



**Mouthwatering flavor that can't be beat  
– choose the *Certified Angus Beef*<sup>®</sup> brand.**

## **Baked Beef Empanadas**

Yields 16



### **Ingredients**

- 1 pound *Certified Angus Beef*<sup>®</sup> top sirloin or tri-tip steak, diced in 1/8" pieces
- 1 tablespoon olive oil
- 1/4 cup butter
- 1 large onion, diced (2 cups)
- 3 cloves garlic, minced
- 2 teaspoons ground cumin
- 2 teaspoons cumin seeds
- 1 teaspoon red pepper flakes
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 (4-ounce) can green chilies
- 1/4 cup fresh chopped cilantro or flat leaf Italian parsley
- 2 (11-ounce) tubes raw pizza dough, thin crust
- 1/4 cup flour, for work surface
- 4-inch cookie cutter (large drinking cup works well too)

### **Instructions**

1. In a large sauté pan sear steak pieces in a single layer with olive oil on medium high heat. Sear in batches to avoid steaming, stirring occasionally. Transfer to a medium mixing bowl.
2. Add butter and onion to pan; simmer for 3 minutes until onions become transparent. Add garlic, cumin, cumin seeds, pepper flakes, salt and pepper. Simmer an additional 3 to 4 minutes.
3. Combine steak with onion mixture. Stir in green chilies and cilantro. Refrigerate 15 minutes until ready to assemble empanadas.
4. Preheat oven to 375° F. Using a rolling pin, roll dough into 2 large rectangles; dust with flour as needed. Cut eight 4-inch circles from each half.
5. Put 1/3 cup of empanada mixture in each half-circle. Use water on the edge as needed to seal. Line empanadas on a sheet tray. Bake approximately 25 minutes until golden brown.



**Mouthwatering flavor that can't be beat**  
– choose the *Certified Angus Beef*<sup>®</sup> brand.

## **Cast Iron Charred Ribeye with Bacon, Whiskey Onions and Hot Peppers**

Serves 2



### **Ingredients**

- 2 (16-ounce) *Certified Angus Beef*<sup>®</sup> ribeye steaks
- 1/4 pound bacon, chopped
- 1 teaspoon coarse kosher salt
- 1/2 teaspoon coarse cracked black pepper
- 1 large sweet onion (Vidalia or Spanish), halved and thinly sliced
- 1 jalapeño pepper (for less heat, substitute a poblano or a sweet bell pepper), stem and seeds removed, thinly sliced
- 1/4 cup whiskey

### **Instructions**

1. In a large cast iron skillet, sear bacon over medium heat until crisp; use slotted spoon to remove from pan and set aside, leaving bacon fat in the pan.
2. Season ribeye steaks with salt and black pepper. Sear over medium-high heat 5 minutes per side to develop a rich mahogany-colored sear. Cook to medium rare, or your desired doneness. (Optional: After initial sear on each side, finish steaks in a 325° F oven.) Remove from skillet to a clean cutting board or plate to rest.
3. With heat on medium high, add onion and jalapeño to skillet. Sear a minute until charred. Turn off heat and add whiskey. Stir in bacon. Serve immediately over steaks.



**Mouthwatering flavor that can't be beat  
– choose the *Certified Angus Beef*<sup>®</sup> brand.**

## **German Pot Roast**

Serves 6-8



### **Ingredients**

- 1 (4-pound) *Certified Angus Beef*<sup>®</sup> chuck roast
- 2 teaspoons salt
- 1 teaspoon pepper
- 1 tablespoon vegetable oil
- 1 large onion, cut into chunks
- 3 carrots, peeled and cut into chunks
- 4 springs thyme
- 2 bay leaves
- 1 (6-ounce) can tomato paste
- 1 bottle brown ale
- 1/2 cup German mustard
- 4 cups beef stock
- 1 small head red cabbage, cut into ribbons

### **Instructions**

1. Preheat oven to 275°F. Season chuck roast on all sides with salt and pepper.
2. In a Dutch oven, heat oil over medium-high heat and sear roast, about 3 minutes per side. Remove roast from pan and set aside. Turn heat to medium and add onion, carrot, thyme and bay leaves. Sear 3 minutes, stir in tomato paste and cook 2 more minutes.
3. Stir in beer, scraping pan bottom to “deglaze”. Bring to a boil, reduce heat to low and simmer 2 minutes. Stir in mustard and beef stock, return roast to pan and cover with lid.
4. Place in oven and braise 4 hours. Top roast with red cabbage and braise an additional 1 hour or until cabbage has softened and roast is fork tender.



Enjoy consistently flavorful, tender and juicy beef  
– the *Certified Angus Beef*<sup>®</sup> brand is *Angus beef at its best!*<sup>®</sup>

## Grilled Filet Mignon with Crab Hollandaise Sauce

Serves 4



### Ingredients

- 4 (6-ounce) *Certified Angus Beef*<sup>®</sup> filet mignon
- 1 (4.25-ounce) can lump crab meat, strained of excess water
- 1 teaspoon lemon zest
- 1 tablespoon finely chopped shallots
- 3/4 teaspoon coarse kosher salt, divided
- 1/4 teaspoon ground white pepper
- 3 egg yolks
- 2 tablespoons fresh lemon juice
- 1/4 teaspoon cayenne pepper
- 2 sticks (8-ounces) unsalted butter
- Optional garnish: minced fresh chives

### Instructions

1. In a small mixing bowl, combine crab meat, lemon zest, shallot, 1/4 teaspoon salt and white pepper. Refrigerate.
2. Make hollandaise sauce. In a blender combine egg yolk, lemon juice, 1/2 teaspoon salt and cayenne. Pulse blender for 5 seconds to combine all ingredients.
3. Heat butter in a saucepan over medium-high heat until melted butter reaches 185°F. With the blender on low speed, drizzle the melted butter into the blender through the hole on the top of the lid. Hollandaise should be thick and pale yellow. Keep warm while cooking steaks.
4. Remove crab mixture from refrigerator and preheat grill. Season filet mignon steaks with additional salt and white pepper and grill to desired doneness (125° - 130°F for medium rare). Allow to rest 5-10 minutes before topping with crab meat and warm hollandaise.



**Want mouthwatering flavor in every bite?**  
**Buy the *Certified Angus Beef*<sup>®</sup> brand – *Angus beef at its best!*<sup>®</sup>**

## **Grilled Ribeye Steak with Herbed Steak Butter**

Serves 4



### **Ingredients**

- 4 (10-ounce) *Certified Angus Beef*<sup>®</sup> ribeye steaks
- 1/2 pound unsalted butter, softened
- 1 tablespoon roasted garlic
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon finely chopped shallots
- 1 teaspoon finely chopped fresh parsley
- 1 teaspoon finely chopped fresh sage
- 1 teaspoon finely chopped fresh rosemary
- Salt and freshly ground pepper to taste

### **Instructions**

1. Thoroughly combine softened butter with garlic, salt, pepper, shallots, parsley, sage and rosemary. Roll with plastic wrap into a log shape 1-inch in diameter; refrigerate 2 hours or until butter is solid. (Note: Recipe will yield 16 butter servings; reserve 12 for later use.)
2. Season ribeye steaks with salt and pepper. Grill to desired doneness. Cut butter into 1/4-inch slices and serve over steaks.



Want mouthwatering flavor in every bite?  
Buy the *Certified Angus Beef*<sup>®</sup> brand – *Angus beef at its best!*<sup>®</sup>

## Instant Pot Texas-Style Chili

Serves 10 - 12



### Ingredients

- 3 pounds *Certified Angus Beef*<sup>®</sup> chuck roast, cut in 2-inch cubes
- 1 1/2 teaspoons kosher or sea salt, divided
- 1 tablespoon vegetable oil
- 1 large onion, diced
- 3 cloves garlic, crushed
- 1 jalapeño, seeded and minced
- 1/3 cup chili powder
- 1 tablespoon cumin
- 1 teaspoon oregano
- 1 minced chipotle in adobo, with sauce (or another minced jalapeño)
- 1 cup beer or beef broth
- 1 (15-ounce) can crushed tomatoes
- Juice of 1 lime
- 2 ounces tortilla chips, crushed (about 20 chips, optional), finely crushed
- 1/2 teaspoon fresh ground black pepper
- Optional toppings: sour cream, diced onions, pickled jalapeños, fresh cilantro
- Recipe provided by Mike Vrobel, DadCooksDinner.com

### Instructions

1. Season chuck roast cubes with 1-teaspoon salt. Heat the vegetable oil in the Instant Pot set to Sauté mode, medium heat. Add half the cubes in a loose single layer and sear until well browned on one side, about 4 minutes. (Avoid crowding the pot or the cubes will steam, not brown). Transfer browned cubes to a bowl and repeat with remaining cubes.
2. Add the onions, garlic, and jalapeño to the pot, and sprinkle with remaining 1/2 teaspoon salt. Sauté until the onions soften, about 5 minutes, scraping the bottom of the pot occasionally to loosen any browned bits of beef. Make a hole in the middle of the onions and add the chili powder, cumin, oregano and chipotle in adobo. Cook until the chili powder is fragrant, about one minute then stir the spices into the onions. Stir in beer, bring to a boil and simmer for 1 minute.
3. Add the browned beef cubes with its juices to the pot and stir to coat the beef with the spices. Spread the crushed tomatoes in a single loose layer over the top of the beef.
4. Lock the lid, set on “Pressure Cook” mode for 30 minutes. Let the pressure come down naturally, about 20 more minutes. Remove the lid, tilting it away from you to avoid the hot steam.
5. Bring the chili back to simmer over low heat (“Sauté” mode adjusted to low). Scrape bottom of the pot to make sure nothing is sticking. Stir in lime juice and crushed tortillas; simmer 5 minutes to thicken chili. Taste for seasoning, adding salt and pepper as needed.
6. Serve with your favorite chili toppings.



**Don't settle for less than the best.**

**The *Certified Angus Beef*<sup>®</sup> brand - the tastiest beef money can buy.**

## **Irish Braised Corned Beef Brisket**

Serves 8-10



### **Ingredients**

- 1 (3 1/2 to 4-pound) *Certified Angus Beef*<sup>®</sup> corned beef brisket flat
- 2 teaspoons ground coriander
- 1 teaspoon caraway seeds
- 1 teaspoon coarse ground black pepper
- 1 teaspoon dried thyme leaves
- 1/4 teaspoon ground clove
- 2 tablespoons canola oil
- 1 pound carrots, peeled and cut in 1-inch chunks
- 2 onions, cut in 1-inch chunks
- 6 peeled garlic cloves, cut in half lengthwise
- 1/2 head cabbage, cut in 8 wedges
- 4 bay leaves
- 1 cup beef stock
- 2 tablespoons coarsely chopped fresh parsley (optional)

### **Instructions**

1. Preheat oven to 325°F.
2. Remove corned beef brisket from package, rinse and pat dry; cut into two equal pieces.
3. In a small mixing bowl, combine coriander, caraway, black pepper, thyme and clove; set aside.
4. Heat oil in a large skillet over medium-high heat. Sear brisket until browned, fat side down first, 3-4 minutes per side.
5. Transfer brisket to a large roasting pan or Dutch oven. Evenly coat all sides of brisket with spice blend. Spread carrots, onions, garlic, cabbage and bay leaves evenly around and on top, add stock and cover tightly with foil or lid. Place in oven and braise 3 1/2 hours until tender. Turn off heat and leave corned beef in oven for 30 minutes.
6. Slice thinly against the grain and serve with vegetables and broth, garnished with parsley.



Enjoy consistently flavorful, tender and juicy beef  
– the *Certified Angus Beef*<sup>®</sup> brand is *Angus beef at its best!*<sup>®</sup>

## Grilled Korean-style Short Ribs

Serves 4



### Ingredients

- 1 1/2 - 2 pounds *Certified Angus Beef*<sup>®</sup> flanken-style (thin cross-cut) short ribs
- 1/4 cup soy sauce
- 1/4 cup balsamic vinegar
- 1/2 cup vegetable oil
- 3 tablespoons honey
- 4 garlic cloves, minced
- 2 tablespoons minced fresh ginger
- 3 scallions, thinly sliced
- 1/2 teaspoon sea salt
- Optional garnish: toasted sesame seeds, additional sliced scallions or chives

### Instructions

1. In a medium mixing bowl combine soy sauce, vinegar and oil. Whisk in honey, garlic, ginger and scallions. Place short ribs in a zipper-locking plastic bag. Add all but 1/4 cup of marinade, turning ribs to coat fully in the marinade; seal the plastic bag. Marinate overnight, or for a minimum of 10 hours.
2. Preheat grill. Warm reserved marinade in small saucepan. Remove short ribs from marinade, discarding leftover liquid. In batches, sear short ribs in a single layer (as you would with bacon) 1 to 2 minutes per side until slightly charred, basting with reserved marinade. Transfer to a serving platter, rest 5 minutes and sprinkle with sea salt and optional garnishes.





Enjoy consistently flavorful, tender and juicy beef  
– the *Certified Angus Beef*<sup>®</sup> brand is *Angus beef at its best!*<sup>®</sup>

## Mediterranean Steak Flatbread

Serves 4 flatbreads



### Ingredients

- 1 16-ounce *Certified Angus Beef*<sup>®</sup> top sirloin steak, or top sirloin cap
- 1 teaspoon kosher salt, plus more to taste
- 1/2 teaspoon fresh cracked pepper, plus more to taste
- 1 pint cherry or grape tomatoes
- 1/3 cup extra virgin olive oil, divided
- 4 pre-baked naan bread or similar flatbread
- 1/2 cup olive tapenade
- 1/2 cup grated or hand-shaved Parmesano Reggiano cheese
- 2 heads frisée lettuce, outer dark green leaves removed, ripped in bite size pieces

### Instructions

1. Preheat grill to medium high and place a cast iron pan or grill vegetable basket on the grill. Season sirloin steak with 1 teaspoon salt and 1/2 teaspoon pepper. Toss tomatoes with 2 tablespoons olive oil, season with salt and pepper to taste.
2. Place tomatoes in hot pan, stirring occasionally, until soft and beginning to blister, about 2 minutes; remove and set aside.
3. Grill steak in cast iron or directly on grate to desired doneness (125°-130°F for medium rare). Remove from grill and let rest.
4. Reduce grill temperature to medium. Brush naan on both sides with remaining olive oil and crisp on grill, 1 minute per side.
5. Slice steak thinly against the grain.
6. Spread naan with olive tapenade and top with blistered tomatoes, steak, frisée and parmesan. If desired, drizzle lightly with additional olive oil and season with salt and pepper. Slice and serve.



Want mouthwatering flavor in every bite?  
Buy the *Certified Angus Beef*<sup>®</sup> brand – *Angus beef at its best!*<sup>®</sup>

## Perfect Backyard Porterhouse Steak Meal

Serves 4



### Ingredients

- 4 (18-ounce) *Certified Angus Beef*<sup>®</sup> porterhouse steaks
- 2 pounds baby new red potatoes, cut in 1-inch chunks
- 1 fennel bulb, cored and thinly sliced
- 1 shallot, peeled and minced
- 5 tablespoons unsalted butter
- 1/3 cup red wine
- 1/2 pound asparagus, thick bottoms snapped off, stalks cut in half
- 9x13-inch aluminum foil pan
- Salt and pepper to taste

### Instructions

1. Place potatoes, fennel, shallot, butter, red wine, salt and pepper in foil pan. Seal tightly with aluminum foil and place on medium-high grill to steam, approximately 20 minutes.
2. Add asparagus to vegetable tray; stir and continue to cook on medium heat 5 to 10 more minutes. Season porterhouse steaks with salt and pepper. Grill to medium rare or desired doneness. Remove steaks and let rest for 5 minutes.
3. Serve steak with vegetables and sauce from pan.



**Mouthwatering flavor that can't be beat  
– choose the *Certified Angus Beef*<sup>®</sup> brand.**

## **Classic Red Wine Braised Short Ribs**

Serves 6



### **Ingredients**

- 3 pounds *Certified Angus Beef*<sup>®</sup> chuck short ribs, cut in 4-ounce chunks (2 x 3-inch each)
- 2 teaspoons coarse kosher salt
- 2 teaspoons fresh cracked black pepper
- 2 tablespoons canola oil
- 1 large onion, chopped
- 1 carrot, peeled and chopped
- 1 celery stalk, chopped
- 1 (6-ounce) can tomato paste
- 1 tablespoon minced fresh rosemary
- 1 tablespoon fresh thyme
- 5 bay leaves
- 1 cup red wine
- 1 1/2 cups beef stock

### **Instructions**

1. Preheat oven to 275°F.
2. Season short ribs with salt and pepper. Heat oil in large Dutch oven over medium-high heat. In two batches, sear on two sides until well browned (1-2 minutes per side); remove from pan.
3. Add onion, carrot and celery; sear over medium heat for 2 minutes, stirring occasionally. Stir in tomato paste and herbs followed by red wine. Allow to boil and thicken, stir in beef stock; add short ribs and close lid.
4. Place in oven and cook for 5-6 hours until short ribs fall apart when pressed with a fork. Skim excess fat and serve.
5. Chef's tip: For extra flavor, make a day ahead. Transfer short rib pieces to a casserole pan. Discard bay leaves and any excess fat from top of braising liquid, puree vegetables with sauce and strain. Pour half of sauce over short ribs, cover with foil and refrigerate. Before serving, place covered casserole pan in 250° F oven and bake 30-45 minutes. In a small saucepan heat remaining sauce (thinning with water as necessary) and serve with short ribs.



**Don't settle for less than the best.**

**The *Certified Angus Beef*<sup>®</sup> brand - the tastiest beef money can buy.**

## Swedish Meatballs

Yields 24



### Ingredients

- 1 pound *Certified Angus Beef*<sup>®</sup> ground beef
- 1/2 cup panko bread crumbs
- 1/2 cup whole milk
- 1/2 teaspoon onion powder
- 1/4 teaspoon ground nutmeg
- 1 1/2 teaspoons salt, divided
- 1/2 teaspoon pepper
- 1 tablespoon canola or vegetable oil
- 1 tablespoon butter
- 2 tablespoons flour
- 1 1/2 cups low-sodium beef broth
- 1/2 cup heavy whipping cream

### Instructions

1. In a large mixing bowl, stir together bread crumbs and milk; let sit 5 minutes to allow bread crumbs to soak up milk.
2. Add ground beef, onion powder, nutmeg, 1-teaspoon salt and pepper and mix thoroughly by hand.
3. Roll out small meatballs using a tablespoon to portion each one, yielding approximately 24 balls.
4. In a large sauté pan, heat the oil over medium heat and sear meatballs for about 10 minutes, rotating often to brown evenly; remove meatballs from the pan.
5. With pan still at medium heat, stir butter into remaining pan drippings to melt. Whisk in flour and simmer 2 minutes. Slowly whisk in beef stock and bring to a low boil while constantly whisking. Add cream and remaining 1/2-teaspoon salt, bring back to a boil and reduce heat to low.
6. Return meatballs to pan and simmer about 10 minutes, rotating occasionally to ensure meatballs cook evenly.