

# Juniors "Cook It Up" in Indianapolis

Angus enthusiasts, young and old alike, participated in the 15th Annual All-American Certified Angus Beef™ Cook-Off during the 1998 National Junior Angus Show (NJAS) in Indianapolis. A total of 31 teams competed in four age divisions for the honors of top recipe, best showmanship and top overall.

In the junior division (ages 9-13) the Nebraska team captured overall first-place honors and won the showmanship category. Their recipe for Elegant Filet Mignon was also crowned a winner. Team members were Adam Sawyer, Bassett; Samantha Harl, Trumbull; and Ashley Wagner, Genoa.

The Michigan team claimed overall top honors and won the showmanship category in the intermediate division (ages 14-17). Their winning recipe was for "Mission: Impossible" Shish Kabobs. Team members were Brit Boehmer, Williamston; Emily Hogberg, Mason; Kayla Tuggle, Ithaca; and Kristina Conley, Olivet.

In the senior division (ages 18-21) the Tennessee team captured top honors in all three categories. Their winning recipe was for Hillbillie Steak Dinner. Team members were Holly Gamble, Clinton; Robbie Smith, Lebanon; Sonya Smith, Lebanon; and Elizabeth Warren, Lynnville.

Claiming first place overall in the adult division was the Mississippi team. They prepared Creole Stir-Fry Steak and Vegetables to win the recipe category. They also topped the showmanship category. Team members included Paul St. Blanc, Lena; Emma Collins, Forest; Clint Collins, Forest; and Melanie St. Blanc, Lena.

This year's award-winning recipes follow on the facing page.



Oklahoma juniors swing to "Take Me Back to Tulsa."



"Oprah" made a guest appearance during the Cook-Off.



Tennessee juniors serve up burgers Hillbilly style.



Anne Patton Schubert, Taylorsville, Ky., right, was honored for the work she has done organizing the Certified 'Angus Beef™ Cook-Off for the past 15 years. Pictured presenting the award is Elizabeth Gunn, vice president of the Indiana Junior Angus Association.



The Nebraska team won top honors in recipe, showmanship and overall in the junior division. Team members (pictured l to r) are Adam Sawyer, Bassett; Samantha Hari, Trumbull; and Ashley Wagner, Genoa.

**ELEGANT FILET MIGNON**  
Nebraska Junior Angus Association  
First-place recipe — junior division

4 8-10 oz. Certified Angus Beef™ filet mignons, cut 1/4 in. thick  
Jim Baldridge's Secret Seasoning

- Liberally apply Secret Seasoning to both sides of the filets anytime before grilling or broiling
- Grill or broil steaks to desired doneness.  
(Makes 4 servings.)

**"MISSION: IMPOSSIBLE" SHISH KABOB**  
Michigan Junior Angus Association  
First-place recipe — intermediate division

2 lb. Certified Angus Beef™ sirloin cut into 1 -in. cubes for shish kabob  
1 lg. bottle of zesty or robust Italian dressing  
2 green peppers  
2 red peppers  
2 yellow peppers

- Place sirloin cubes into a bowl and cover with Italian dressing. Marinate in refrigerator overnight.
- Wash, remove seeds and cut green, red and yellow peppers into quarters.
- Skewer sirloin pieces alternately with peppers (green, red, yellow).
- Brush or baste with remaining marinade.
- Grill over hot coals for approximately 20 minutes. Turn and brush or baste with marinade until done.
- Serve with fresh green salad and rolls.  
(Makes 3 servings.)

**HILLBILLIE STEAK DINNER**  
Tennessee Junior Angus Association  
First-place recipe — senior division

10 lb. Certified Angus Beef™ porterhouse steak, cut 2 in. thick  
3 Tbs. white vinegar  
3 Tbs. cooking oil  
1/2 tsp. salt  
1/2 tsp. pepper  
1/2 tsp. rosemary  
1 clove garlic, crushed  
1 onion, grated  
1/2 tsp. parsley  
2 leaves basil, chopped  
pinch of thyme  
1/4 tsp. cayenne pepper  
1 lemon

- 1 Add all ingredients to vinegar, oil and half the lemon. Coat steak with marinade and let sit for 30 minutes to 1 hour.
- 1 Place steak on a rack in a roasting pan. Place pan in oven at 450° for 45 minutes.
- 1 Take steak out and add a pinch of all the seasonings.



The Michigan team won top honors in recipe, showmanship and overall in the intermediate division. Team members (pictured l to r) are Brit Boehmer, Williamston, Mich.; Emily Hogberg, Mason; Kayla Tuggle, Ithaca; and Kristina Conley, Olivet.



The Tennessee team won top honors in recipe, showmanship and overall in the senior division. Team members (pictured l to r) are Holly Gamble, Clinton; Sonya Smith, Lebanon; Robbie Smith, Lebanon; and Elizabeth Warren, Lynnville.

- Take the other half of the lemon and squeeze over steak. Place steak 4-5 inches above charcoal on grill. Cook until wanted tenderness is achieved.
- Let cool for 5 minutes. Cut into serving size.

**CREOLE STIR-FRY STEAK AND VEGETABLES**  
Mississippi  
First-place recipe — adult division

3 Certified Angus Beef™ New York strip steaks, cut 1 in. thick  
1 stick margarine  
2 lg. red onions  
1 head broccoli  
3 Tbs. soy sauce  
KONRICO Hot 'n' Spicy Creole seasoning  
2 med. potatoes, boiled and cut into wedges

- Season steaks with Creole seasoning.
- In heavy skillet, fry steaks in margarine until desired doneness. Remove from skillet.
- Add broccoli and onions to skillet; stir-fry about 2 minutes. Add potato wedges and soy sauce. (You may want to add a little water, too.)
- 1 Return steaks to skillet and simmer for 1-2 minutes.  
(Makes 3 servings.)