



## DELI MEAT DIVISION



### Grilled Roast Beef Sandwiches

1 medium onion, sliced  
 1 medium green pepper, sliced  
 1/2 lb. fresh mushrooms, sliced  
 2-3 garlic cloves, minced  
 2 Tbs. vegetable oil  
 1/4 tsp. salt  
 1/8 tsp. pepper

8 slices sourdough bread  
 16 slices Colby/Jack and/or Swiss cheese, divided  
 8 large slices CAB® deli-style roast beef  
 1/2 cup butter or margarine, softened  
 garlic salt (optional)

In a skillet, sauté onion, green pepper, mushrooms and garlic in oil until tender. Sprinkle with salt and pepper. Butter outsides of bread.

On 4 slices of bread, layer 2 slices of cheese, 2 slices of beef, and one-fourth of the prepared vegetables. Top each with 2 more slices of cheese and bread.

Sprinkle buttered bread with garlic salt if desired.

On a hot griddle, toast sandwiches on each side 3-4 minutes, or until golden brown.

Yields 4 servings.

Serve with your favorite chips or soup.



### Team Information

Division: **9 to 13**

State: **Kansas**

Team Members:

**Jacinda Dickinson**, *Glasco*  
**Megan Johnson**, *Alta Vista*  
**Amanda Laas**, *Brookville*  
**Ashley Laas**, *Brookville*



### Hot Date Hoagies

1 lb. CAB® deli-style roast beef  
 1/2 lb. turkey, sliced thick  
 garlic butter  
 tomato slices

Swiss cheese slices  
 lettuce  
 ranch dressing  
 6 hoagie rolls

Spread garlic butter onto hoagie rolls. Top with deli-style roast beef and Swiss cheese. Place this in an oven until lightly toasted.

Meanwhile, sauté turkey in garlic butter on the stovetop.

Remove hoagie from oven and add sautéed turkey, lettuce, tomato and ranch dressing.



### Team Information

Division: **9 to 13**

State: **Missouri**

Team Members:

**Erica Atkinson**, *Republic*  
**Madison Gooden**, *Crocker*  
**Taylor Short**, *Ava*  
**Cameron Ward**, *Plattsburg*

### Texas Two-Step, Dippin' Sandwich

1 loaf French bread  
 margarine  
 CAB® deli-style roast beef  
 1 pkg. Knorr® Au Jus Mix

Step 1: Spread margarine on French bread and broil. Lay CAB® deli-style roast beef on bread. Mix au jus as directed and heat.

Step 2: Cut bread loaf into sandwich-size pieces. Dip sandwich in warm au jus.

Enjoy!



### Team Information

Division: **9 to 13**

State: **Texas**

Team Members:

**Callie Donaldson**, *Grandview*  
**Jentry Jagers**, *Sulphur Bluff*  
**Charlie Rochester**, *Gonzales*  
**Wade Wells**, *Hamilton*  
**Brazos Williams**, *Lockney*  
**Tylee Jo Williams**, *Lockney*



## DELI MEAT DIVISION



### 'CAB®-Style' Pizza

- |  |                                   |
|--|-----------------------------------|
| 1 medium onion, sliced                             | ½ tsp. garlic powder              |
| 1 medium green pepper, sliced                      | 1 ready-made 12-inch pizza crust  |
| 8 oz. mushrooms, sliced                            | 3 Tbs. olive oil                  |
| 8 oz. CAB® deli-style roast beef (cut into strips) | 3 cups shredded mozzarella cheese |
| 3 Tbs. Worcestershire sauce                        | 1 cup Parmesan cheese, grated     |

Sauté vegetables in 1 Tbs. olive oil until tender. Add CAB® deli-style roast beef. Sauté 3 more minutes. Add Worcestershire sauce and garlic powder. Cook 2 more minutes and remove from heat.

Brush ready-made pizza crust with remaining olive oil. Top with a light layer of mozzarella cheese, then add meat-vegetable mixture. Top with remaining mozzarella cheese and then Parmesan.

Bake at 400° F for 15 minutes, or until cheese is melted and bubbly.



### Team Information

Division: **9 to 13**

State: **Wisconsin**

Team Members:

**Calli Bayer, Schofield**

**Ty Bayer, Schofield**

**Jared Radcliffe, Weston**

**Jessica Radcliffe, Weston**

**Kelli Retallick, Glen Haven**

**Kasey Wisnefski, Union Grove**

### All-American Angus Roast Beef Sandwiches

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|--|--|
| 2 lb. CAB® deli-style roast beef                             | <b>All-American Blend:</b>                         |
| 1 round loaf (24 oz.) French bread, cut in half horizontally | 2 Tbs. soul food seasoning                         |
| 1 large onion  | 2 Tbs. Cavender's® salt-free all-purpose seasoning |
| 8 whole black olives, stuffed with pimentos                  | 1 Tbs. garlic powder                               |
| lettuce leaves   | ½ tsp. cayenne pepper (optional)                   |
| 8 slices of American cheese                                  |  |

In a bowl, combine ingredients for All-American Blend. Sprinkle mixture over roast beef, covering entire portion. Place roast beef on bottom half of loaf. Top with American cheese, onion cut into rings, lettuce leaves and top of loaf.

Cut into wedges to serve. Garnish each wedge with a black olive.

Serve with fresh vegetables (radishes, green pepper, carrots and celery sticks), vegetable dip, pickles, chips and the drink of your choice.



### Team Information

Division: **14 to 17**

State: **Alabama**

Team Members:

**Kindra Wood, Holly Pond**

**Baily Anderson, Opelika**



### Arkansas Party Sub

- |   |                              |
|---|------------------------------|
| 1 lb. CAB® deli-style roast beef, thinly sliced | 1 red onion, thinly sliced   |
| 1 loaf round Hawaiian bread                     | 1 bell pepper, thinly sliced |
| American cheese, sliced                         | lettuce                      |
| 6-8 slices bacon, cooked                        | creamy Italian dressing      |
| 1 tomato, thinly sliced                         |                              |

Slice Hawaiian bread in half. Spread creamy Italian dressing on both halves of the bread. Layer the CAB® deli-style roast beef, cheese, bacon, tomato, red onion, bell pepper and lettuce.

Cut into desired serving sizes.



### Team Information

Division: **14 to 17**

State: **Arkansas**

Team Members:

**Jacy Alsup, Gravette**

**Andy Boecker, Bentonville**

**Matt Boecker, Bentonville**

**Ethan Holly, Decatur**

**Janee Shofner, Centerton**



## DELI MEAT DIVISION



### Poker Night Sandwich

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|--|--|
| 1 loaf (1 lb.) unsliced French bread (about 20 inches long)    | 10 lettuce leaves                                |
| 8-10 oz. CAB® deli-style roast beef                            | 1 large tomato, sliced thinly                    |
| 8 oz. CAB® pastrami  | 10 thinly sliced green or red sweet pepper rings |
| 10 slices Swiss cheese   | 2 Tbs. soft butter or margarine                  |
| 5 slices Pepper Jack cheese, halved (or other favorite cheese) | 3-4 Tbs. mustard or brown mustard                |
|  | 2 tsp. prepared horseradish                      |

Cut bread into 22 slices, leaving slices attached at the bottom.

In a small bowl combine mustard, butter and horseradish. (This step may be omitted if you wish to serve a choice of condiments on the side.) Spread between every other slice of bread.

Between slices, spread the mustard mixture (or between every other slice), fill with meats, cheeses and vegetables.

Before serving, slice bread through plain slices.

Serve cold.

If you prefer a warm sandwich, fill with meats and cheeses first. Wrap loosely in foil and place in a low oven for 8-10 minutes, unwrap and add vegetables.

Serve with chips and dips or soup for a complete meal.



### Team Information

Division: **14 to 17**

State: **Kansas**

Team Members:

**Logan Dreiling**, *Scott City*  
**Clayton Lampe**, *Scott City*  
**Cole Pearson**, *Scott City*



### Hawaiian Roll Sandwiches

- |  |
|--|
| 1 box Hawaiian rolls                     |
| 2 sticks butter, softened                |
| 2 Tbs. poppy seeds                       |
| 1 Tbs. Worcestershire sauce              |
| 3 Tbs. mustard                           |
| 2 lb. CAB® deli-style roast beef, sliced |
| ¾ lb. white cheese, sliced               |

Mix butter, poppy seeds, Worcestershire sauce and mustard together to make sauce.

Cut rolls into 2 sections. Spread sauce on inside of roll, add meat and cheese, then put on top layer. Put rolls back into container and cover with remaining sauce. Cover rolls in foil.

Bake at 400° F for 15 minutes.

Enjoy.



### Team Information

Division: **14 to 17**

State: **Missouri**

Team Members:

**Jordan Hunter**, *Fair Grove*  
**Kylee Ragsdale**, *Paris*  
**Dereck Washam**, *Pierce City*  
**Jessica Weigand**, *Warrensburg*



## DELI MEAT DIVISION



### Roast Beef Tortilla Stack

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|---|--|
| 3 pkgs. (8 oz. each) cream cheese, softened | 3 green onions, finely chopped                 |
| 2/3 cup mayonnaise                          | 1 can (2 1/4 oz.) chopped ripe olives, drained |
| 1/4 cup Italian salad dressing              | 8 10-inch flour tortillas                      |
| 1 medium green pepper, finely chopped       | 2 lb. CAB® deli-style roast beef               |

In a large mixing bowl, beat the cream cheese, mayonnaise and Italian dressing until smooth. Stir in green peppers, onions and olives. Spread about 1/2 cup over one tortilla. Top with one-seventh of roast beef. Repeat six times. Top with remaining tortilla.

Cover and chill overnight.

Cut into wedges.

Yields 16 servings.



### Team Information

Division: **14 to 17**

State: **Texas**

Team Members:

- Gretchen Ettredge**, Pilot Point
- Jill Jagers**, Sulphur Bluff
- Kyle Kemp**, Decatur
- Taylor McQueen**, Gilmer
- Kristal Rater**, Commerce
- Katy Satee**, Montague

### Roast Beef Club Sandwich

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|---|--|
| 1 lb. CAB® deli-style roast beef, thinly sliced                           | fresh ground black pepper, as needed   |
| 1 long loaf French bread, cut into four equal servings and sliced in half | 1 container garlic-flavored mayonnaise |
| olive oil, as needed  | 1-lb. pkg. bacon, crisply fried        |
| 1 small wedge blue cheese   | 1 yellow tomato, thinly sliced         |
| 1 pkg. fresh chives   | 1 medium red onion, thinly sliced      |

Preheat oven to 350° F.

Brush French bread with olive oil and toast cut side. Remove from oven and cool slightly, spread blue cheese on one-half of each sandwich. Sprinkle blue cheese with chopped chives and fresh ground pepper. Spread garlic-flavored mayonnaise on remaining slices.

To assemble sandwich, arrange 4 oz. of roast beef on blue cheese side of sandwich. Continue with 4 oz. bacon, 2-3 yellow tomato slices, and a slice of red onion.

Slice each portion in half and serve with seasonal fresh fruit or your favorite salad.

Serves 4.



### Team Information

Division: **14 to 17**

State: **Wisconsin**

Team Members:

- Kayla Downing**, Waukesha
- Bethany Kohl**, Waterloo
- Kelsi Retallick**, Glen Haven



### California Red, White and Blues

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|---|--|
| 1 lb. CAB® corned beef, sliced as if for sandwiches | pinch of garlic salt                               |
| 24 oz. whipped cream cheese                         | hot pepper flakes for variation                    |
| 1 bunch of chives, chopped                          | chopped bacon for variation                        |
| white pepper to taste                               | 1 large jar of dill pickles, chilled and very cold |

Mix cream cheese with chopped chives and seasoning. Spread on slice of corned beef. Roll on very cold (small dimension) dill pickle. Slice and spear with toothpick. Garnish with olives.



### Team Information

Division: **18 to 21**

State: **California**

Team Members:

- Justin Barrett**, Gonzales
- Emmalee Casillas**, Auburn
- Jessica Hord**, Acampo
- Ryan Nelson**, Wilton
- Kirbe Schnoor**, Chowchilla
- Cassandra Silveira**, Sanger



## DELI MEAT DIVISION



### Beefy Cheese Tortilla Roll Ups

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|---|---|
| 4 10-inch tortillas, wheat, white or spinach          | 1 cup shredded cheddar cheese                   |
| 1 carton (8 oz.) garden vegetable cream cheese spread | 1 cucumber, sliced thin                         |
| 1 cup shredded lettuce                                | 1 lb. CAB® deli-style roast beef, thinly sliced |

Spread one side of each tortilla with cream cheese; layer with beef; top with lettuce, cheese and cucumber. Roll up tightly and chill ½ hour.

Cut into halves or quarters to serve.



### Team Information

Division: **18 to 21**

State: **Iowa**

Team Members:

**Dustin Carter**, Schaller  
**Abby Janssen**, Bloomfield  
**Drew Schroeder**, Clarence  
**Jason Schroeder**, Clarence  
**Katie Schoenrock**, Le Mars  
**Matt Wical**, Grundy Center

### Emergency Deli Roast Beef with Au Jus

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|------------------------------------|------------------------------------|
| 4 pkgs. CAB® deli-style roast beef | <b>Au Jus Recipe:</b>              |
| grated Swiss cheese                | 1 can (14 oz.) beef broth          |
| sliced sweet onion                 | 1½ Tbs. soy sauce                  |
|                                    | 1 small clove garlic, finely diced |
|                                    | ½ cup water                        |
|                                    | 1 Tbs. dried onion soup mix        |

Before show, stop and pick up CAB® deli-style roast beef.

In Crock-Pot®, mix up au jus (double, triple as needed). Place deli meat in Crock-Pot in au jus. Heat through.

In toaster oven, toast bread. Place deli meat on one side. Cover with grated Swiss cheese and sliced onions. Place under broiler till cheese is melted. Top with second bread.

Serve with side of au jus for dipping.



### Team Information

Division: **18 to 21**

State: **Michigan**

Team Members:

**Ricka Boehmer**, Williamston  
**Heather Canfield**, Clarksville  
**Wren Schroeder**, Deckerville  
**Julie Thelen**, Saline  
**Renee Thelen**, Saline  
**Rachael Vaassen**, Ann Arbor

### Beef and Cheese Stack-Up

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|---|---|
| 8 10-inch flour tortillas                             | 2 cups (8 oz.) Monterey Jack cheese, shredded   |
| 2 cartons (8 oz.) onion and chive cream cheese spread | 2 lb. CAB® deli-style roast beef, thinly sliced |
| 2 cups shredded carrots                               | shredded lettuce                                |

Spread about ¼ cup cream cheese spread over one tortilla; top with ¼ cup carrots, ¼ cup Monterey Jack cheese. Top with one-seventh of the roast beef and shredded lettuce. Repeat six times. Top with remaining tortilla. Cover and chill overnight.

Cut into wedges.

Yields 16 servings.



### Team Information

Division: **18 to 21**

State: **Texas**

Team Members:

**Tammy Ettredge**, Pilot Point  
**Jennifer Smith**, Marshall

**NOTE:** The American Angus Auxiliary has teamed up with a leading gift catalog company, Rocke's Meating Haus, Morton, Ill., to suggest CAB® steaks for your gift-giving needs as "A Gift of Taste." The best news is 10% of the purchase price goes to the American Angus Auxiliary to support educational outreach and scholarship programs. To get more information visit the Auxiliary Web site at [www.angus.org/auxiliary/rockes/rockes\\_items.pdf](http://www.angus.org/auxiliary/rockes/rockes_items.pdf).