



Angus enthusiasts from across the country demonstrated their culinary expertise during the 16th Annual All-American *Certified Angus*

Beef™ Cook-Off held in conjunction with the 1999 National Junior Angus Show (NJAS). The American Angus Auxiliary hosted the event in Tulsa, Okla., July 8. A total of 28 teams competed in four age divisions for top honors in recipe, showmanship and overall (combining both aspects).

In the junior division (ages 9-13), the Kansas team won overall honors. The team of Megan Dreiling, Clayton Lampe and Garrett Lampe, all from Scott City, and Abby Rayl, Hutchinson, prepared Blue Cheese Tenderloin. The team also won first place in the junior showmanship division.

Wisconsin juniors prepared the winning recipe, Wisconsin Thai Tenderloin Salad. Team members were Bethany Kohl, Waterloo; Dana May, Mineral Point; Austin Weber and Lindsey Weber, both from Dousman.

In the intermediate division (ages 14-17), the Indiana team made a sweep, winning first place overall and also the showmanship and recipe categories. Team members Kara Claeys, Oxford; Brian Howell, Union City; Jon Leeper, Argos; and Kristi Wilson, Orleans, prepared Lemon Kick Beef

COOKS CONVERGE IN TULSA

Medallions to win top honors.

The senior team (ages 18-21) from Kansas claimed overall honors. Heather Hopper, Leonardville; Cody Sankey, Council Grove; Jamie Meyer, Douglass; and John McCurry, Burrton, prepared Summer Sirloin Salad.

The Oklahoma senior team took top honors for showmanship.

Team members were Tyler Grissom, Prague; Kendra Kelton, Muldrow; Becca Penner, Mill Creek; and Sharita Sing, Meeker.

The senior team from North Carolina prepared North Carolina Smoked Brisket to win first in the recipe category. Team members included Callie Birdsell and Megan Birdsell, both from Sparta; Karl Holshouser, Gold Hill; and Jennifer Stamey, Statesville.

The Kansas adult team won overall and first-place recipe honors by preparing Winnin' Edge Steak. Team members were Coye Crenshaw-Kleve, Manhattan; Emily McCurry, Burrton; Jeana Sankey, Council Grove; and Megan Theis, Leavenworth.

Former National Junior Angus Association Board members took top honors in adult showmanship. Team members were Brent Scarlett, Snow Camp, N.C.; Jarrod Gillig, Odessa, Mo.; and Dru Uden, Franklin, Neb.

This year's winning recipes follow.



Wisconsin Junior Angus Association First-Place Recipe Junior Division

- 1 *Certified Angus Beef*™ tenderloin, 3 lb.
- 3 cloves garlic, cut into small slivers
- 2 Tbs. olive oil
- 1 Tbs. black peppercorns, crushed (or ground coarsely from pepper mill)
- ¼ tsp. salt

Make small slits in the meat, and insert small slivers of garlic. Rub meat with oil and press pepper into meat. Sprinkle with salt. Chill 2 hours.

Set up grill with hot coals on one side. Sear meat all over on the direct heat (5 minutes total).

Move to side of grill off direct

heat. Cover grill and cook 12 minutes. Turn meat and cook 12 minutes more or until instant-read thermometer reads 145° F for medium.

Let stand about 10 minutes before slicing. Slice thinly on the diagonal just prior to serving.

Note: For quicker preparation, you may substitute sirloin steaks for tenderloin. Insert garlic and rub with oil and pepper. Grill over direct heat to taste. Slice thinly prior to serving.

Dressing:

- ¼ cup Thai sauce (such as World Harbors)
- ½ cup canola or sunflower oil
- ¼ cup salad vinegar (may use cider vinegar)

Combine ingredients and let stand while preparing the following veggies.

- 24 scallions, peeled only to the white centers
- 1 large or 2 small red peppers, cut in half
- 1 fresh pineapple, peeled and

sliced into ½-inch rounds 12 cups mixed greens, best with some red "greens" included

Place scallions, pepper halves and pineapple rounds on grill with meat (over direct heat). Cook until browned (about 10 minutes). Slice scallions lengthwise, cut peppers into thin strips, and cut pineapple into 1-inch pieces.

Mix ¼-½ cup dressing with greens to coat generously, but not excessively. Toss and place 1½ cups of greens on plate. Place portions of scallions, peppers and pineapple on greens. Add 4-8 slices of beef, according to preference.

Serve with French bread slices (may be buttered and grilled if desired); iced tea, iced ginger tea or iced "Zinger" tea for drinks; and pear slices and shortbread cookies for dessert.

Smile and enjoy the versatility of *Certified Angus Beef* product!



Indiana Junior Angus Association First-Place Recipe Intermediate Division

- 4 *Certified Angus Beef*™ filet steaks, 1¼-inch thick (6 oz. each)
- bacon mushrooms, sautéed

Lemon Kick Rub:

- 1 tsp. lemon pepper
- ¾ tsp. seasoned salt
- ¼ tsp. garlic salt

Prepare Lemon Kick Rub. Sprinkle rub on both sides of filets and lightly rub it in. (Use sparingly — this elite cut of beef needs only enhancing, not a heavy-handed cover-up!) Wrap each filet with a strip of bacon, and use a toothpick to secure it.

Grill to desired doneness. Serve with sautéed mushrooms.



The Kansas team won top honors in showmanship and overall in the junior division. Team members are (l to r) **Megan Dreiling**, Clayton Lampe and Garrett Lampe, all of Scott City, and **Abby Rayl**, Hutchinson.



The Indiana team won top honors in showmanship, recipe and overall in the intermediate division. Team members are (l to r) **Kara Claeys**, Oxford; **Brian Howell**, Union City; **Jon Leeper**, Argos; and **Kristi Wilson**, Orleans.



North Carolina Junior Angus Association First-Place Recipe Senior Division

10-12 lb. *Certified Angus Beef*TM brisket
Coca-Cola[®]
garlic salt
black pepper
parsley
onion salt
celery salt
ground ginger
chili powder

Marinate brisket in Coca-Cola for 24 hours in the refrigerator.

Place drained brisket on large sheet of aluminum foil.

Sprinkle generously with garlic salt and black pepper. Lightly sprinkle with parsley, onion salt and celery salt. Sprinkle on a pinch of ground ginger and chili powder.

Smoking instructions: Build a fire using dry red or white oak. Place the prepared brisket away from the fire, and keep the temperature around the brisket at 325° F. Cook approximately 6-8 hours. Do not overcook or let a hard crust develop.



Kansas Junior Angus Association First-Place Recipe Adult Division

4 well-trimmed 8-oz. *Certified Angus Beef*TM filet mignons (tenderloins), cut 1½-inch thick (bacon-wrapped is optional)
1 medium red bell pepper

Shake-On Seasoning:

1 tsp. salt
1 tsp. fine-ground black pepper
1 tsp. granulated onion
1 tsp. granulated garlic
¼ tsp. cumin
½ tsp. sugar

Peach Salsa:

½ cup peach preserves
1 Tbs. fresh lemon juice
1 tsp. freshly grated lemon peel
1 large clove garlic, crushed
¼ tsp. grated fresh ginger
½ tsp. salt

Sprinkle both sides of each tenderloin with ¼ tsp. shake-on ingredients. Remove seeds from bell pepper, leaving pepper whole.

Place steaks and bell pepper on grid over medium ash-covered coals. Grill steaks uncovered, to desired degree of doneness. Grill bell pepper 2-3 minutes, turning occasionally.

While steaks continue to cook, cut four ½-inch-thick rings from bell pepper; set aside for garnish.

Approximately 5 minutes before steaks are done, remove 2 Tbs. salsa from saucepan and brush on both sides of steaks. To serve, place 1 bell pepper ring on each steak. Fill rings with warm Peach Salsa.

Serve steaks with roasted ear corn or twice-baked potatoes and bacon-wrapped green beans in sweet sauce.



The Kansas team won top honors overall in the senior division. Team members are (l to r) **Heather Hopper**, Leonardville; **Jamie Meyer**, Douglass; **Cody Sankey**, Council Grove; and **John McCurry**, Burrton.



The Kansas team won top honors in recipe and overall in the adult division. Team members are (l to r) **Coye Crenshaw-Kleve**, Manhattan; **Emily McCurry**, Burrton; **Jeana Sankey**, Council Grove; and **Megan Theis**, Leavenworth.