

CHICAGO STEAK COMPANY, THE PERFECT GIFT FOR ANY OCCASION.

Have you ever bought a gift, and worried it wasn't the right one? Chicago Steak Company is the easy, perfect gift. Give the gift of gourmet steaks, seafood and desserts for any occasion.

Our delectable gifts are sure to please anyone – from that hard-to-buy-for person, to the person who has everything.

OUR GOURMET FOODS ARE FANTASTIC FOR

Birthdays • Wedding Gifts • Anniversaries
House Warmings • Retirements • Promotions
Father's Day • Mother's Day • Thank You
Christmas • Hanukkah • Valentine's Day
Employee Recognition • Special Gift For Yourself

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CHICKEN COOKING INSTRUCTIONS

1. Thaw in refrigerator
2. Preheat broiler or grill to medium heat
3. Cook 10-15 min on each side until juices run clear
4. Continue to cook until internal temperature reads 165°F

NO DRY ICE?

Don't be alarmed if the dry ice has evaporated – this is expected. You can serve or refreeze your steaks as long as they are cool to the touch upon arrival. For optimal taste, be sure to thaw all meat in the refrigerator. Always leave the wrapper on when thawing.

CUSTOMER SERVICE

1-888-970-1118

MyChicagoSteak.com



CHICAGO STEAK COMPANY'S DEDICATION TO QUALITY

Inside this box are perfectly aged, hand-cut premium steaks – the beginning to the **Ultimate Steak Experience™**. Our juicy steaks must pass many quality and safety inspections or they do not get branded by the Chicago Steak Company.

We guarantee that these succulent steaks are the finest in every way, from marbling to packaging.

This Registered Number confirms our promise of excellence and guarantees that we are

Delivering the World's Finest Beef.

REGISTERED



BY:

Matthew Conley
VICE PRESIDENT, OPERATIONS

STEAK COOKING TIPS

- Plan** ahead. A steak is most flavorful and tender if it is not overcooked.
- Prepare** the steak & cooking surface. Your steak should be placed on a baking tray in the refrigerator overnight to thaw. Once thawed, you should set your grill or broiler to high. If you are using charcoal, the coals should be ashen gray and red-hot. If you are using a range, the pan should be hot, but make sure it is not smoking.
- Season** your steak. Salt and pepper your steak to taste. To liven up any grilling experience, season with Chicago Steak Company steak seasoning.
- Lightly oil** cooking surface.
- Sear** the steaks on the first side. Use the cooking chart for guidance and flip your steaks once the juices begin to bead on the surface.
- Cook** steaks on second side using the cooking chart as a guide. Less time will be needed on this side so be attentive.
- Gauge** doneness. This can be determined by touch, or by using a meat thermometer. Keep in mind your steak will continue to cook after you take it off the heat so you should remove it about 5° F before the desired doneness.

When using a thermometer, make sure to measure the temperature at the center of the steak. A rare steak will feel very soft and have an internal temperature between 125° - 130°F. A medium rare steak will feel soft and springy to the touch and the internal temperature will be 130° - 140° F, medium steaks will offer resistance when touched and register 140° -150° F. Well-done steaks will feel firm with an internal temperature of 160° F.
- Rest** your steak. By allowing your steak to sit for 3-5 minutes prior to serving, you let the juices flow back from the center of the meat, resulting in a juicy, succulent steak.
- Learn more with videos.** For more cooking tips, videos & recipes (including chicken, pork, and seafood cooking instructions) visit: MyChicagoSteak.com/Steak-University



STEAK
UNIVERSITY

USE OUR STEAK-COOKING CHART FOR THE PERFECT STEAK

CHART		Red-Hot Charcoal		Preheated oven broiler 2"-3" from heat source	
Thickness	Doneness	First Side	After Turning	First Side	After Turning
3/4"	Rare	4 minutes	2 minutes	5 minutes	4 minutes
	Medium	5 minutes	3 minutes	7 minutes	5 minutes
	Well	7 minutes	5 minutes	10 minutes	8 minutes
1"	Rare	5 minutes	3 minutes	6 minutes	5 minutes
	Medium	6 minutes	4 minutes	8 minutes	6 minutes
	Well	8 minutes	6 minutes	11 minutes	9 minutes
1 1/4"	Rare	5 minutes	4 minutes	7 minutes	5 minutes
	Medium	7 minutes	5 minutes	8 minutes	7 minutes
	Well	9 minutes	7 minutes	12 minutes	10 minutes
1 1/2"	Rare	6 minutes	4 minutes	7 minutes	6 minutes
	Medium	7 minutes	6 minutes	9 minutes	7 minutes
	Well	10 minutes	8 minutes	13 minutes	11 minutes
1 3/4"	Rare	7 minutes	5 minutes	8 minutes	7 minutes
	Medium	8 minutes	7 minutes	9 minutes	8 minutes
	Well	11 minutes	9 minutes	14 minutes	12 minutes

Cooking times are for fully thawed steaks. Steaks, burgers, and chops that are 1 inch or more in thickness are best cooked using a two-stage cooking method. Sear first over direct heat, then finish over indirect heat. Be sure to deduct the searing time from the total estimated cooking time.