alternate cooking method: In a hot pan, sear the strips about 6 minutes on each side, or until medium. Remove from pan and deglaze pan with 1 cup of cold coffee. Reduce coffee to about ¼ cup and whisk in 1 tbsp. cold butter and a dash Worcestershire sauce, serve with the steaks.

STEAK RUSTICA

Serves 4

- 4 10 oz. KC strip steaks
- 4 lemons
- 4 slices of rustic Italian bread
- extra virgin olive oil
- sea salt and freshly ground pepper

Season both sides of strips with salt and pepper. Grill over high heat to desired temperature, see chart on pages 4-5.

While steaks are cooking, grill bread until toasted on both sides and set aside. Slice lemons, discarding the ends, leaving three thick slices per steak. Grill lemons about 2 minutes on each side.

Remove steaks from grill and let rest 5 minutes. Slice each steak at a 45° angle and fan out on top of the crusty bread. Sprinkle sea salt on meat and drizzle with olive oil. Squeeze lemon slices on top of each steak and place them on top as a garnish.

BOURBON BUTTER PECAN STRIP

Serves 4

- 4 10 oz. KC strip steaks
- 1 cup bourbon
- ½ cup pecans, shelled
- 3 tbsp. butter
- 1 tbsp. shallot
- salt and pepper

Preheat a heavy bottom pan, preferably cast iron. Season both sides of steaks and cook on high heat about 6 minutes per side for medium. While steaks are cooking, toast pecans in oven, about 4 minutes at 400°F.

Remove steaks from pan. Be sure to take pan off of the burner while adding bourbon. Then return to flame, reducing the liquid to ¼ cup. The liquid may flame up at this point, which is okay.

Add shallots and cook 1 minute. Add pecans and remove from heat. Add butter in 6 pieces and swirl the pan until melted. Divide sauce evenly over the steaks and serve.

Note: Never add liquor to a hot pan over a flame as it may ignite. Never add liquor straight from the bottle. The flame may travel up the pouring liquid.

PORT GLAZED STRIPS

Serves 4

- 4 10 oz. KC strips
- 2 cups beef stock
- 2 cups port wine
- 1 shallot, minced
- 1 sprig thyme
- 2 tbsp. plus 1 tsp. butter
- salt and pepper

In a small sauce pan, sweat shallot in 1 tsp. butter, add thyme and beef stock and reduce to ¼ cup. Add port wine and reduce to 1/3 cup and remove from heat. Whisk in remaining butter, ½ tsp. at a time.

Grill steaks to desired doneness. Using a pastry or basting brush, coat each steak evenly with the glaze and serve.

STEAK AU POIVRE

Serves 4

- 4 10 oz. ribeyes
- 2 cups beef broth
- ½ cup heavy cream
- 1 tbsp. green peppercorns
- salt and pepper

In a small sauce pan, combine peppercorns with beef broth and reduce to ½ cup. Stir in heavy cream and season the sauce to taste. Salt and pepper both sides of ribeyes and grill to desired doneness. Let steaks rest about five minutes. Slice on a bias and fan out on a plate. Spoon a quarter cup of the Au Poivre sauce over and serve.

ANCHO MOLE RIBEYE RUB

Serves 4

- 4 10 oz. ribeye steaks
- 3 tbsp. ancho chile powder
- 1 tbsp. cocoa powder, unsweetened
- 1 tsp. granulated garlic
- 1 tsp. ground cumin
- 1 tsp. onion powder
- salt and pepper

Combine powders into a bowl and mix thoroughly. Rub mixture evenly onto both sides of the ribeyes. Marinate for 1-2 hours before grilling. Season with salt and pepper. Grill to desired doneness.

MISO GINGER RIBEYE

Serves 6

- 6 10 oz. ribeye steaks
- 2 tbsp. fresh ginger, minced
- 3 tbsp. red miso
- 2 tbsp. honey
- 1 tbsp. soy sauce
- 2 tsp. garlic, minced
- 1 tsp. chile sesame oil

Combine ginger, miso, soy, honey, sesame oil and garlic in a bowl and stir until a smooth paste is formed. Spread mixture evenly on both sides of ribeyes and marinate for 4 hours or overnight. Grill steaks to desired doneness.

RIBEYE GRATIN

Serves 4

- 4 10 oz. ribeyes
- 2 cups spinach, chopped
- ½ cup gruyere cheese, grated
- 2 tbsp. dry white wine
- 1 tbsp. shallot, minced
- 1 tsp. garlic, minced

Saute the spinach in the white wine until wilted. Add shallot and garlic, cooking 1 more minute. Remove from heat and toss in cheese. Grill steaks to desired doneness. Top each steak evenly with the spinach mixture and place under a broiler* until the cheese turns golden brown, about 30 seconds.

**If you don't have a broiler, you can melt the cheese in the oven but ensure you under cook your steaks before placing them in the oven to avoid over doneness.*

GRILLED RIBEYE WITH PANCETTA BUTTER

Serves 4

- 4 10 oz. ribeyes
- 2-3 slices pancetta (or bacon)
- 1 stick unsalted butter, room temp.
- 1 tbsp. chopped shallot
- ¼ tsp. chopped garlic
- 1 tsp. chopped parsley juice and zest of 1 lemon
- salt and freshly ground pepper

Cook pancetta in a pan, saving rendered fat. After it's cooled, chop pancetta and mix with reserved fat and butter in a bowl. Add shallot, garlic, parsley, lemon juice and zest. Mix and season with salt and pepper to taste. Place on parchment paper or plastic wrap, rolling to create a tube. Put in refrigerator until ready to use.

Grill steaks to desired doneness, see chart on pages 4-5. Let steaks rest for 5 minutes. Remove butter tube from refrigerator and slice, placing a palette of butter on each steak.

Note: Leftover butter will keep in the freezer for 3 months and is also delicious when served with chicken, fish or eggs.

HOW TO PREPARE

Thaw roast in refrigerator for at least 3 days before preparing. Place meat, fat side up, on rack in a shallow roasting pan. Season with Kansas City Steak Company Steak & Prime Rib 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 registers 130°F (approximately 1 to 1½ hours) for medium-rare or 140°F (approx. 1½ to 2 hours) for medium.** Cover roast with aluminum foil and allow to stand 15 to 20 minutes. Remove netting and trim excess fat before carving.

**Some roasts are pre-seasoned and will not include seasoning packets in your shipment.
**Our roasts are available in various sizes so cooking times are approximate. We suggest using a meat thermometer to ensure proper doneness.*

BLUE CHEESE STUFFED PRIME RIB ROAST

Serves 8-10

- 1 4.5 - 5 lb. prime rib roast
- 8 oz. blue cheese
- 5 tbsp. horseradish, minced
- 5 garlic cloves, minced
- 2 tbsp. oil
- salt and pepper to taste

Using a long knife, make a cut through the center of the eye of the rib roast from one end to the other, lengthwise. Repeat this step, giving your knife a quarter turn, making an X shape in the center of the roast. Using the handle of a wooden spoon, insert into the cut and move in a circular motion to create a larger opening.

In a large bowl, combine the blue cheese, horseradish and garlic. Season the outside of the roast liberally with salt and pepper. Fill cavity with cheese mixture.

Heat oil in a heavy pan over high heat and sear roast. Place pan in a 300°F oven for 2½ hours or until meat thermometer reads 130°F. Remove from oven and let rest 30 minutes before slicing.

BLUE CHEESE STUFFED GRILLED, SMOKED PRIME RIB

Serves 8-10

- 1 4.5 - 5 lb. prime rib roast
- 2 garlic cloves, minced
- 2 tbsp. ancho chile powder
- 1 tbsp. ground cumin
- 1 tbsp. paprika
- 1 tbsp. oregano
- 1 tbsp. sage
- salt and pepper to taste
- wood chips for smoking, such as hickory, apple or cherry

Soak wood chips in water, wine or apple juice for approx. 1 hour. Pre-heat grill to extremely hot temperature.

Combine spices in a bowl with garlic, salt and pepper. Coat prime rib evenly with spice mixture. Sear roast evenly on all sides over the hottest part of the grill.

Add wood chips to top of coals and move the roast to the coolest part of the grill. Maintain a 300°F grill temperature and let cook for 2 hours, or until the roast has an internal temperature of 130°F. Remove and let rest for 30 minutes before slicing.

GRILLED POTATOES PARMENTIER

Serves 4

- 1 lb. new potatoes, cut in 1½" slices
- 2-3 tbsp. extra virgin olive oil
- 3 tbsp. parsley, chopped
- 1 tsp. herbs, chopped
rosemary, thyme or basil
- 1 tbsp. sea salt

Boil potatoes in 1 gallon salted water until they are almost done, approximately 15 minutes. Drain and slice potatoes in half. Toss in a bowl with half the oil until lightly coated. Place potatoes, cut side down, on a hot grill until golden brown. Toss in a bowl with remaining olive oil and chopped herbs until well glazed and coated with herbs. Sprinkle with salt and serve hot.

PRIME RIB AU POIVRE

Serves 8-10

- 1 4.5 - 5 lb. prime rib roast
- 4 tbsp. dijon mustard
- salt to taste
- 4 tbsp. green peppercorns, coarse ground
- ½ cup heavy cream
- 1 tbsp. brandy
- 1 shallot, minced

Rub the rib roast with half of the mustard, then sprinkle generously with salt and half of the peppercorns.

Roast in a 350°F oven until it reaches an internal temperature of 120° for rare, 130°F for medium rare, and 140°F for medium. Remove from oven and cover with foil. Let rest 30 minutes.

While roast is resting, pour off the liquid from cooking the roast, separating the fat from the juice. Add 3 tsp. fat to a hot sauté pan. Sauté shallots until just tender, and then deglaze the pan with brandy. Add remaining liquid from the roast, and reduce by half.

Add cream, remainder of mustard and remainder of the peppercorns. Taste and season accordingly with salt. Slice prime rib, and serve with the au poivre sauce.

For more recipes and cooking tips, visit kansascitysteaks.com

PORCINI ANCHO DUSTED PRIME RIB ROAST WITH RED WINE & MUSHROOM REDUCTION

Serves 8-10

- 1 4.5 - 5 lb. prime rib roast
- salt and freshly ground pepper
- 3 oz. dried porcini mushrooms
- ¼ cup ancho chile powder
- 1 tbsp. garlic powder
- ½ tbsp. onion powder
- ½ tbsp. paprika
- 1 cup red wine
- 1 cup sliced mushrooms
- 6 - 8 tbsp. butter, cold
- ½ cup reserved liquid from roast

Place dried porcinis in a blender, and process until they are a fine powder. Combine chile powder, garlic powder, onion powder, and paprika with powdered porcinis. Rub prime rib roast liberally with salt and pepper, then apply mushroom rub.

Roast in a 350°F oven until reaching an internal temperature of 120° for rare, 130° for medium rare, and 140° for medium. Remove roast from oven, cover with foil for 30 minutes or until the temperature stops going up. Raise oven temperature to 500°F.

While roast is resting, separate out ½ cup of liquid from the roast, straining off the fat, and set aside. Over high heat, get a sauté pan really hot, add 1-2 tbsp. butter, and then add the mushroom mixture. Sauté until brown.

Deglaze pan with red wine, and reserved roast liquid. Reduce by half, or until slightly thickened. Pull pan off heat, and whisk in cold butter, until sauce becomes shiny. Taste and adjust seasoning with salt and pepper. Keep sauce barely warm, so it doesn't break.

Remove foil from the resting roast, and put in the 500°F oven for about 10 minutes or until it becomes caramelized. Remove from the oven, slice and serve with sauce on top.

PETIT TENDERLOIN TOURNEDOS

HOW TO PREPARE

Amazingly flavorful, our tournedos are prepared the same way you would cook our non-marinated products. And most recipes don't even require additional seasoning.

Allow 24 hours to thaw marinated meats in the refrigerator*. See the chart on page 4 for grilling instructions. For broiling, see page 5. For a quick meal, combine tenderloin tournedos with rice or pasta and a vegetable of your choice.

**Please do not use a microwave or soak your Kansas City Steak Company meats in water to hasten thawing. Microwaving and soaking will affect the rich flavor and tenderness that make these tenderloins so special.*

PEPPERCORN AND SEASALT CRUSTED STEAK SALAD

Serves 6

- 2 lbs. Peppercorn & Seasalt Crusted Petit Tenderloin Tournedos, cut into 1 1/2" cubes
- 1/4 cup olive oil
- 6 bamboo skewers, approx. 8" long, soaked in warm water
- 4 large heads romaine lettuce, torn into bite-size pieces
- French Bread, cut into 12 1/4" slices
- Creamy Parmesan Dressing, recipe to the right
- 4 oz. Parmigiana-Reggiano, shaved

Preheat oven to 400°F. Place bread slices on a baking sheet and lightly brush both sides with olive oil. Bake for 8 minutes or until lightly brown. Remove from oven and allow to cool.

Pre-heat oven broiler on high. Thread marinated beef tournedos onto the skewers, dividing evenly. Broil skewers about 4" from the heat, until the meat is cooked to desired doneness, about 4 to 5 minutes for medium-rare. Remove from broiler and set aside.

Prepare the lettuce in a large bowl tossing with the Creamy Parmesan Dressing to taste. Divide among 6 large salad plates and top each with one steak skewer. Garnish with toasted bread slices and shaved Parmesan.

CREAMY PARMESAN DRESSING FOR STEAK SALAD

- 2 large eggs, room temperature
- 4 anchovies, drained
- 1 garlic clove, minced
- 1/2 tsp. kosher salt
- 1/2 tsp. black pepper, fresh ground
- 1/4 cup Parmigiana-Reggiano, grated
- 2 tbsp. lemon juice, fresh squeezed
- 2 tsp. Dijon mustard
- 1/2 cup olive oil
- 2 tsp. Worcestershire sauce
- 4 drops hot pepper sauce

Crack the eggs into boiling water in a small saucepan and cook for 30 seconds. Drain. Combine eggs with anchovies, garlic, salt and pepper in a small bowl; mash to a paste with a fork. Add olive oil in a steady stream, whisking constantly to form a thick emulsion. Whisk in parmesan, lemon juice, dijon mustard, Worcestershire and pepper sauces to combine. Cover tightly and refrigerate until ready to use. The dressing will keep refrigerated for up to 1 day.

PAN SEARED TOURENEDOS WITH A RED WINE MUSTARD SAUCE

Serves 4-6

- 2 packages tourenedos, non-seasoned
- 1 tbsp. canola oil
- 1 cup red wine
- 1 tbsp Dijon mustard
- 1/2 tsp. Worcestershire sauce
- 3 tbsp cold butter cut into 6 pieces

Season tourenedos with salt and pepper. Sear in a hot pan with the oil to desired doneness, set aside to rest.

Add red wine to the pan and reduce until about 1 tablespoon remains. Remove the pan from heat and whisk in the mustard and Worcestershire until creamy. Whisk in the cold butter one piece at a time until melted and the sauce has a smooth, shiny consistency. Serve steaks with sauce.

TOP SIRLOIN & BUTTERS

STEAK SALAD WITH MUSTARD VINAIGRETTE

Serves 4

- 2 6-8 oz. top sirloin steaks
- 2 tbsp. sherry vinegar
- 1 tbsp. dijon mustard
- 1 tbsp. shallot, minced
- Kosher salt and fresh ground pepper
- 6 tbsp. olive oil
- 1 lb. mixed greens or spinach
- 4 tbsp. roasted sunflower seeds
- parmesan cheese

Season steaks liberally with salt and pepper. Set aside.

Make vinaigrette by whisking vinegar, mustard, shallot, salt and pepper together, slowly drizzling in olive oil. Set aside.

Cook steaks on preheated grill or hot sauté pan, until desired doneness. Take off heat, placing a pat of butter on each steak, cover with foil and let rest for 10 minutes.

Toss greens with half of vinaigrette until lightly coated. Separate in 4 chilled bowls. Slice beef into inch strips and fan on top of salad. Drizzle with a little more vinaigrette. Sprinkle with sunflower seeds and shave fresh parmesan on top.

LEMON-HERBED TOP SIRLOIN

Serves 4

- 4 top sirloin steaks
- 1 tbsp. lemon zest
- 1 lemon, juiced
- 1 garlic clove, minced
- 1/2 tsp. dried thyme
- 1/2 tsp. dried parsley
- 1/2 tsp. dried basil
- 1 tsp. Worcestershire sauce
- 1/2 tsp. kosher salt
- 1/8 tsp. black pepper
- 1 tbsp. olive oil

Combine all of the ingredients in a medium sized bowl. Mix well. Rub steaks with mixture. Allow steaks to marinate for 30 minutes to one hour.

Place the steaks on a preheated grill. Sear on each side on high heat for 2 - 3 minutes. Turn down the heat and cook to your desired doneness.

ROASTED CORN, TOMATO & MOZZARELLA SALAD WITH BASIL VINAIGRETTE

Serves 4

- 2 ears of corn
- 12 oz. ripe cherry or grape tomatoes
- 4 oz. fresh mozzarella
- 3 tbsp. olive oil
- 1tbsp. sherry vinegar
- 1/2 tsp. Kosher salt
- 10 basil leaves, chiffonade
- 1/2 tsp. sea salt

Shuck corn, rub with oil and roast in oven or on grill until charred. Set aside to cool.

Cut tomatoes in half lengthwise. Drain liquid from mozzarella, cut into 1/2" cubes and combine with tomatoes. Cut cooled corn off cob and add to mixture.

Make vinaigrette by whisking salt with vinegar, slowly incorporating olive oil. Toss tomatoes, cheese and corn with vinaigrette and basil chiffonade. Sprinkle with sea salt and serve.

HEART HEALTHY STEAKS

CERTIFIED BY THE AMERICAN HEART ASSOCIATION

Want steaks that are packed with flavor AND good for your heart? These select Kansas City Steak Company™ steaks are heart-healthy and certified by the American Heart Association. Cut from hand-selected western Kansas beef, they're Super-Trimmed™, aged up to 28 days and lightly seasoned, and contain no MSG or other additives or preservatives. They're simply lean, healthy, flavorful steaks. Enjoy!



Products displaying the heart check mark meet American Heart Association food criteria for saturated fat and cholesterol for healthy people over age 2.

heartcheckmark.org

Only the seasoned beef steaks and the boneless beef top sirloin steaks qualify for certification by the American Heart Association, not recipes shown.

American Heart Association certification does not apply if Steak and Prime Rib Seasoning is used, due to the increase in sodium level.

HOW TO PREPARE

On the Grill: Bring steaks to room temperature and sear over maximum heat on charcoal grill, 1 minute each side; on gas grill, 2 minutes each side. Reduce heat to medium. Grill using times listed in chart on page 4. Cook steaks medium rare (approx. 135°F) to medium (approx. 145°F) for optimum flavor and tenderness. For extra flavor, add a squeeze of lemon before serving.

Grilling Machine: Preheat 5 minutes. Cook steaks with lid closed to desired doneness.

GRILLED STEAK WITH STEAKHOUSE MUSHROOMS

Serves 2

- 2 seasoned steaks
or 2 boneless beef top sirloin steaks certified by the American Heart Assoc.
- 2 tbsp. olive oil
- ½ cup onion, julienned
- 2 garlic cloves, minced
- 1 lb. assorted mushrooms
(button, portabella, shiitake or cremini), trimmed and quartered
- 1 tsp. black pepper, freshly ground
- 1 tsp. fresh thyme leaves
- 2 oz. beef broth, low sodium
- ¼ cup port wine,
regular or non-alcoholic
- 1 tbsp. fresh flat leaf parsley, chopped
- 1 tsp. fresh chives, chopped

Season steak with salt and pepper. Place on medium high grill.

While steak is cooking, heat a saute pan over medium high heat. Add the olive oil. Add the onions and cook for 2 - 3 minutes. Add the garlic and continue to cook for an additional minute. Add the mushrooms and saute for 2 - 3 minutes. Add the black pepper, thyme, beef broth and port wine. Cook the mushroom mixture until all of the liquid has evaporated. Stir in the fresh herbs.

Remove the steak from the grill and top with the steak house mushrooms.

HEART HEALTHY STEAKS

SEARED STEAK WITH SPICY ORANGE-CRANBERRY SAUCE

Serves 2

- 2 seasoned steaks
or 2 boneless beef top sirloin steaks
- 2 tsp. vegetable oil
- ½ onion, finely chopped
- ¼ cups cranberry sauce, canned
- 1 orange, juiced
- 2 tsp. prepared horseradish
- ¾ tsp. mustard
- ¼ tsp. Worcestershire sauce
- 1 tbsp. water

Heat oil in heavy nonstick skillet over medium high heat. Saute steaks 4 to 5 minutes per side until cooked. Transfer meat to a platter. Set aside and keep warm.

Saute onion in drippings, 7 - 8 minutes, stirring occasionally until tender. Stir in next 6 ingredients and bring to a boil, stirring frequently. Let sauce reduce by 25%. Serve sauce over meat.

SEARED ASIAN STEAKS

Serves 4

- 4 seasoned steaks
or 4 boneless beef top sirloin steaks
- ⅓ cup lime juice
- ⅓ cup orange juice
- ¼ cup fresh mint, chopped
- ¼ cup low sodium soy sauce
- 2 tbsp. fresh ginger, minced
- 2 tbsp. jalapeno, minced
- 3 garlic cloves, minced

Combine steak and all ingredients in a large heavy-duty zip top bag. Refrigerate sealed bag for 8 - 12 hours, turning occasionally.

Remove steak from bag, reserving marinade. Preheat grill or broiler. Place steak on grill rack or broiler pan coated with cooking spray. Baste the steak two to three times during the cooking process with the marinade. Cook 8 minutes on each side or until desired degree of doneness.

TUSCAN ROASTED STEAK SPIEDINI

Serves 4

- 4 seasoned steaks
or 4 boneless beef top sirloin steaks
- 1 cup Cabernet Sauvignon
- 2/3 cup onion, chopped
- ¼ cup olive oil
- 1 lemon, juiced
- ¼ cup balsamic vinegar
- 1 tsp. fresh rosemary, chopped
- 1 tsp. fresh oregano, chopped
- 1 tsp. fresh basil, chopped
- 1 tsp. salt
- ½ tsp. black pepper
- ½ cup bread crumbs, seasoned
- ½ cup grated Parmesan cheese

Preheat oven to 350°F. Combine all ingredients except bread crumbs, cheese and steaks. Place steaks into a zip top bag. Pour the marinade over the steaks. Place in the refrigerator to marinate for 4 to 6 hours.

Combine bread crumbs and Parmesan cheese. Remove steaks from the marinade and coat on all sides with the cheese mixture. Place the steaks on an aluminum foil lined pan. Roast for 10 minutes for medium rare.

BERKSHIRE PORK CHOP

HOW TO PREPARE

This lean pork (also called American Kurobuta) is graced with fine streaks of marbling, making each cut sweet, tender and juicy. Traditional white pork can be bland and dry, but Berkshire Pork is much darker and much more flavorful. To preserve this cut's tender, juicy flavor, thaw in refrigerator, then cook either on the grill or in a grill pan to an internal temperature of 145°F.

STUFFED PORK CHOP

HOW TO PREPARE

Our sophisticated chop is basted in butter and stuffed with bread cubes, bacon, crimini mushrooms, celery, onions, roasted garlic and spices. Allow to thaw in the refrigerator overnight.

On the Grill: When grill is ready, place pork chop on foil. Cook covered over indirect heat for approximately 30 to 35 minutes or until internal temperature reaches 145°F as measured by a thermometer. Allow to rest for 3 minutes before serving.

Oven: Preheat oven to 350°F. Place chops on foil-lined, raised-edge baking sheet. Bake for approximately 35 minutes or until internal temperature reaches 145°-160°F as measured by a thermometer.

Convection Oven: Reduce temperature by 25°F and follow guidelines for convection oven.

BERKSHIRE CHOPS WITH KALE AND SOFT POLENTA

Serves 4

- 4 berkshire pork chops
- 1½ lb. kale, stems removed, coarsely chopped
- 4 garlic cloves, minced
- 1 cup chicken stock
- 3 tbsp. olive oil
- 6 cups water
- ¼ cup butter, ½ stick
- 1 tsp. salt
- 1¼ cups quick-cooking polenta
- ½ cup parmigiano reggiano
- 3 tbsp. fresh sage, chopped

Season chops with salt and pepper. Set aside.

In a large pan sauté garlic in olive oil until fragrant. Add 1 cup of chicken stock and all of kale in the pan. Season with salt and pepper, cover and cook over moderate heat until kale is tender about 5 minutes. Meanwhile, bring 6 cups water to boil in a large saucepan with ¼ cup butter, and 1 teaspoon salt. After it comes to a boil, whisk in polenta. Reduce heat to medium-low. Stir constantly until polenta thickens. Remove from heat and stir in sage leaves and parmigiano-reggiano.

Saute chops in a saucepan coated with oil until internal temperature reaches your desired doneness, making sure the chops are browned nicely on the outside. Place polenta on each plate, top with kale and lay the chop at an angle on top of that.

For more recipes and cooking tips, visit kansascitysteaks.com

LOBSTER TAILS

HOW TO PREPARE

Baked: Thaw lobster tails in refrigerator. Split the shell through the center using a sharp knife. Pull apart slightly. Place the lobster tails, split side up in a pan with 1 inch of water. Put 1 tsp. of butter and 1 tsp. of paprika on each lobster tail. Bake in 350°F oven until meat is solid white.

Boiled: Place frozen lobster tails in enough boiling water to cover them completely. Boil until shells turn orange-red and meat is solid white. If desired, serve with melted or drawn butter.

SNOW CRAB CLAWS

Try our tender snow crab claws, known for their sweet succulence and snowy white meat. With a delicate texture and salty finish, our snow crab meat is so easy to remove. Just thaw and eat or serve hot with your favorite dipping sauce! 12-16 claws per pound.

HOW TO PREPARE

Remove the packaging and place the claws in a deep dish at room temperature for three hours or until thawed.

Ready to eat style: Serve chilled with seafood sauce and lemon arranged neatly on a platter.

To charcoal or oven broil: Baste thawed claws with Butter, sprinkle with paprika and broil.

To pan fry: Saute claws in butter and cook only enough to heat.

To deep fry: Apply breading or batter to claws, dip to shell sections and deep fry until golden brown.

CRABCAKES

HOW TO PREPARE

Remove crabcakes from vacuum pouch and place on a plate. Put plate in refrigerator and allow crabcakes to thaw for 1 hour before cooking.

In a medium saucepan over medium heat, add 3 tablespoons of oil or margarine. Place crabcakes in pan and allow to cook for 6 minutes on each side or until the outside of the crabcake is golden brown and the inside is hot.

An alternative cooking method for frozen crabcakes: Remove crabcakes from vacuum pouch. While still frozen, place crabcakes on an oiled sheet pan. Preheat oven to 350°F and bake for 12 minutes on 1 side. Turn and cook for an additional 8 minutes or until crabcakes are golden brown and hot on the inside.

TARTAR SAUCE

Makes 4 cups

- 1 cup mayonnaise
- 1 tbsp. lemon juice
- ¼ cup cornichons (or dill pickles), finely chopped
- 1 tbsp. fresh parsley
- 1 tbsp. balsamic vinegar

Blend all ingredients and refrigerate before serving.

RED CHILI VINAIGRETTE

Makes 4 cups

- 1 cup hot sauce (oriental chili puree)
- 1 cup soy sauce
- 1 cup sugar
- 1 cup white vinegar
- 1 cup olive oil
- juice of 1 lime

Mix all ingredients and serve.

SHRIMP

HOW TO PREPARE

Remove shrimp from package and defrost in the refrigerator. Do not defrost shrimp in a warm place or in the microwave, as they will lose moisture, nutrients and weight.

Cooking shrimp: If the shrimp will be served in a hot liquid, remove the shell before cooking. If they are being poached for later use or will be grilled, leave the shell on. It imparts flavor to the meat during cooking. Shrimp are done when they turn pink and can be cooked in as little as three minutes.

SCAMPI

Serves 6

- 18 jumbo shrimp
- ¼ cup butter
- 4 tbsp. garlic, minced
- 6 green onions, thinly sliced
- ½ cup dry white wine
- 2 tbsp. fresh lemon juice
- 8 sprigs parsley, finely chopped
- salt and pepper to taste

Rinse shrimp and set aside. Heat butter in large skillet over medium heat. Cook garlic 1 - 2 minutes or until softened but not browned. Add shrimp, green onions, wine and lemon juice. Cook until shrimp are pink and firm, about 1 to 2 minutes on each side. Add chopped parsley, salt and pepper. Garnish with lemon slices and parsley sprigs.

GRILLED SHRIMP

Serves 6

- 18 jumbo shrimp
- ¼ cup butter
- 1 cup orange juice, freshly squeezed
- 2 tbsp. cooking sherry
- 1 tsp. orange zest
(grated orange peel)
- 2 green onions, chopped
both white and green parts
- 1 tsp. ginger root, freshly grated
- 12 wooden skewers

Soak wooden skewers in water for 30 minutes before pushing them through shrimp, lengthwise from head to tail. Combine all other ingredients in sauce pan and cook over low to medium heat, stirring until butter is completely melted.

Dip skewered shrimp in the sauce and position on oiled grill rack about 4" above coals. Baste shrimp liberally with sauce. Grill 2 minutes. Turn shrimp and baste again. Cook another 2 minutes. Continue basting and turning until pink.

REMOULADE SAUCE

Makes 1 cup

- 1/3 cup mayonnaise
- 1 tsp. dry mustard
- 1 tsp. paprika
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1/8 tsp. cayenne pepper
- 2 tsp. prepared horseradish
(not sauce)
- 1 tbsp. minced capers
- 2 tbsp. minced celery
- 2 tbsp. lemon juice

Combine all ingredients. Whisk together until well blended. Serve.

MARINATED SALMON

The quality of the Kansas City Steak Company shines through whether it's a juicy filet, a tender chicken breast or fantastically fresh seafood. Our marinated king salmon is no exception. Rich in Omega-3 fatty acids, our generous portion of salmon is marinated in a combination of classic grill seasonings that are sure to delight the senses. Delicious, convenient, and so heart-healthy, it just may be the ideal meal.

HOW TO PREPARE

Thawed: Leave salmon in packaging and place 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 to 22 minutes or until internal temperature reaches 150°F when measured with a thermometer.

From Frozen: 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 30 to 35 minutes or until internal temperature reaches 150°F when measured with a thermometer.

CRAB STUFFED SOLE

Our tender, mild, Atlantic sole filet is so easy to prepare and so moist to the taste. Wrapped around farm-fresh leeks and blue swimmer crab meat with secret seasonings, this gorgeous meal is a feast for the eyes as well as the appetite.

HOW TO PREPARE

Thawed: Remove sole from packaging, cover with plastic wrap or foil, and place in the refrigerator overnight.

When ready to prepare, preheat the oven to 400°F. Place on a sheet pan sprayed with non-stick oil and bake for 20 minutes or until internal temperature reaches 150°F when measured with a thermometer.

From Frozen: Preheat the oven to 400°F. Remove sole from packaging and place on a sheet pan sprayed with non-stick oil. Bake for 30 minutes or until internal temperature reaches 150°F when measured with a thermometer.

ROASTED FINGERLING POTATOES

Serves 6

- 2 lb. Fingerling potatoes
- 3 to 4 tbsp. olive oil
- fresh rosemary or thyme
- 4-5 garlic cloves, minced
- salt and freshly ground pepper
- shredded parmesan

Mix all ingredients and place in a baking dish. Cook in a pre-heated oven at 425°F, turning occasionally until crisp on the outside and tender on the inside, about 30 minutes. Sprinkle with shredded parmesan and serve.

Alternative cooking method: Boil potatoes in water on stovetop until they are soft when pierced with a fork. Drain the liquid and mix with the other ingredients. Cook in the oven for 15 minutes. Sprinkle with parmesan and serve.

HICKORY-SMOKED TURKEY

HOW TO PREPARE

To serve at room temperature: Turkey needs to defrost and reach room temperature. You may thaw in refrigerator, which usually takes 2 days. Remove from refrigerator 4-5 hours before serving. Or you may thaw the turkey standing in sink or pan overnight. After turkey has reached room temperature, remove plastic wrapping and serve.

To heat before serving: Cover thawed turkey with aluminum foil. Heat in 300°F oven for 30 - 45 minutes. Time may vary, depending on your oven. Check after 30 minutes. Prepare glaze according to package instructions. Brush glaze over turkey. Put back in oven uncovered for 10 minutes. Turkey should be warm around breast.

Go to our website for tips on how to carve a turkey: www.kansascitysteaks.com.

NOTE: Turkey meat will be slightly pink because of the smoking process.

DO NOT overheat, as it will cause the turkey to be dry.

DO NOT stuff whole smoked turkey, as it is already cooked. Stuffing should be prepared and cooked separately.

BONELESS HAM

HOW TO PREPARE

Thaw ham in refrigerator, remove 30 minutes prior to heating. Preheat oven to 350°F. Remove all packaging materials, wrap ham in foil, place on a shallow sheet pan, heat just until warm in the center, approx. 20 minutes. If glaze is desired, remove ham from oven, take off foil, prepare glaze according to package instructions. Turn oven to 425°F and brush glaze over ham. Put back in oven for 10 minutes. Remove and serve.

HICKORY-SMOKED HAM

HOW TO PREPARE

Your ham is fully cooked and smoked. However, many people believe heating the ham enhances its flavor and texture. Follow these guidelines for heating:

- Remove ham from refrigerator and leave at room temperature about 30 minutes.
- Preheat oven to 350°F. Remove all packaging materials (including clear "button" on bone).
- Place ham with the flat face down in a shallow roasting pan. Do not cover or add water. Bake at 350°F for 30 minutes (approximately 4 minutes per pound). Do not overheat. To ensure recommended internal temperature of 140°F, insert meat thermometer in thickest part of meat but not resting on bone.

To glaze the ham: Remove the ham from oven and increase oven temperature to 425°F. Prepare glaze according to packet instructions. Brush glaze over ham and between slices. Return to the oven for 10 minutes.

TIPS FOR STORING LEFTOVERS

- Refrigerate ham or turkey as soon as possible.
- If the ham or turkey will be used within 14 days, it can remain in the refrigerator.
- If the ham or turkey will not be used within 14 days, it should be stored in the freezer. Place in freezer as soon as possible. Ham or turkey may be kept frozen up to 9 months. To thaw, place in refrigerator 48 - 60 hours before serving.

NOTE: Your turkey or ham from the Kansas City Steak Company has been fully cooked and smoked. When you receive it, it may be frozen or partially thawed. These conditions will not affect the quality of your ham or turkey in any way.

SMOKED & PEPPERED BACON

HOW TO PREPARE

Our bacon is perfect as a tasty side item or as a flavorful ingredient in an entrée or side. To prepare, preheat oven to 375°F, place bacon in single layer slices on a baking pan lined with parchment paper. Cook until desired crispness is reached, about 20 minutes. Or pan fry in a single layer on medium to medium low heat, turning often until bacon reaches desired crispness.

RISOTTO WITH PEPPER BACON

Serves 4

- 6 slices of pepper bacon
- 1 cup dry marsala
- ¾ cup minced onion
- 1 cup arborio rice
- 4 ½ cups chicken stock, hot
- ¼ cup parmigiano reggiano cheese
- 1 tbsp. butter, unsalted
- ¼ cup heavy cream
- salt and pepper to taste

Cut bacon into 1 inch pieces. Place in a pan and slowly render fat stirring occasionally until crisp. Remove bacon with slotted spoon and let it drain on a paper towel, leaving the bacon fat in the pan. Add onions to pan and sauté gently until translucent. Add rice and sauté a few more minutes until rice becomes translucent – but don't let rice brown.

Add marsala and stir rice until almost all the wine is absorbed. Then add 1 ½ cups of the chicken stock. Let the rice slowly simmer until it has absorbed most of that stock. Continue to add hot stock ½ cup at a time, stirring constantly and not adding the next half cup of stock until the previous batch has been absorbed. Taste occasionally to check for rice doneness. Keep adding stock until the rice is cooked through. It may not take all 4 ½ cups of stock.

Once rice is cooked through, add cream, butter, parmesan cheese and bacon pieces back into the rice, stirring to combine and melt the cheese. Serve immediately.

BEEF BRISKET

HOW TO PREPARE

Our heavenly beef brisket is slow roasted for 12 hours over sweet hickory logs. It comes to you fully cooked so you can just heat it and serve it. First, thaw the brisket in the refrigerator in its packaging. Then, when it's no longer frozen, remove it from the plastic packaging before heating. Place in an oven that has been preheated to 350°F. Arrange the brisket in a single layer in a baking dish, cover and heat for approximately 20-30 minutes or until warm. This divine beef brisket comes with our no MSG barbecue sauce.

HICKORY-SMOKED RIBS

HOW TO PREPARE

Irresistibly tender and absolutely addictive, the meat literally falls off the bone. Serve with or without sauce – however you choose.

For rubbed ribs with no sauce: Thaw in the refrigerator overnight. When ready to prepare, preheat the oven to 325°F. Remove ribs from packaging, place on a baking sheet and cover with foil. Heat until warm (about an hour).

For ribs with sauce: Follow the instructions above, but rub the sauce on both half slabs before placing on the baking sheet.

For more recipes and cooking tips, visit kansascitysteaks.com

CHICKEN WELLINGTON

A marinated breast on a bed of long grain white rice topped with a mushroom duxelle consisting of fresh baby portobellas, sage, roasted garlic and chives gently wrapped in a flaky crust – it's simply splendid.

HOW TO PREPARE

From Frozen: Preheat oven to 400°F. Remove chicken from packaging and place on a sheet pan sprayed with non-stick oil. Bake for 35 – 45 minutes or until internal temperature reaches 165° when measured with a thermometer.

SERVING SUGGESTIONS

Complete the meal by serving julienne carrots, zucchini, and onions sauteed in butter and topped with toasted pine nuts.

Or, try brocolinni steamed with sliced red peppers and small red potatoes steamed with wedged red onions, then sauteed in butter until golden.

STUFFED CHICKEN ROASTS AND SOUTHWESTERN, HAWAIIAN AND 3 CHEESE CHICKEN BREASTS

HOW TO PREPARE

Our Stuffed Chicken Roasts and our Southwestern, Hawaiian and 3 Cheese Chicken Breasts are fantastic entrées for a dinner party because they create a beautiful presentation on the table and the plate – plus, they're delicious! They are so easy to prepare, too.

For Roasts, From Frozen: Preheat oven to 350°F. Place on a foil lined pan. Bake 90 minutes or until roast reaches 165°F. Allow to rest for 5 minutes before slicing.

For Stuffed Breasts, From Frozen: Preheat oven to 350°F. Place desired number of frozen portions on foil lined, raised edge baking sheet. Bake for 40 minutes or until internal temperature reaches 160°F.

CHICKEN CORDON BLEU

HOW TO PREPARE

Our Chicken Cordon Bleu has a richly delicious mix of mellow Swiss cheese and cream cheese blended with Canadian bacon stuffed inside a lightly breaded breast.

From Frozen: Preheat the oven to 350°F. Remove from packaging and place on a sheet pan sprayed with non-stick oil. Bake 40 minutes or until internal temperature reaches 165° when measured with a thermometer.

CHICKEN KIEV

HOW TO PREPARE

Enjoy this amazingly tender Chicken Kiev, breaded on the outside with chive- and dill-seasoned butter on the inside. It makes its own sauce so you don't have to!

From Frozen: Preheat the oven to 350°F. Remove chicken from packaging and place on a sheet pan sprayed with non-stick oil. Bake for 40 minutes or until internal temperature reaches 165°, when measured with a thermometer.

CHICKEN SPIEDINI

HOW TO PREPARE

You'll love the unique taste of this boneless, skinless chicken breast topped with Japanese bread crumbs, Asiago cheese, Romano cheese, chopped and granulated garlic, Italian seasoning, olive oil and flavorful spices. A fresh take on a healthy meal.

Thaw thoroughly first. Sauté spiedini over medium heat using one tablespoon butter or olive oil until lightly brown on all sides. When browned, place spiedini in a 350°F oven for 15 to 18 minutes or until internal temperature has reached 165°F as measured by a thermometer. Remove from skewer before serving.

We DO NOT recommend preparing any of the chicken entrees from thawed except spiedini. Follow all guidelines and cook until internal temperature reaches 165°F as measured by a meat thermometer.

HOW TO PREPARE

Tenderloin tips are easy to prepare, just grill, broil or prepare on the stovetop. Add to salads or combine with rice and vegetables for a quick meal. Or brown them in olive oil and add them to a stew. They make great kabobs, alternating tips with onions, peppers, pineapple or whatever you like. Cooking time will vary, depending on the size of each tenderloin tip and the amount of beef you use.

BEEF POT PIE

Serves 4

- 1 1lb. package beef tips
- 1 cup red wine
- 1 onion, medium dice
- ½ cup frozen corn
- ½ cup frozen peas
- 1 cup mushrooms, sliced
- 1 potato, diced and boiled
- 1 carrot, medium dice
- 2 celery stalks, medium dice
- 2 tbsp. butter
- 2 tbsp. flour
- 2 cups beef stock
- salt and freshly ground pepper
- 1 12-inch circle of puff pastry

In a heavy bottom pan, sweat onions, carrot and celery in butter. Add mushrooms and cook until done. Add flour and cook until the flour taste is gone, about 5 minutes. Add beef stock, a little at a time, stirring constantly. Cook until thickened, about 5 minutes. Add corn, potatoes and peas. Season to taste and place in a pie pan.

Cover with puff pastry and bake at 350°F for 20 minutes. Remove from oven and let sit 15 minutes before slicing.

BEEF STROGANOFF

Serves 6

- 1 1lb. package beef tips
- 1 medium onion, sliced
- 3 cups mushrooms, sliced
- 3 tbsp. butter
- 2 cups sour cream
- 2 cups beef stock
- salt and freshly ground pepper
- ½ lb. egg noodles

Saute beef tips in butter and reserve. Add mushrooms to pan and sauté. Add onions and cook until tender. Add beef stock and reduce by three-quarters. Stir in beef and sour cream. Serve over egg noodles.

BEEF & VEGETABLE SOUP

Serves 8

- 1 1lb package beef tips, chopped
- 2 onions, minced
- 2 carrots, minced
- 3 celery stalks, minced
- 2 cups tomatoes, diced
- 1 cup barley
- ½ cup lentils
- 6 cups beef stock
- 1 tbsp. oil
- salt and freshly ground pepper

Sear beef in oil then remove from pan and reserve. Add carrot, celery and onion to the pan drippings and sweat. Add barley and cook for three minutes. Add tomato and beef stock and bring to a simmer, cooking for around 30 minutes. Add lentils and continue to simmer for another 10 minutes.

Add reserved beef and cook for another 10 minutes. Season to taste and serve.

STEAKBURGERS

HOW TO PREPARE

Partially thaw in refrigerator. Use scissors or kitchen shears to cut around the outer edge of the patties, breaking the seal. Peel off top of plastic and remove patties. No matter what your cooking method, be sure to cook to an internal temperature of 160°F, regardless of meat color.

On the Grill: Sear burgers 1 minute on each side over direct heat to seal in juices. Move to indirect heat. Grill for approx. 6 minutes per side, checking to ensure patties are not burning. Do not press burgers with spatula.

Grilling Machine: Preheat for 5 minutes. Place burgers on grilling machine and close lid.

Broiling: Preheat oven broiler for 10 minutes. During broiling, the oven door should remain ajar on electric ranges, but the door remains closed on gas ranges*. Place burgers on broiler pan rack and cook.

Pan Frying: Preheat a skillet or grill pan, place burgers in pan, cook on medium heat, flipping occasionally.

HOT DOGS

HOW TO PREPARE

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. Partially thaw hot dogs in refrigerator. Use kitchen shears to cut through packaging.

Whether grilling, broiling, steaming, pan frying or boiling, the goal is to always heat evenly and quickly. It only takes a few minutes until they're perfect! Hot dogs should measure a recommended internal temperature of 160°F using a meat thermometer before serving.

For best results, preheat grill, broiler* or grilling machine. Turn frequently to achieve even browning.

*Consult your owner's manual for specific broiling guidelines.

KANSAS CITY STEAKHOUSE STUFFED BURGER

Makes 4 burgers

- 8 classic steakburgers
- ¼ cup Worcestershire sauce
- 4 tsp. kosher salt
- freshly ground pepper
- 8 oz. melted butter
- 1 onion, sliced into ¼" thick slices
- 2 tbsp. minced garlic
- 1 lb. sliced mushrooms
- 1 cup red wine
- 12 oz. blue cheese, crumbled
- 1 cup steak sauce
- 8 slices ciabatta bread, toasted

Season the steakburgers with Worcestershire sauce, salt and pepper. Cover and refrigerate until needed.

Heat butter in a sauce pan over medium high heat. Once the butter has melted, saute the onions, garlic and mushrooms. Deglaze the pan with red wine. Allow wine to reduce to almost dry. Remove pan from the fire. Fold in the blue cheese.

Remove the seasoned steakburgers from the refrigerator. Place 1 – 2 oz. of the stuffing in the middle of one patty then place the second patty on top and seal the edges.

Cook the steakburgers on a preheated medium grill to 160°F. During the last five minutes baste the burgers with your favorite steak sauce. Place cooked steakburgers on the toasted ciabatta bread and serve.

HOW TO PREPARE

On the Grill: Preheat grill to high. Cook steaks for 2 minutes, flip and grill for 2 minutes more for medium rare. Grill additional minutes or until steaks reach desired doneness.

Pan Frying: Preheat non-stick skillet for 3 minutes on medium-high. Cook 2 minutes on each side for medium rare or cook to desired doneness.

Broiling: Set oven regulator to broil and preheat oven for 10 minutes. During broiling, the oven door should be left ajar for electric ovens and should remain closed for gas ranges. Consult your owner's manual for specific broiling guidelines. Place thawed steaks on broiler pan rack. Position broiling pan 4 inches from heating element. Broil for 6 - 8 minutes, turning once for medium rare, or cook to desired doneness.

MEDITERRANEAN STEAK SANDWICH

Serves 4

- 4 sirloin sandwich steaks, 4 oz. each
- 4 pieces pita bread, warmed
- 1 cup feta cheese, crumbled
- 2 medium tomatoes, seeded, chopped
- 1 small can ripe olives, sliced
- 1 cup onion, chopped

seasoning:

- 1 tbsp. olive oil
- 2 tsp. garlic, chopped
- 1 tsp. curry powder
- 1 tsp. ground cumin
- 1 tsp. fresh ground black pepper

sauce:

- 1 cup plain yogurt
- 1 cucumber, peeled, seeded, diced
- 2 tbsp. olive oil
- 1 tsp. dried dill weed
- 1 tsp. garlic, minced
- salt and pepper to taste

Combine seasoning ingredients and coat steaks. Place steaks on a broiler pan, 4 inches from the heat source and cook 4 minutes on 1 side and 3 minutes on the other.

Mix all ingredients for the sauce and store in refrigerator until needed.

Assemble sandwiches by slicing cooked sirloin across the grain into 1/8" pieces. Add other ingredients, ending with sauce.

DELICIOUS DESSERTS

HOW TO PREPARE

Want the perfect ending to a perfect meal? Our cakes come ready-to-eat, with no baking required. Just follow these easy instructions for the best results: The Sour Cherry Peach Tart, the Chocolate Velvet Boule and Lemon Charlotte Royale need

to be thawed out the same day for just a couple of hours. All of the other desserts must be thawed out in the refrigerator overnight. And you can store all of them in the refrigerator for up to three days. Quick, moist, simple.

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