

What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

Corned beef, no blarney!

Whether you're Irish or just Irish-at-heart, chances are good you'll be enjoying corned beef on St. Patrick's Day. Though it's most often enjoyed with cabbage, carrots and potatoes, why not go beyond the traditional this year? Mix it up with these recipes and ideas and you'll be sure to notice a little extra Irish spring in your step!

Irish options

Begin the festivities with a corned beef hash recipe. If you're looking for a more mobile breakfast, try these corned beef and egg biscuit sandwiches.

Corned beef at lunchtime? Absolutely. Our favorite has always been the Reuben, and you can even substitute the coleslaw for the kraut!

Switch things up with a red pepper corned beef sandwich, or wrap it up — literally — and make a corned beef wrap with onion relish & gouda. Yummy!

Wherever you are, whatever you eat on St. Patrick's Day, here's to you and the land of the shamrock so green!

Be sure to check out some of these delicious recipes and more at www.certifiedangusbeef.com.



Red Pepper Corned Beef Sandwich

Ingredients:

- 1¼ lb. CAB® deli corned beef, thinly sliced
- 4 French-style rolls, split
- 4 oz. Havarti cheese, sliced
- 1 (8-oz.) jar roasted red bell peppers
- 1 medium sweet onion, thinly sliced
- 2 Tbs. horseradish mustard

Instructions:

1. Place beef on bottom of roll; top with cheese, peppers and onion.
2. Place under broiler until hot and cheese melts.
3. Remove from broiler. Add horseradish mustard, place roll on top and serve.

Serves: 6

Original Post: <http://www.gorare.com/2013/03/corned-beef-no-blarney/>

Corned Beef and Egg Biscuit Sandwiches

Ingredients:

- 12 oz. CAB® corned beef, sliced
- 4 Tbs. mayonnaise
- 1 Tbs. chili sauce
- ¼ tsp. freshly ground pepper
- 4 eggs, beaten
- 2 Tbs. unsalted butter
- 4 buttermilk biscuits
- 4 pieces red leaf lettuce
- 4 slices sharp cheddar cheese
- 2 red onions, caramelized
- 1 tomato, sliced

Instructions:

1. Blend together mayonnaise, chili sauce and pepper.
2. Fry corned beef with 1 tablespoon butter. Remove from pan.
3. Fry eggs over low heat with remaining butter.
4. Cut biscuits in half. Create sandwich by stacking eggs, corned beef, lettuce, cheese, onions, tomato and mayonnaise.

Serves: 4