



## DELI MEATS DIVISION



### Reuben Roll-Ups

8 oz. CAB® corned beef	¼ cup Thousand Island dressing
2 8-oz. packages refrigerated crescent rolls	1 cup swiss cheese, finely grated
½ cup sauerkraut, drained, squeezed dry	

Preheat oven to 375°. Finely chop corned beef and sauerkraut; set aside. Unroll crescent dough and separate into 8 rectangles. Press perforations together to seal. Spread about 1½ tsp. of dressing onto each rectangle; top with corned beef, sauerkraut and cheese. Roll up each rectangle, jelly-roll fashion, and press seams together. Cut each roll into four 1-inch-thick slices. Place cut side down and bake 20-22 minutes or until brown. Serve warm.

Yields approximately 32 roll-ups.

May be used for an appetizer, snack or light meal.



### Team Information

Division: **9 to 13**

State: **Kansas**

Team Members:

**Courtenay DeHoff**, *Tonganoxie*  
**Joshua Laflin**, *Olsburg*  
**Jacinda Dickinson**, *Glasco*  
**Danielle Edwards**, *Manhattan*  
**Megan Fink**, *Manhattan*



### Beef 'n' Cheese Wraps

4 flour tortillas	1 cup (4 oz.) Monterey Jack cheese, shredded
1 carton (8 oz.) onion & chive cream cheese spread	1 lb. CAB® roast beef, thinly sliced
1 cup carrots, shredded	leaf lettuce, shredded

Spread cream cheese on a side of each tortilla; top with carrots and Monterey Jack cheese. Layer with beef and lettuce. Roll up tightly and wrap in plastic wrap. Refrigerate at least 30 minutes. Cut in half or into 1-inch slices.

*Yield: 4 servings.*



### Team Information

Division: **9 to 13**

State: **Texas**

Team Members:

**Gretchen Ettredge**, *Pilot Point*  
**Mollie Lastovica**, *Fredricksburg*  
**Charlie Rochester**, *Gonzales*  
**Katy Satree**, *Montague*  
**Tylee Williams**, *Lockney*  
**Brazos Williams**, *Lockney*



### Deli Beef Strata

2 lb. CAB® deli roast beef, thinly sliced	1 large green bell pepper, sliced thin
1 lb. baby Swiss cheese, thinly sliced	1 medium sweet onion, sliced thin (Vidalia or red works well)
2 pkgs. refrigerated crescent rolls	2 Tbs. margarine or butter
½ cup mayonnaise (not salad dressing)	
¼ cup ground horseradish	

Melt margarine or butter in small skillet. Add green pepper and onion and saute until tender, about 5 minutes. Lightly season with salt and pepper. Meanwhile, spray a 9×13-inch pan with cooking spray. Unroll 1 package of crescent rolls, leaving in rectangles, and press in bottom of pan to form a crust. Mix mayonnaise and horseradish and spread half over crescent rolls in pan. Layer half of the beef slices, half of the cheese slices, all of the onions and peppers, half of the cheese slices and half of the beef slices over the bottom crust. Spread remaining mayonnaise and horseradish mixture over top layer of beef. Unroll the other package of crescent rolls, leaving in rectangles and press over top layer of beef to form top crust. Bake in oven at 400° for 20 minutes, or until crust is golden brown. Let it cool for a few minutes before cutting into squares. Makes 12 servings. This is good with a fresh vegetable or green salad and fruit for a quick, easy meal. The strata can be prepared ahead of time and refrigerated; bake immediately before serving.



### Team Information

Division: **14 to 17**

State: **Illinois**

Team Members:

**Christopher Cassady**, *Ancona*  
**Gretchen Frost**, *Tallula*  
**Kyle Cassady**, *Ancona*  
**Nathan Frost**, *Tallula*  
**Kalee Bedel**, *Saybrook*  
**Tera Moritz**, *Piper City*





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### Hawkeye Hoagie

One hoagie roll per person or one very long hoagie roll for several people. (Remove some of the bread if more meat and filling is desired.)

Spread one side of roll with mayonnaise.

Layer on first side: (These ingredient amounts are for one single hoagie roll, increase for a long roll.)

6-8 slices of CAB® beef (combination of roast beef, corned beef and pastrami)

sliced cheese — a combination of pepper jack and provolone

sandwich-style dill pickles

Spread second side of roll with:

Creamy Dijon Mustard

ranch-style salad dressing (Vidalia onion is a good choice)

Layer on second side:

thin tomato slices

green onions or onions of choice, chopped

black olives, chopped

lettuce strips

salt and pepper to taste

Put the two halves together, secure with cocktail toothpicks and enjoy!

Additional fillings: Jalapeño peppers, cucumbers, green peppers, oil and vinegar dressing may also be used.

Serve with a fresh fruit cup, chips and a cold drink.



### Team Information

Division: **14 to 17**

State: **Iowa**

Team Members:

**Michaela Hotz**, Council Bluffs

**Brianna Gray**, Toledo

**Abbie Hotz**, Council Bluffs

**Tara Gray**, Toledo

### Hop'n' Hot Hoagie

CAB® pastrami

red onion, thinly sliced

Roma tomatoes, thinly sliced

green & red peppers, thinly sliced

black olives, sliced

yellow peppercini rings

Monterey Jack or cheddar cheese slices

pepper jack cheese slices

large French bread loaf

spicy mustard

season salt

fresh cracked pepper

Quantities of the above vary as to how thick you want it!

Slice bread loaf lengthwise and place on cookie sheet. Arrange CAB® pastrami on both sides of the bread and lightly spread with mustard. Top with onion, tomato, pepper rings, olives and peppercini rings. Sprinkle lightly with season salt and fresh cracked pepper. Top with assortment of cheese slices. Bake uncovered for 15-20 minutes at 350°. Cheese will melt through sandwich and bread will become crusty. Remove from oven and carefully place the two sides together. Place on cutting board and cut slices approximately 2 inches wide.

Can substitute CAB® roast beef or corned beef for the pastrami. Use grated horseradish on the roast beef or sauerkraut on the corned beef. Can be made the day ahead, wrapped tightly in plastic wrap and refrigerated. Bake, wrap in foil and place in a cooler to stay hot for an excellent "game day" sandwich at the tailgate or to take to the cattle barns at your next Angus show!



### Team Information

Division: **14 to 17**

State: **Missouri**

Team Members:

**Brooke Grooms**, Kidder

**Zach Kinne**, Eagleville

**Jordan Hunter**, Fair Grove

**Mallory Trospen**, Hamilton





## DELI MEATS DIVISION



### Poor-Boy Sandwich

CAB® deli style variety meats	onions, pickles, black olives (optional)
Kaiser rolls	tomatoes
mayonnaise or favorite flavor salad dressing	leaf lettuce
cheese – American, Swiss or provolone	sprouts
bell peppers – green, yellow, red (choose variety to add color)	salt and pepper to taste

Wash lettuce and set aside to drain. Thinly slice peppers, tomatoes, and onions if desired. Spread mayonnaise on top and bottom of Kaiser roll. Layer ingredients on roll beginning with the CAB® deli style variety meats and top with “fixin’s” as desired.



#### Team Information

Division: **14 to 17**

State: **Texas**

Team Members:

**Katy Kemp**, Decatur

**Kyle Kemp**, Decatur

**Inabeth Donaldson**, Grandview

**Jill Jagers**, Sulphur Bluff



### Rippen-Rap Wrap-Up

16 slices deli CAB® roast beef (about 12 oz.), cut thin	1 container (8 oz.) whipped cream cheese
2 cups coleslaw mix, shredded	2 Tbs. prepared ranch dressing
¼ cup prepared ranch dressing	4 flour tortillas

Place the coleslaw and ¼ cup ranch dressing in a medium bowl. Toss with 2 forks to coat evenly. Place the cream cheese and 2 Tbs. ranch dressing in a small bowl. Stir with a spoon and mix well.

Place 1 tortilla on a cutting board. Spread about ¼ cup of cream cheese mixture on tortilla using a knife, place 4 beef slices in an even layer on top of cream cheese. Place ½ cup of coleslaw mixture on top of roast beef.



#### Team Information

Division: **14 to 17**

State: **Virginia**

Team Members:

**David Asal**, Farmville

**Meredith Asal**, Farmville

**Will Epperly**, Moneta

**Megan Graves**, Afton

**Mandy Richardson**, Louisa

### The Fab Four CAB® Philly Submarine

8 oz. CAB® deli style roast beef	1 tsp. dried oregano leaves, divided
1 cup green pepper, chopped	2 pkgs. (10-oz. each) refrigerated pizza crust
¾ cup onion, chopped	8 oz. American cheese, sliced
1 Tbs. vegetable oil	1 egg white, slightly beaten
½ tsp. garlic powder	1 Tbs. water

Preheat oven to 400°. Heat oil in a pan. Add bell pepper, onion, garlic powder and ½ of the oregano. Cook 3-4 minutes until tender. Remove from heat.

Unroll 1 pizza crust onto slightly floured surface. Roll out to a 12X9-inch rectangle. Place half of the beef, half of the cheese and half of the bell pepper mixture on the dough. Starting at the longest side of the rectangle, roll it up jelly-roll style pressing seams together. Repeat with second pizza crust and remaining beef, cheese and bell pepper mixture. Place rolls, seam side down, on round baking sheet or stone. Join rolls together to form a large ring.

Combine egg white, water and remaining oregano. Brush onto ring. Bake 20-25 minutes, until brown. Let stand 10 minutes before slicing into 2-inch slices.

Makes 8 servings.



#### Team Information

Division: **18 to 21**

State: **Kansas**

Team Members:

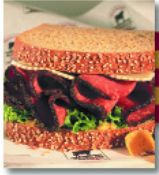
**Casey Rump**, Galva

**Courtney Rump**, Galva

**Megin Santee**, Langdon

**Danielle Hallgren**, Alta Vista





## DELI MEATS DIVISION



### Roast Beef and Veggie Wraps

2 cups coleslaw or broccoli slaw mix, shredded  
 ¼ cup and 2 Tbs. ranch dressing  
 4 large flour tortillas  
 1 container (8 oz.) whipped cream cheese  
 16 slices thin CAB® deli roast beef (12-16 oz.)

In medium bowl toss slaw mix with ¼ cup ranch dressing to coat evenly. In small bowl, stir cream cheese with 2 Tbs. ranch dressing to mix well. On one side of each tortilla, spread about ¼ cup cream cheese mixture; top with 4 slices roast beef, and then about ½ cup slaw mixture. Roll tightly and wrap with plastic wrap. Refrigerate until serving. To serve, cut in half diagonally or into 1½-inch slices. Makes 4 servings.



#### Team Information

Division: **18 to 21**

State: **Texas**

Team Members:

**Tammy Ettredge**, Pilot Point  
**Jaci Jagers**, Sulphur Bluff



### Blues Brothers Dip

1 16-oz. can sauerkraut, drained  
 1 lb. Swiss cheese, cubed  
 3 8-oz. packages CAB® corned beef, chopped  
 ½ cup Thousand Island dressing

Combine all ingredients in Crock-Pot® and heat on medium setting 10-15 minutes until cheese melts. Serve on squares of hearty rye bread.



#### Team Information

Division: **Adult**

State: **Iowa-Wisconsin**

Team Members:

**Erle Driscoll**, Williamsburg, Iowa  
**Patrick Driscoll**, Williamsburg, Iowa  
**Ken Hartzell**, Shawano, Wis.



**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." Ten percent 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).