

What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

Beef up game-day menus

The big game in Houston is quickly approaching. Sports fanatics from all over will be camping out in front of their televisions, eyes glued to the screens and minds wondering what the next play could bring. Whether you're a die-hard football fan or present solely to see the sentimental Clydesdale commercials, the Super Bowl is sure to provide entertainment for all.

Game-day preparations

Now don't get us wrong, we enjoy spending time with friends and family, but what sticks out in our minds when it comes to game-day gatherings is *the food*. We can assure you, serving spectacular food will make your party go from *interception* to *touchdown* in just a few bites.

Don't worry. If you serve the *Certified Angus Beef®* (CAB®) brand you're sure to be the MVP (most valuable player) of the night, regardless of the game's outcome. Just remember, insert the best beef into your starting lineup, and it will do the rest.

Here are just a few ideas to beef up your cuisine playbook come game day:

► **Beefy Game Day Nachos.** Why not bring back the chips, cheese and beef of your childhood? Mix in some red, white, yellow and blue corn chips and pile on the toppings. The combination of colors and flavors are sure to refuel your guests for the second half.

► **Grilled Sirloin Mini Sandwiches.** Little sliders don't always have to be mini hamburgers. Save yourself the pain of trying to cook everyone's burger to exactly the temperature they want, and make grilled sirloin mini sandwiches. You're still giving them Angus beef at its best and giving yourself time to spend with guests.

With the CAB brand on your team, we'd say it's pretty hard to lose. Good luck and check out www.certifiedangusbeef.com for more game-winning recipes.



Grilled Sirloin Mini Sandwiches

Ingredients:

- 1½ lb. CAB® top sirloin steaks
- 1 red onion, sliced evenly into ¼-in. slices
- ½ cup barbecue sauce
- 2 tsp. bourbon
- 8 slider buns
- 8 slices cheddar cheese
- Kosher salt and freshly cracked pepper to taste

Instructions:

1. Grill onion over medium heat until tender.
2. In a small bowl stir bourbon into barbecue sauce.
3. Season steaks with salt and pepper to taste; grill over medium-high heat to desired doneness. Allow steaks to rest 3-5 minutes before slicing thinly against the grain.
4. Create sandwiches by topping buns with cheese, steak, onion and barbecue sauce.



Beefy Nachos

Ingredients:

- ½ lb. CAB® ground chuck
- 3 cups nacho chips
- 1 cup nacho cheese
- 1 tomato, seeded and diced
- 1 green onion, sliced
- ¼ cup sliced black olives

Instructions:

1. Brown ground beef; drain.
2. Warm cheese in microwave to dipping consistency.
3. Arrange chips on serving platter. Top with cheese, beef, tomato, onion and olives.

