

**SINCE 1988** 

# LEGENDS STEAKHOUSE BROWN RICE

MADE WITH



# LEGENDS BROWN RICE

### - Ingredients

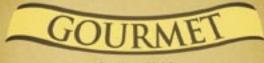
White Rice	2 Cups
Beef Broth	3 Cups
Butter - Real	1/2 Stick
Lipton Onion Soup Mix	1 Pack
JOHNNY FLEEMAN'S	

Marinade & Seasoning......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.



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# LEGENDS STEAKHOUSE SMOKEY MOUNTAIN MEATLOAF

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## SMOKY MOUNTAIN MEATLOAF

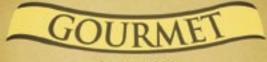
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Ingreutents	
Lean Ground Beef	2 Lbs
Meatloaf Seasoning	2 Pks
Cracker crumbs	2 Cups
Fresh Eggs	2 ea
Onion - Chopped	1/2 Cup
Milk	1/4 Cup

#### -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 WALKAWAY

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# LEGENDS STEAKHOUSE BABYBACK RIBS



### 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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# LEGENDS STEAKHOUSE PRIME RIB OF BEEF



### 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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# LEGENDS STEAKHOUSE BEER CHEESE SOUP



### BEER CHEESE SOUP

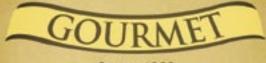
#### – Ingredients

#### JOHNNY FLEEMAN'S

Marinade & Seasoning	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
  IOHNNY FLEEMAN'S Steak Marinade and the Beer.
- Simmer on low heat for about 30 minutes.



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### LEGENDS STEAKHOUSE FRESH CHICKEN SALAD



# Fresh Chicken Salad

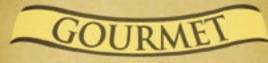
### - Ingredients

JOHNNY FLEEMAN'S
Honey Mustard Salad Dressing1/2 Cup
Boneless Chicken Breast, cooked 16 Oz
Celery - finely chopped1/2 Cup
Granny Smith Apple,
(peeled and diced): 1/4 inch cubes1/4 Cup
Pecan Pieces1/4 Cup
Pickle Relish2 Tbsp
Crushed pineapple, drained2 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



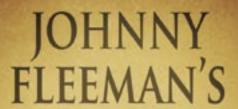
## HONEY FRENCH GLAZED CHICKEN

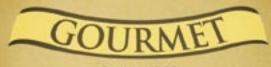
JOHNNY FLEEMAN'S Honey French Salad Dressing has a combination of honey and sweet onions to give your chicken a sassy NEW flavor.

#### -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.





**SINCE 1988** 

LEGENDS STEAKHOUSE BEST STEAKS You've Ever Tasted!



# 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.

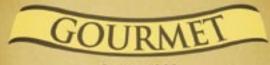
TIP: If you don't have time to marinate, you can still enjoy the full flavor of *JOHNNY FLEEMAN'S Steak Marinade and Seasoning*, by continuously brushing during the cooking process.

#### -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!



**SINCE 1988** 

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!