

Juniors Cook Up Their Best

Results of the 1997 Certified Angus Beef™ Cook-Off

The 14th Annual All-American Certified Angus Beef™ Cook-Off was held in conjunction with the 1997 National Junior Angus Show in Perry, Ga. Seventeen teams competed in four age divisions. Teams were judged for both showmanship and recipe.

The South Carolina junior team (ages 9-13) captured overall first place honors, as well as winning the showmanship category. Their recipe for Certified Angus Beef Kabobs was also crowned a winner. Team members were Elizabeth Hawkins, Belton; Katie Patrick, Christy Simmons and Mark Berry, all of Pelzer.

The Oklahoma intermediate team (ages 14-17) claimed top honors in all three categories: overall, recipe and showmanship. Their winning recipe was for Oklahoma Beef Brisket. Team members were Miranda Grissom, Prague; Rebecca Nida, Red Rock; Sharita Sing, Meeker; and Kendra Kelton, Muldrow.

In the senior division (ages 18-21), the Texas team captured championship titles in all three categories. Their winning recipe was for Apricot Almond Chutney Ribeyes. Team members were Shannon Grote, Bryan; Sheena Grote, Forney; Ashley Grote, Forney; and Michael Ehrig, Gonzales.

Claiming first place showmanship honors in the adult division were Mike Jones, West Point, Ga., Tom Burke, Smithville, Mo., and their Angus friends.

The adult team from Texas took top honors for their cook-off recipe. The winning entry was for Fiesta Ribeye Steaks. Team members were Glen Grote, Mason; Will Grote, Mason; Kelcey Grote, Forney; and James Worrell, Gonzales.

This year's award-winning recipes follow:

Certified Angus Beef™ Kabobs

South Carolina Junior Angus Association
first place recipe — junior division

3 lb. *Certified Angus Beef* tenderloin, sliced into chunks

Special beef marinade

■ Marinate for 1 hour or more depending on preference.

■ Skewer chunks of the meat alternately with cherry tomatoes, slices of pineapple, onion, whole mushrooms and green peppers.

■ Place kabob on the grill. Salt and pepper to taste.

■ Turn kabob until meat and vegetables are evenly cooked (approximately 6 to 12 minutes).

■ Serve over rice.

Oklahoma Beef Brisket

Oklahoma Junior Angus Association
first place recipe — intermediate division

■ Mix following ingredients and marinate one 4 to 5 lb. well-trimmed *Certified Angus Beef* brisket overnight in refrigerator.

Marinade:

2 Tbs. liquid smoke

4 Tbs. soy sauce

2 tsp. onion salt

1 Tbs. celery seed

1 Tbs. Worcestershire sauce

2 tsp. salt

2 tsp. garlic salt

2 tsp. pepper

Sauce:

3 Tbs. brown sugar

3 to 4 drops tabasco

1 tsp. lemon juice

dash of nutmeg

1 tsp. dry mustard

1/2 cup ketchup

1 Tbs. soy sauce



Texas' senior team members prepare their Apricot Almond Chutney Ribeyes.

■ Place in covered plastic pan and turn several times to cover both sides well with marinade. Bake at 300 degrees for 3 1/2 hours, drain liquid and discard. Cover with sauce and bake one more hour. Serve with corn on the cob and tossed salad.

Apricot Almond Chutney Ribeyes

Texas Junior Angus Association
first place recipe — senior division

8-10 3/4-inch thick ribeye steaks

Southwest Rub

- 1 1/2 tsp. chili powder
- 1 tsp. garlic powder
- 1/2 tsp. dried oregano leaves, crushed
- 1/4 tsp. ground cumin

Apricot Almond Chutney

- 5 1/2 oz. dried apricots, diced
- 2/3 cup boiling water
- 1/2 cup light brown sugar
- 1 small onion, thinly sliced
- 1/2 tsp. ground ginger
- 1/2 cup red wine vinegar
- 1 Tbs. chopped cilantro
- 1 clove of garlic, chopped
- 1/8 tsp. salt
- 1/2 cup blanched sliced almonds, toasted and coarsely chopped

■ Combine Southwest Rub ingredients.

■ To prepare Apricot Almond Chutney, pour boiling water over apricots and soak for 1 hour. Drain the apricots. Reduce the soaking liquid in a saucepan until 2 Tbs., remain. Combine the apricots, reduced liquid and remaining ingredients except almonds. Bring to a boil. Simmer 30 minutes, stirring occasionally. Remove from heat and stir in almonds.

■ Put rub on beef ribeye steaks. Grill steaks for 7 to 9 minutes, turning once. Serve the Apricot Almond Chutney with steaks.

Fiesta Ribeye Steaks

Texas
first place recipe — adult division

- 8-10 beef ribeyes, cut 3/4-inch thick
- 2 Tbs. fresh lime juice
- 8 flour tortillas
- 1/4 cup each shredded Colby and Monterey Jack cheese
- 1 cup refrigerated salsa

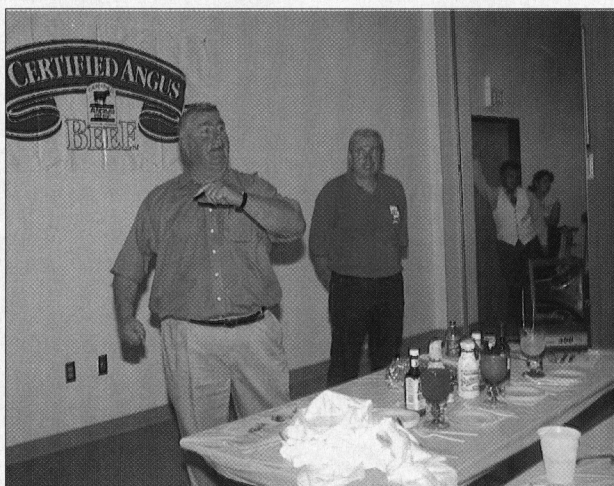
■ Place beef steaks on hot grill, and sprinkle half of the lime juice over the steaks. Grill steaks 7 to 9 minutes, turning once, sprinkle the remaining lime juice on the steaks. Wrap tortillas in aluminum foil and place on outside edge of grill. Top each steak with an equal amount of cheese. Serve with salsa and tortillas. Garnish with green salad, red onion and orange slices.



Oklahoma juniors did the "Watermelon Crawl" winning all three categories of the intermediate division. Team members pictured (l to r) are: Sharita Sing, Meeker; Kendra Kelton, Muldrow; Miranda Grissom, Prague; and Rebecca Nida, Red Rock.



Members of the North Carolina senior cook-off team explained the benefits of Certified Angus Beef product to Scarlett O'Hara.



"What's your bid . . ." Mike Jones, West Point, Ga., and Tom Burke, Smithville, Mo., placed first in the adult showmanship division.