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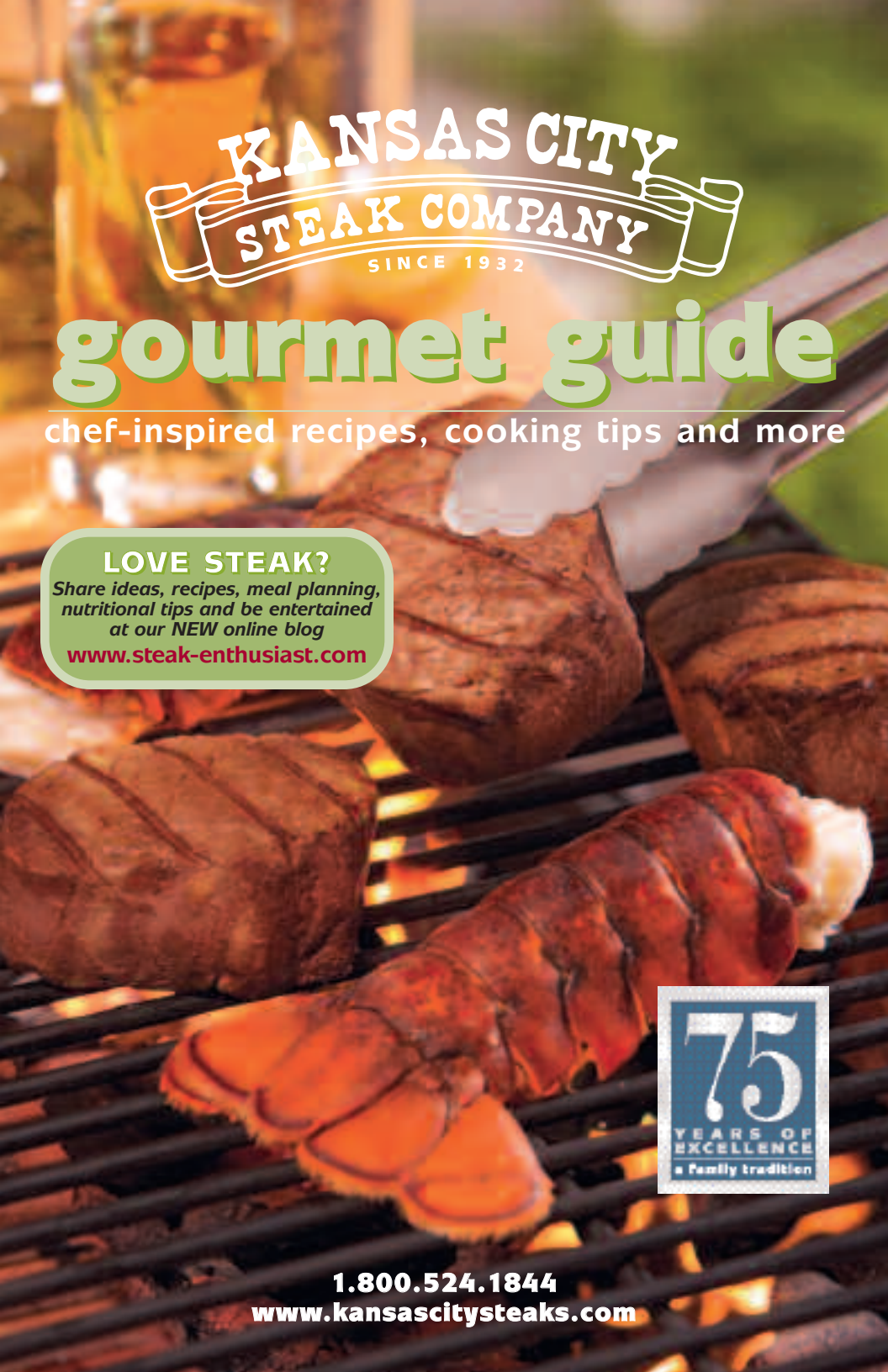
If, for any reason, you are not completely satisfied with your order, the Kansas City Steak Company will be happy to replace or refund the full price of your order. You've got our word on it.



gourmet guide

chef-inspired recipes, cooking tips and more

LOVE STEAK?
*Share ideas, recipes, meal planning,
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www.steak-enthusiast.com



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www.kansascitysteaks.com



great tasting meals couldn't be easier!



Thank you for choosing the Kansas City Steak Company™. Our family prides itself on providing a fantastic value on the highest quality meats and other delicious fine foods. And we've been doing just that since 1932.

At the Kansas City Steak Company an outstanding, top-of-the-line cut is our standard. Once you've tried a meal with a flavorful, Super-Trimmed™ filet mignon we're sure you'll want to come back again and again.

We're giving you this Gourmet Guide to say thank you for trusting us to make mealtime special. And to ensure your experience is the best it can be, we've included recipes, tips and instructions to guide you.

Our company is based firmly on family values--that's why we've been in business for over 75 years. Those standards of integrity, quality and hard work we began with long ago have made us a company you can trust.

Thanks again for inviting the Kansas City Steak Company to dinner! We hope you'll come back again and again.

All the best,

Edward Scavuzzo

Edward Scavuzzo
President

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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, its 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, scallops or chicken, these should not be refrozen. Crabcakes are okay to be refrozen. If these specific products arrive thawed, please call our customer service department at 1-800-524-1844.
- Thanks for choosing the Kansas City Steak Company. We look forward to many more meals together!

To learn even more about our outstanding products, visit us at

www.kansascitysteaks.com

You'll find seasonal recipes, ideas for entertaining and great specials. You can even buy our steaks and roasts online for yourself or send them as gifts. It's fast and easy. Look for information about our catalog and gift certificates, too!

ABOUT YOUR STEAKS

THAWING YOUR STEAKS

DO thaw your Kansas City Steak Company meats in the refrigerator. It will take 12 to 18 hours for steaks and 2.5 to 3 days for roasts, but it enhances the flavor by preserving the natural tenderness.

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, scallops or chicken, these should not be refrozen. Crabcakes are okay to be refrozen. If these specific products arrive thawed, please call our customer service department at 1-800-524-1844.

FLAVORFUL GRILLED STEAKS

Bring steaks to room temperature. We provide a pouch of our Steak & Prime Rib Seasoning with your shipment. Sprinkle it generously on your steaks before grilling.

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. Grill to taste using the times listed in the chart below. Let meat rest 5 minutes before serving.

MARINADED AND RUBBED BEEF PRODUCTS

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 grilling instructions refer to the chart below. For broiling, refer to the chart on the opposite page.

kansas city strip, top sirloin, ribeye, porterhouse & t-bone

thickness	rare	medium rare	medium
3/4 inch	6 flip 6	8 flip 6	8 flip 8
1 inch	7 flip 7	9 flip 7	9 flip 9
1 1/4 inch	8 flip 8	10 flip 8	10 flip 10
1 1/2 inch	9 flip 9	12 flip 9	12 flip 12

filet mignon & seasoned steaks

thickness	rare	medium rare	medium
1 1/4 inch	4 flip 4	5 flip 4	5 flip 5
1 1/2 inch	5 flip 5	6 flip 5	6 flip 6
1 3/4 inch	6 flip 6	7 flip 6	7 flip 7

ABOUT YOUR STEAKS

FLAVORFUL BROILED STEAKS

Preheat oven for 10 minutes on Broil. On electric ranges, during broiling leave the oven door ajar. On gas ranges, the door should remain closed. (NOTE: Consult your owner's manual for specific broiling guidelines.)

Before broiling, sprinkle steaks generously with our Steak & Prime Rib Seasoning packet included in your shipment.

Place thawed steak on broiler pan rack. Position broiler pan so surface of steak is 3-4 inches below the heat source.

top sirloin or ribeye steaks

thickness	distance from heat	total cooking time
1 inch	2-3 inches	8-10 minutes
1 1/2 inch	3-4 inches	14-18 minutes

bone-in steaks

thickness	distance from heat	total cooking time
1 inch	3-4 inches	15-20 minutes
1 1/2 inch	3-4 inches	27-32 minutes

kansas city strip steaks

thickness	distance from heat	total cooking time
1 inch	2-3 inches	9-11 minutes
1 1/4 inch	3-4 inches	13-17 minutes

filet mignon

thickness	distance from heat	total cooking time
1 inch	2-3 inches	13-16 minutes
1 1/2 inch	3-4 inches	18-22 minutes

Kansas City Steak Company offers lots of choices on first quality, western Kansas corn-fed beef, the finest in the world. We think you will agree!

- filet mignon
- kansas city strip steak
- ribeyes
- prime rib
- t-bone and porterhouse
- steakburgers
- the finest selection of top prime beef
- chicken entrées
- seafood entrées
- and delicious desserts

GIFT CERTIFICATES

Our Gift Certificates are ideal for any occasion - any time of year. We also have **E-Gift Certificates** which are especially perfect for a last minute gift idea. They're quick and easy to order - no mailing, no waiting, no fuss!

For either, specify the amount of your gift so your recipients can choose from our delicious array of steaks, roasts and more.

To order, visit us online at www.kansascitysteaks.com or call 1-800-524-1844.

MARINADES AND SAUCES

rosemary balsamic marinade

Makes 1 cup, enough for 6-8 steaks

- 1/2 cup balsamic vinegar
- 2 tbsp. extra virgin olive oil
- 6 garlic cloves, coarsely chopped
- 1/2 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.

mustard marinade

Makes 1 cup, enough for 6 - 8 steaks

- 1/3 cup olive oil
- 1/4 cup red wine vinegar
- 1/4 cup dry red wine
- 2 garlic cloves, minced
- 1 tsp. dried basil
- 2 tbsp. Dijon mustard
- 1 tbsp. ketchup

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

hearty marinade

Makes 3 cups, enough for 6 steaks

- 1/2 cup whiskey
- 1 1/2 cups stout beer
- 1/2 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 tsp. 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 or allow to cool. Then 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.

MARINADES AND SAUCES

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.

champagne cream sauce

Makes 1 1/2 cups, enough for 4 filets

- 3 tbsp. unsalted butter
- 1 large shallot, peeled, finely chopped
- 3 tbsp. flour
- 3/4 cup champagne
- 1/2 cup heavy cream
- salt and pepper to taste

Melt the butter in a medium saucepan. Add shallot and saute it over gentle heat for 5 minutes until it's softened and golden but not browned. Add flour, stir and cook for 1-2 minutes. Then gradually add the champagne to the pan. Blend in heavy cream, whisking until smooth. Bring all ingredients to simmer for another 1-2 minutes. Add salt and pepper to taste.

grilled shrimp sauce for steaks

Makes 3 cups, enough for 6 - 8 steaks

- 18 jumbo shrimp, shell on
- vegetable oil
- 1 tsp. kosher or sea salt
- 1 shallot, chopped
- 1 carrot, finely diced
- 1 celery stalk, finely diced
- 1 cup white wine
- 1 cup heavy whipping cream
- 1 lb. unsalted butter, cubed, softened
- salt and pepper to taste

Remove shells from shrimp. Brush shrimp with oil and season with salt. Refrigerate until grilling time.

In a 2-quart saucepan, saute shrimp shells, shallots, carrots and celery over medium-high heat until vegetables are soft and shrimp shells are pink. Add white wine and simmer until reduced by 2/3. Add heavy cream and lower heat to medium, continuing to simmer until reduced by 2/3. Once reduced, pour through a fine strainer into another small saucepan and place on low heat. Fold in butter and season to taste with salt and pepper. Ladle over grilled steak and shrimp.

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.

cajun crusted ribeye with creole butter

Serves 4

- 4 ribeye steaks
- 1 cup Cajun seasoning
- 1/2 cup olive oil
- 2 sticks butter, softened
- 1/2 cup Creole mustard
- 1 splash Cajun hot sauce
- salt and pepper to taste

Combine the Cajun seasoning and olive oil to form a paste. Rub the paste into the steaks on all sides. Place the steaks in a zip top bag. Marinate the steaks for 30 minutes.

Place the butter, mustard, hot sauce and salt and pepper into a blender until all the ingredients are combined. Place ingredients into the middle of a long strip of plastic wrap. Roll the butter into a log, shape and refrigerate.

Preheat the grill to high heat. Sear the ribeye on both sides for 4 – 5 minutes. Turn the heat down and continue to cook the steaks to your desired doneness.

As the steaks come off the grill cut a piece of the Creole butter and place it on top of the steak to melt.

oven roasted prime rib roast with charred tomato natural jus

Serves 8-10

- 1 beef prime rib roast
- 1 tbsp. fresh garlic, chopped
- 2 tbsp. kosher or sea salt
- 1 tbsp. cracked pepper
- 1 cup olive oil
- 2 tbsp. fresh sage, chopped
- 4 ripe tomatoes, cut into eighths

Preheat oven to 325°F. Combine garlic, salt, pepper, oil and sage. With the netted roast fat side up, rub spice mixture evenly over it and place it in a shallow roasting pan. Place the tomatoes evenly around the roast and drizzle with olive oil. Season tomatoes with the remaining season mixture. Follow roasting instructions as outlined under How To Prepare, but keep roast fat side up and do not rub with Steak & Prime Rib Seasoning.

While roast is resting, place the tomatoes and juices from roasting pan in a medium pan and bring to a boil. Reduce heat to a slow simmer for 10-15 minutes to allow the tomatoes to break up further. Stir occasionally and then spoon the tomato jus over the sliced roast and serve.

The centerpiece of a truly special meal, our prime rib roast is one of the most delicious cuts available. Your family and guests will eagerly anticipate its artistic marbling and tender, juicy flavor as they smell the irresistible aroma coming from the oven. Our prime rib is boneless and trimmed to lean perfection.

HOW TO PREPARE

Place meat, fat side up, on rack in a shallow roasting pan. Season with Kansas City Steak Company Steak & Prime Rib Seasoning (included in your order). Rub evenly over surface of netted roast. Do not add water or cover. Roast in 325°F oven until meat thermometer registers 135°F (approximately 1 to 1 1/2 hours) for medium-rare or 145°F (approximately 1 1/2 to 2 hours) for medium. Cover roast with aluminum foil tent and allow to stand 15 to 20 minutes. Remove netting and trim excess fat before carving.

The Kansas City Steak Company now offers Citrus & Herb or Rosemary & Garlic rubbed prime rib roasts. Add a little zest and spice to our famous roasts for even more flavor and satisfaction.

BEEF WELLINGTON

Revel in the rich, hearty taste of our elegant Beef Wellington. It's made of only the finest filet mignon with a mushroom duxelle wrapped in a light pastry shell. This is a great dish for dinner parties – a bit out of the ordinary, yet something everyone will enjoy.

HOW TO PREPARE

From Frozen: Preheat the oven to 400°F. Place on an elevated chrome rack on top of a sheet pan. Cook for approximately 37 minutes for medium rare and 39 minutes for medium. Let the beef wellington rest for 5 minutes before serving.

We do not recommend preparing the beef wellington from thawed.

Or more commonly known as beef tenderloin. Originally, they called it "Chateaubriand," after the French diplomat and author Francois Rene Auguste Chateaubriand (1768-1848), who was known for his rich, musical prose and opulent lifestyle. His personal chef, Montmireil, created the decadently juicy and delicious uncut filet mignon in roast form that now bears Chateaubriand's name. We've included our Kansas City Steak Company Gourmet Guide to help you cook this easy-to-prepare roast to mouth-watering perfection.

HOW TO PREPARE

Rub meat with softened butter then sprinkle with steak spices 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 oven until the meat thermometer registers 135°F (about 30 minutes). Beef tenderloin is best when cooked to rare or 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.

marinated and grilled tenderloin roast

Serves 4

2 lb. beef tenderloin
sea salt
pepper, freshly ground
1/2 cup olive oil
1 bay leaf
2 onions, sliced
1 garlic clove, minced

Rub the tenderloin on both sides with salt and pepper. Place meat in shallow pan. Add bay leaf, onions and garlic. Drizzle with oil. Cover and marinate in refrigerator for 2-3 hours, turning meat once or twice. Drain meat and discard marinade.

Grill over medium-hot charcoal fire, turning to brown evenly. Continue cooking over indirect heat in covered grill about 25 minutes, turning frequently, until meat is desired degree of doneness.

INTERNAL TEMPERATURES: how to measure doneness

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.

grilled tenderloin salad with peaches, pecans and limes

Serves 4

2 lb. beef tenderloin roast
1 tbsp. ancho powder
1 tbsp. chili powder
1 tbsp. ground coriander
1 tbsp. cumin
1 tbsp. sweet paprika
1 tbsp. dried oregano
1/4 tsp. cinnamon
1 tsp. sugar
1/4 cup olive oil
1 tbsp. honey
6 peaches, halved and pitted
3 limes, sliced
4 cups baby greens
1 cup pecans, toasted

Combine all of the spices with honey and olive oil. Rub the entire roast. Cover and marinate for one hour.

Preheat the grill to a medium high heat. Brush the peaches with oil and place on the grill for 5 minutes. Turn the peaches over and grill for an additional 3 minutes. Place the lime slices on the grill for 2 minutes on each side.

Scrape any excess chili powder off the roast. Rub with oil and grill for 4 minutes per side. Remove the roast and allow to rest for 5 - 10 minutes. Slice tenderloin into thin strips against the grain.

Assemble the peaches and lime slices around the base of the plate followed by thin slices of the beef. Toss the greens with olive oil, salt and pepper. Place the greens in a nice tight mound on top of the beef and serve.

grilled beef tenderloin with chimichurri sauce

Serves 4

2 lb. beef tenderloin roast
1 cup olive oil
2/3 cup sherry vinegar
2 tbsp. fresh lemon juice
1 cup flat leaf parsley, chopped
4 tbsp. fresh basil, chopped
1 tbsp. fresh oregano, chopped
3 tbsp. garlic, minced
2 tbsp. shallots, minced
1 tsp. cracked black pepper
2 tsp. kosher salt
1/2 tsp. crushed red pepper
1 loaf of crusty bread

In a food processor add all of the ingredients except for the beef and bread. Pulse the ingredients together, do not blend, until smooth. Remove one cup of the mixture and reserve.

Place the remaining mixture into a zip top bag. Add the beef and marinate in the refrigerator for 6 - 8 hours. Remove the tenderloin from the marinade and place on a very hot grill. Sear on both sides for 3 - 4 minutes. Turn the heat down and continue to cook until you have reached an internal temperature of 135°F.

Allow the tenderloin to rest for 5 minutes. Thinly slice the meat and serve with the reserved sauce and crusty bread.

certified by the American Heart Association

Want beef that's packed with flavor AND good for your heart? These select Kansas City Steak Company™ beef medallions are heart-healthy and certified by the American Heart Association. Each beef serving has only 110 calories and 2 grams of fat – that's comparable to a boneless, skinless chicken breast. Cut from hand-selected western Kansas beef, they're Triple-Trimmed™, aged up to 28 days and lightly seasoned, containing no MSG or other additives or preservatives. They're simply lean, healthy, flavorful beef. Enjoy!

HOW TO PREPARE

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

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



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 beef medallions 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.

moroccan pita with couscous salad and mint-parsley yogurt sauce

Serves 4

1 lb. beef medallions
1 tsp. cinnamon, ground
1 tsp. coriander, ground
1 tsp. turmeric
1/2 tsp. black pepper
1/2 tsp. cumin
1/2 tsp. nutmeg
1/4 cup olive oil
4 pitas, warmed
1 box couscous, cooked
1/2 tomato, diced
1/2 tsp. garlic, minced
1 tbsp. red onion, diced

yogurt sauce

1 cup non-fat yogurt
1 tbsp. non fat mayonnaise
2 tbsp. lemon juice
1/2 tsp. garlic, minced
2 tbsp. mint, chopped
2 tbsp. parsley, chopped

Combine all of the yogurt sauce ingredients in a glass bowl. Cover and refrigerate until needed.

In another bowl, combine all of the spices and olive oil. Coat the meat in the spices and allow to marinate for 12 to 24 hours.

Preheat a grill over medium high heat. While the grill is preheating combine the couscous, tomatoes, garlic and red onions. Cover until needed.

Place the kabobs on the grill. Cook 2 - 3 minutes then turn the kabobs over. Place the pita bread on the top shelf or cool part of the grill.

To assemble, place 1 - 2 tablespoons of couscous on the pita bread followed by the meat, topped with the yogurt sauce. Fold in half and serve.

caribbean beef medallion salad with mango vinaigrette

Serves 4

4 bamboo skewers
1 lb. beef medallions
1/2 cup dry jerk rub
1/4 cup olive oil
1 head butter lettuce, whole, cleaned
2 cups spinach leaves, whole, cleaned
1 cup golden pineapple
1/2 red onion, julienned
1 red bell pepper, julienned

mango vinaigrette

1 lime, juiced
1 ripe mango, peeled and seeded
1/4 cup honey
1 tsp. shallot, chopped
2 tbsp. cilantro, chopped
1/2 cup olive oil
salt and pepper to taste

Soak bamboo skewers in water for 1 to 2 hours. Combine the jerk seasoning and 1/4 cup olive oil. Place the mixture into a large zip top bag. Add the beef medallions to the marinade and toss to coat well. Marinate for 1 - 2 hours.

Preheat an outdoor grill to medium high heat. Place the beef medallions on the bamboo skewers. Grill for 3 - 5 minutes then rotate the skewers.

Remove the kabobs from the grill and let the meat rest for 5 - 10 minutes. Remove from the skewers.

While the meat is resting, combine the lime, mango, honey, shallot and cilantro in a blender. Puree the mixture well. Slowly add the olive oil until it has been completely combined. Add salt and pepper to taste.

In a large bowl, toss together the greens, fruit, vegetables, beef medallions and vinaigrette together and serve.

herb crusted beef medallions with pasta margherite

Serves 4

1 lb. beef medallions
1/4 cup olive oil, plus 1 tbsp.
1/4 cup balsamic vinegar
1 tsp. parsley, chopped
1 tsp. oregano, chopped
1 tsp. cracked black pepper
1 tsp. kosher salt
1/4 red onion, julienned
1 tsp. fresh garlic, chopped
1/4 cup red wine
1 large tomato, small diced
1 lb. penne pasta, cooked
1/4 cup low sodium beef broth
1/4 cup fresh basil, julienned
1 lemon, juiced

In a bowl, combine the 1/4 cup olive oil, vinegar, parsley, oregano, salt and pepper. Pour the marinade into a zip top bag. Add the beef medallions and marinate 1 - 2 hours.

In a large saute pan, heat 1 tbsp. olive oil over medium high heat. Drain the beef medallions and place in the hot saute pan. Sear the meat on all sides for 2 to 3 minutes. Remove the meat from the pan. Add the onions and garlic to the pan. Reduce the heat to medium and sweat the onions and garlic for 3 - 4 minutes.

Deglaze the pan with the red wine. Let the red wine reduce for 2 - 3 minutes. Add the tomatoes, pasta and beef broth to the pan. Toss the mixture well. Add the beef medallions and the fresh basil. Toss the pasta well and heat an additional 2 - 3 minutes. Add the fresh lemon juice and toss one more time. Serve.

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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.



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tuscan roasted steaks spiedini

Serves 4

- 4 seasoned steaks
- 1 cup Cabernet Sauvignon
- 2/3 cup onion, chopped
- 1/4 cup olive oil
- 1 lemon, juiced
- 1/4 cup balsamic vinegar
- 1 tsp. fresh rosemary, chopped
- 1 tsp. fresh oregano, chopped
- 1 tsp. fresh basil, chopped
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1/2 cup bread crumbs, seasoned
- 1/2 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.

seared steak with spicy orange-cranberry sauce

Serves 2

- 2 seasoned steaks
- 2 tsp. vegetable oil
- 1/2 onion, finely chopped
- 1 1/4 cups cranberry sauce, canned
- 1 orange, juiced
- 2 tsp. prepared horseradish
- 3/4 tsp. mustard
- 1/4 tsp. Worcestershire sauce
- 1 tbsp. water

Heat oil in a 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
- 1/3 cup lime juice
- 1/3 cup orange juice
- 1/4 cup fresh mint, chopped
- 1/4 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.

grilled steak with steak house mushrooms

Serves 2

- 2 seasoned steaks
- 2 tbsp. olive oil
- 1/2 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
- 1/4 cup port wine
- 1 tbsp. fresh flat leaf parsley, chopped
- 1 tsp. fresh chives, chopped
- salt to taste

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. Adjust the seasoning with salt and pepper.

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

Looking for a great last-minute meal option? Perfect for outdoor grilling or indoor cooking as well, our steakburgers are made to order. Whether you like yours with cheddar cheese, chili cheese, cheddar bacon, bacon, sweet Vidalia® onions or simply classic-style, we've got a taste for you.

HOW TO PREPARE

Partially thaw burgers 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.

On the 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, checking to ensure patties are not burning. Do not press burgers with spatula. Cook until internal temperature reaches 160°F, regardless of meat color.

Grilling Machine: Preheat machine for 5 minutes. Place burgers on grilling machine and close lid. Cook until internal temperature reaches 160°F.

Broiling: Preheat oven on broil for 10 minutes. During broiling, the oven door should remain ajar on electric ranges, but the door remains closed on gas ranges (consult your owner's manual for specific broiling guidelines). Place burgers on broiler pan rack and cook until internal temperature reaches 160°F, regardless of color.

kansas city steakhouse stuffed burger

Makes 4 burgers

- 8 classic steakburgers
- 1/4 cup Worcestershire sauce
- 4 tsp. kosher salt
- freshly ground pepper
- 8 oz. melted butter
- 1 onion, sliced into 1/4" 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.

cuban burger

Makes 4 burgers

- 1 tbsp. roasted garlic
- 1/2 cup mayonnaise
- 4 classic steakburgers
- salt and pepper to taste
- 1/4 cup Dijon mustard
- 4 hamburger buns
- 8 slices Swiss cheese
- 4 ounces smoked ham, thinly sliced
- 4 dill pickle slices

In a bowl combine the roasted garlic and mayonnaise. Refrigerate until needed.

Preheat the grill to high. Season the steakburgers with salt and pepper. Grill for 3 – 4 minutes per side or until cooked to 160°F. Remove from grill and reduce the heat to low.

Spread both sides of the bun with the mustard and the garlic mayonnaise. Place swiss cheese on the bun followed by the patty. Top the patty with ham, pickles and the second slice of cheese. Cover with the other bun. Wrap the burgers in foil and place back on the grill weighted by a cast iron pan or other heavy object. Cover and cook for an additional 2 minutes.

something for everyone

Sometimes you just want something different! For an easy way to dress up your steakburgers, try adding one or more of these toppings:

- feta, black olives and grilled onions
- caesar dressing, romaine lettuce, and avocado slices
- green chilis and avocado slices
- pepperoni, mozzarella, pizza sauce
- sour cream, jalapenos and onions
- grilled pineapple and teriyaki sauce
- roasted red peppers
- sun dried tomatoes
- peanut butter and bacon
- brie cheese, bacon, grilled onions

Or, for an even easier solution, order some of our other styles of steakburgers. They're ready-made and already packed with fabulous flavor. Choose from:

- bacon
- cheddar cheese
- Vidalia® onions
- cheddar and bacon
- chili cheese

There are so many ways to put together the perfect burger. We can't count them all! If you're really adventurous you can even add some of your favorite toppings to our flavored steakburgers for a punch of taste that will leave you satisfied!

Have fun experimenting with all the different combinations. But one word of warning: You might not be able to choose a favorite. We can't!

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.

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.

HOW TO STORE HAM AND TURKEY

Here are some tips for storing your Kansas City Steak Company ham or turkey for future use:

- Refrigerate as soon as possible.
- If the ham or turkey will be used within 14 days, it may remain in the refrigerator.
- If the ham or turkey will not be used within 14 days, it should be stored in the freezer. In this case, 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.

hickory-smoked turkey

HOW TO PREPARE

To serve at room temperature: If turkey is refrigerated, remove it 4-5 hours before serving. If turkey is frozen, let it stand in the sink or a pan overnight. Turkey needs to defrost and reach room temperature. If you wish, you may place in refrigerator to thaw, which usually takes 2 days. After turkey has reached room temperature, remove plastic wrapping. The turkey is now ready to 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.

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.

HOW TO CARVE TURKEY

STEP 1: Place turkey on large platter. Bend legs out and backward, slicing them from the breast. Remove wing from breast.

STEP 2: Place wings and legs on plate. Sever them at joints. Slice dark meat from thigh and drumstick.

STEP 3: Place fork astride breastbone. Starting just above point where wing joined breast, cut thin slices of breast meat, always cutting parallel to breastbone.

green pea salad

Serves 6 - 8

- 2 packages of frozen green peas
- 1/2 cup onion, chopped
- 1/2 cup celery, chopped
- 1 cup cheddar cheese, grated or cubed
- 3 eggs, hard boiled and chopped
- bacon bits to taste

dressing:

- 3/4 to 1 cup mayonnaise
- 2 tsp. horseradish
- 1/2 tsp. salt
- 1/2 tsp. prepared hot sauce
- 1 1/2 tsp. vinegar

Mix together all of the ingredients for the dressing. In a separate bowl, combine the vegetables, cheese and eggs. Pour the dressing over the top and mix well. Cover and refrigerate until needed.

potato salad

Serves 14

- 5 lbs. potatoes, Idaho or red
- 6 eggs, hard boiled and chopped fine
- 2/3 cup canola oil
- 2/3 cup sour cream
- 3 tbsps. vinegar, balsamic or white wine
- 1 1/2 tsp. salt
- 3 tsp. dried dill weed
- pepper to taste
- 1 cup celery, diced
- 1 1/2 tsp. onion powder
- 1 1/2 tsp. garlic powder
- 1 1/2 cups mayonnaise

Boil potatoes and eggs until potatoes are tender. Cool until you can handle, then peel and slice potatoes 1/4" thick. Combine oil, vinegar, salt, pepper, garlic powder and onion powder. Pour half of the dressing over the potatoes and let stand for at least 1 hour or overnight. Mix mayonnaise, eggs, sour cream, dill weed, celery and remaining dressing. Add to the potato mixture and chill.

smoked duck

Our tender, juicy, cured duck meets the same high standards of quality you've come to expect from the Kansas City Steak Company. And the best part? You just warm and serve.

HOW TO PREPARE

Thaw your duck in the refrigerator. Preheat the oven to 325°F.

Wrap the duck tightly in foil and place in a roaster. Heat for 45 minutes to one hour. Slice and serve.

hickory-smoked ribs

Our pork ribs are irresistibly tender and absolutely addictive. Some of the finest cuts available so the meat literally falls off the bone. Serve them with or without sauce - however you choose.

HOW TO PREPARE

For rubbed ribs with no sauce: Thaw in the refrigerator overnight. When ready to prepare, preheat the oven to 325°F.

Remove the 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.

chicken wellington

Our Chicken Wellington is 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 the 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°F when measured with a thermometer.

SERVING SUGGESTIONS

For a perfect complete meal, try serving with 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.

chicken kiev

Enjoy our amazingly tender breaded Chicken Kiev with chive- and dill-seasoned butter. It makes its own sauce so you don't have to!

HOW TO PREPARE

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°F, when measured with a thermometer.

chicken cordon bleu

Try our Chicken Cordon Bleu with a mix of mellow Swiss cheese and cream cheese with Canadian bacon on a lightly breaded breast. It's richly delicious!

HOW TO PREPARE

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°F when measured with a thermometer.

We DO NOT recommend preparing any of the chicken entrees from thawed.

wild rice with cranberries

Serves 6 as a side dish

- 1 - 6 oz. package wild rice
(remove seasoning packet)
- 2¹/₄ cups chicken broth
- 2 tbsp. butter or margarine
- 1 large onion sliced
- 2 tsp. brown sugar
- 1/2 tsp. allspice
- 1 cup dried cranberries
- 1 tsp. orange zest
- 1/2 cup toasted pecans or pine nuts

Prepare wild rice according to package directions, using chicken broth in place of water and excluding the seasoning packet.

Melt butter in a skillet and add onion and sugar. Cook at medium until liquid is absorbed. Cook on low until onions caramelize, about 20 minutes. Add cranberries, allspice and orange zest to onion mixture. cover and let cook about 5 minutes until cranberries plump. Put rice in a serving bowl and add onion mixture and toasted nuts. Serve hot.

stuffed pork chop

Our sophisticated chop is basted in butter and stuffed with bread cubes, bacon, crimini mushrooms, celery, onions, roasted garlic and spices. Invite your friends and enjoy! They look, smell and taste like they're fresh off the patio grill.

HOW TO PREPARE

Allow to thaw in the refrigerator overnight.

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 160°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 160°F as measured by a thermometer.

Convection Oven: Reduce temperature by 25°F and follow guidelines for convention ovens.

chicken spiedini

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.

HOW TO PREPARE

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.

precooked country fried steak

HOW TO PREPARE

Conventional oven: Bake frozen steaks at 400°F for 20 minutes.

Microwave: Microwave frozen steaks on high for one minute. Finish cooking in a skillet for 30 - 60 seconds on each side to add crispiness.

Deep fryer: Cook frozen steaks in oil at 350°F for 4 minutes.

COUNTRY GRAVY: See gravy packet for preparation instructions.

country fried steak omelet

Serves 2

- 6 eggs
- 1/2 cup milk
- 2 cups fried potatoes
- 2 country fried steaks
(cooked per above instructions)
- country gravy

Beat milk and eggs together. Cook as an omelet. Cut heated country fried steaks into strips and place on omelet. Put 2 cups fried potatoes on omelet. Fold over and serve with country gravy cooked per instructions.

country fried steak sandwich

Cook country fried steaks per instructions. Place on a bun with lettuce, tomato and onion. Top with horseradish, mustard or mayonnaise.

country fried steak chili melt

Cook country fried steaks per instructions. Top with generous amount of hot chili. Top with shredded cheddar cheese, chopped onions, diced tomatoes. Sliced jalapenos can be added for extra heat.

salmon en crouete

Our fresh salmon with red peppers, green peppers and yellow onions is wrapped in a thin, flaky pastry dough with a garlic dill compound butter. Exquisitely moist and tender, its flavor is a downright sensation.

HOW TO PREPARE

Thawed: Remove salmon from plastic packaging and place in refrigerator to thaw for 12 hours. When ready to prepare, preheat the oven to 400°F. Place the salmon en crouete on a sheet pan sprayed with non-stick oil and bake for 25 minutes or until internal temperature reaches 150°F when measured with a thermometer.

From Frozen: Preheat the oven to 400°F. Remove salmon from plastic packaging and place on a sheet pan sprayed with non-stick oil and bake for 40 minutes or until internal temperature reaches 150°F when measured with a thermometer.

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.

grouper in banana leaf

All tied up with a bow, our selection of grouper is wrapped in a gorgeous banana leaf to seal in the juices and extraordinary flavor of this popular fish entrée. Topped with a savory tomato dressing and lime slice, it makes an impression that's lasting whether in a formal or casual table setting.

HOW TO PREPARE

From Frozen: Remove grouper from packaging and leave it in the green leaf. Place it to rest in the refrigerator for one hour or until slightly soft.

Preheat the oven to 350°F. Place on a sheet pan sprayed with non-stick oil and bake for 35 - 45 minutes or until internal temperature reaches 150°F when measured with a thermometer.

We DO NOT recommend preparing from thawed.

shrimp and scallops

HOW TO PREPARE

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

bacon-wrapped scallops:

Saute scallops in extra virgin olive oil over medium heat, searing one side to a light brown. Turn them over and place the pan in the oven at 350°F for 5 - 8 minutes. Be sure to use an oven-safe pan.

When they are cooked, remove scallops from the pan and save the juice. Deglaze the pan over medium heat with an amount of white wine equal to the amount of scallop/bacon juice. Simmer 1 minute. Combine no more than 1 tablespoon each of butter and flour. Add flour/butter mixture to the juice in the pan in small amounts while whisking the mixture. Let thicken for one minute after adding last portion of flour/butter. Pour over scallops and serve.

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.

grilled shrimp

Serves 6

- 18 jumbo shrimp
- 1/4 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.

scampi

Serves 6

- 18 jumbo shrimp
- 1/4 cup butter
- 4 tbsp. garlic, minced
- 6 green onions, thinly sliced
- 1/2 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.

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.

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.

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 crabcakes and cook for an additional 8 minutes or until crabcakes are golden brown and hot on the inside.

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.

TOP SIRLOIN SANDWICH STEAKS

These tender, juicy steaks are a great answer for any time. Boneless Kansas City Steak Company™ sirloin sandwich steaks come from 100% pure, corn-fed western-Kansas beef and are never chopped or formed. Perfect for picnics, cookouts or just a quick meal at home, our sandwich sirloin is everything even the most demanding steak lover could want.

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 the 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 the sauce.

DELICIOUS DESSERTS

HOW TO PREPARE

Want the perfect ending to a perfect meal? We've made it simple. Our cakes come ready-to-eat, with no baking required. However, we suggest you follow these easy instructions for the best results: Remove the cake's outer wrap while it is still frozen. Cover the

cake lightly with plastic wrap or foil (taking care not to touch any icing or topping) and thaw it until the cake is room temperature. That's how quick and easy it is to have moist, delicious desserts - without all the work. Enjoy!

WINE & FOOD PAIRING GUIDE

	cheese/nuts	meat/fowl	seafood	veggie/fruit	herb/spice	sauces
Sauvignon Blanc	feta chèvre pine nuts	chicken turkey	sole oysters scallops	citrus green apple asparagus	chives tarragon cilantro	citrus light
Chardonnay	Asiago havarti almonds	veal chicken pork loin	halibut shrimp crab	potato apple squash mango	tarragon sesame basil	cream pesto
Riesling	havarti Gouda candied walnuts	smoked sausage duck	sea bass trout	apricots chili peppers pears	rosemary ginger	sweet BBQ spicy chutney
Pinot Noir	goat cheese Brie walnuts	lamb sausage filet mignon roasted chicken	orange roughy tuna	mushrooms dried fruit figs strawberries	nutmeg cinnamon clove	mushroom light- medium red sauce
Syrah	sharp cheddar Roquefort hazelnuts	roast game pepperoni spicy sausage	salmon	currants stewed tomatoes beets	oregano sage	heavy red BBQ
Merlot	Parmesan Romano chestnuts	grilled meats steak	grilled swordfish tuna	caramelized onions tomatoes plums	mint rosemary juniper	bolognese bèarnaise
Cabernet Sauvignon	cheddar Gorgonzola walnuts	venison ribeye beef stew	grilled tuna	black cherries broccoli tomatoes	rosemary juniper lavender	brown tomato
Zinfandel	ripe Brie aged cheese	pork spicy sausage beef duck	cioppino blackened fish	cranberries grilled peppers eggplant	pepper nutmeg	spicy Cajun salsa



A Taste of the Truth.

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