

JOHNNY FLEEMAN'S

GOURMET

SINCE 1988

LEGENDS STEAKHOUSE BROWN RICE

MADE WITH



LEGENDS BROWN RICE

Ingredients

White Rice	2 Cups
Beef Broth.....	3 Cups
Butter - Real.....	1/2 Stick
Lipton Onion Soup Mix	1 Pack
JOHNNY FLEEMAN'S	
<i>Marinade & Seasoning</i>	1/2 Cup
Slivered Almonds.....	1/2 Cup

Instructions

- Mix all ingredients into a baking dish
- Cover with Aluminum Foil
- Bake at 350 degrees for 35 minutes
- Remove from oven, uncover and stir thoroughly
- Let sit for additional 30 minutes (covered) before serving.

Helpful Tips: Almonds need to be toasted. You can substitute a baking dish for a metal pan if you prefer.

For more information on JOHNNY FLEEMAN'S
Products or Legends Recipes contact us @ 931-762-8134
or visit our website www.JohnnyFleeman.com

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LEGENDS STEAKHOUSE SMOKEY MOUNTAIN MEATLOAF

MADE WITH



SMOKY MOUNTAIN MEATLOAF

Ingredients

Lean Ground Beef	2 Lbs
Meatloaf Seasoning.....	2 Pks
Cracker crumbs	2 Cups
Fresh Eggs	2 ea
Onion - Chopped	1/2 Cup
Milk	1/4 Cup

Instructions

- Mix all ingredients together and place in aluminum loaf pan
Bake at 350 degrees for 45 to 60 minutes or until don
- Remove from oven. Mix topping (BELOW) and spread evenly
over meatloaf. Place back in oven and turn your dial to broil
- Broil for 2 to 3 minutes or until topping starts to caramelize
DON'T WALK AWAY

Meatloaf Topping

Brown Sugar	1/4 Cup
Ketchup	1/4 Cup
JOHNNY FLEEMAN'S <i>Legendary Bar-B-Que Sauce</i>	1/4 Cup

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LEGENDS STEAKHOUSE BABYBACK RIBS

MADE WITH



BABYBACK RIBS

Instructions

- Lay ribs flat on counter, meat side up. Massage a generous amount of **JOHNNY FLEEMAN'S Bar-B-Que Rub** into meat.

Legends Steakhouse Recipe

- We cook these succulent ribs in our slow cooker, but you can get the same results using your conventional oven at home.
- Preheat oven at 250 degrees.
- Using a larger pan with a grate in the bottom, mix 1/2 cup of liquid smoke and 2 cups of water then pour into bottom of pan. Lay ribs on rack with meat side up and cover pan with aluminum foil.
- Place pan in oven and slow cook for about six hours. Ovens may vary so you'll need to check your ribs after about 4 hours. Be careful un-doing the foil as steam will be coming out (very hot).
- Once ribs are done, brush **JOHNNY FLEEMAN'S Bar-B-Que Sauce** onto the meat. For best results; after brushing with Bar-B-Que Sauce, place back in oven under (broil setting) and let the Bar-B-Que Sauce caramelize.

Here at the restaurant we slow cook these ahead of time and then re-heat over our grille as needed. You can do the same at home!

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JOHNNY FLEEMAN'S

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LEGENDS STEAKHOUSE PRIME RIB OF BEEF

MADE WITH



PRIME-RIB OF BEEF

— *Prep Method For Loin* —

- Trim any excess fat from the meat.

— *Legends Steakhouse Recipe* —

- Massage entire loin with *Johnny Fleeman's Steak Marinade & Seasoning*. You do this so the seasoning will stick to the meat.
- With the fat side up (cooking side) sprinkle entire side with Ground Rosemary Seasoning (spice).
- Sprinkle loin generously with *JOHNNY FLEEMAN'S Prime-Rib Seasoning*.
- Place loin in Browning Bag with seasoned side up; set on sheet pan or cake pan. Place in pre-heated oven at 250 degrees. Set timer for 2.5 hours. Ovens may vary. Check the prime-rib loin after the first hour for an internal temperature of 125 degrees. Keep cooking until an internal temperature of 125 degrees is reached for a rare to medium rare loin.
- Use the beef drippings for a great Au Jus for dipping. You may have to add a little canned beef broth depending on the number of guest.
- Slicing - try to keep the seasonings on the edges for great plate presentation.

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JOHNNY FLEEMAN'S

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LEGENDS STEAKHOUSE BEER CHEESE SOUP

MADE WITH



BEER CHEESE SOUP

Ingredients

JOHNNY FLEEMAN'S

<i>Marinade & Seasoning</i>	2 Tbsp
Chicken Broth	64 Oz
Real Butter	1/2 Lb
Flour.....	2 Cups
Heavy Cream	3 Cups
Velveeta Cheese, 1/2' cubes	2 Lbs
Beer	12 Oz

Instructions

- In heavy sauce pan, melt butter and blend in flour. Heat on low heat for about 3 to 5 minutes, stirring. Using a double boiler, mix chicken broth and butter mixture with the heavy cream. Stir until smooth. Add cheese and stir until all cheese is melted and soup is smooth. Add the *JOHNNY FLEEMAN'S Steak Marinade* and the Beer.
- Simmer on low heat for about 30 minutes.

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LEGENDS STEAKHOUSE FRESH CHICKEN SALAD

MADE WITH



FRESH CHICKEN SALAD

Ingredients

JOHNNY FLEEMAN'S

<i>Honey Mustard Salad Dressing</i>	1/2 Cup
Boneless Chicken Breast, cooked	16 Oz
Celery - finely chopped	1/2 Cup
Granny Smith Apple, (peeled and diced): 1/4 inch cubes	1/4 Cup
Pecan Pieces	1/4 Cup
Pickle Relish	2 Tbsp
Crushed pineapple, drained	2 Tbsp

JOHNNY FLEEMAN'S

French Fry Seasoning to taste or Salt & Pepper

Instructions

- Shred, pull or dice cooked chicken breast. Mix all ingredients. Use only 1/2 Cup of *JOHNNY FLEEMAN'S Honey Mustard Salad Dressing* to start. Add more if you want the salad to be more moist. To use as a main entree, serve on top of shredded lettuce and tomato slices, along with fresh cut fruit and muffins, or as a sandwich served on a toasted croissant.

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LEGENDS STEAKHOUSE HONEY FRENCH GLAZED CHICKEN

MADE WITH



HONEY FRENCH GLAZED CHICKEN

JOHNNY FLEEMAN'S Honey French Salad Dressing has a combination of honey and sweet onions to give your chicken a sassy **NEW** flavor.

Instructions

GRILLING: Grill chicken until cooked through. Brush *JOHNNY FLEEMAN'S Honey French Salad Dressing* on cooked chicken. Turn chicken and repeat as you will want the Honey French to caramelize. Since this dressing contains Honey, you'll want to keep from burning.

BAKING: Place chicken in a casserole dish. Add about 1 cup of water to bottom. Brush chicken generously with *JOHNNY FLEEMAN'S Honey French Salad Dressing*. Cover with foil and bake at 350 degrees for one hour. Check for doneness. Once done, repeat with *JOHNNY FLEEMAN'S Honey French Salad Dressing*. Place back in oven for another 10 minutes to caramelize the dressing. As ovens vary in temperature, you may need to increase or decrease the cooking times.

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JOHNNY FLEEMAN'S

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SINCE 1988

LEGENDS STEAKHOUSE
BEST STEAKS
YOU'VE EVER TASTED!

MADE WITH



BEST STEAKS YOU'VE EVER TASTED!

Instructions

- Place Steaks in resealable storage bag. Pour *JOHNNY FLEEMAN'S Steak Marinade and Seasoning* generously into bag with the steaks. Don't over crowd as you'll want to toss steaks from time to time to evenly coat all steaks. Legends we marinate steaks for at least 36 hours.

TIP: If you don't have time to marinate, you can still enjoy the full flavor of *JOHNNY FLEEMAN'S Steak Marinade and Seasoning*, by continuously brushing during the cooking process.

Other GREAT Suggestions

Use *JOHNNY FLEEMAN'S Steak Marinade and Seasoning* on:

- Chicken Breast Filets
- Seafood Filets Pork Chops
- Add to fresh ground beef for great tasting Hamburgers.

Remember *JOHNNY FLEEMAN'S* has 40% less sodium, so don't worry about over doing it!

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LEGENDS STEAKHOUSE LOUISIANA RANCH CHICKEN STUFFED BAKED POTATO

MADE WITH



LOUISIANA RANCH CHICKEN STUFFED BAKED POTATO

Instructions

This is a meal in itself!

- Bake off either an Idaho or Russet Potato.
- Using a cooked chicken breast or chicken tenderloins, dice or shred and place in cut potato.
- Top with **JOHNNY FLEEMAN'S Louisiana Ranch Salad Dressing.**

Other GREAT Ideas

Use **JOHNNY FLEEMAN'S Louisiana Ranch Salad Dressing** as a dipping sauce for you next vegetable party tray.

Also have on hand **JOHNNY FLEEMAN'S Honey Mustard** and **JOHNNY FLEEMAN'S Honey French** and you'll have three GREAT Dipping Sauces for your guest!

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