

What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

A glaze of glory

Beef is rich and delicious — just a little salt and pepper is all that's needed to enhance flavor. A glaze, on the other hand, can transport your favorite roast to another level.

Special creations

As we approach the holidays, it's time to think about the family feast. Will you plan a casual affair for family and friends, or a stunningly spectacular dining experience with several courses and delectable appetizers?

No matter what you feature on the table, consider preparing a glaze to accompany your favorite beef dish. Typically a thickened sauce with a sweet or savory component, glazes give regular roasted beef a little extra oomph!

In anticipation of the holidays, we've been busy over at the brand's Education & Culinary Center creating some special in-house glaze recipes. Be sure to try one of them out the next time you prepare a roast. In case you need a boost getting started, you can download the CAB Roast Perfect app at your phone's app store.

Here are some of our favorite glazes:



Maple Bourbon Bacon Glaze

Ingredients:

- 8 oz. bacon, diced
- 1 cup beef stock
- ½ cup real maple syrup
- ½ cup brewed coffee, room temperature
- 1-2 Tbs. bourbon

Instructions:

Simmer bacon until just crisp. Remove bacon and strain drippings from the pan. Keep both at room temperature.

In a medium saucepan, combine beef stock and maple syrup over medium heat. Stir occasionally until liquid reduces by half and becomes a deep mahogany color, approximately 10 minutes.

Add half of coffee and return to a boil.

Whisk in remaining coffee and bourbon.

Simmer an additional 3 minutes. Whisk in reserved bacon drippings.

Serve warm glaze over roast, adding bacon into sauce or on top as a garnish, as desired.

Honey Mustard Sauce

Ingredients:

- ½ cup yellow mustard
- ½ cup honey
- pinch of kosher salt
- 4 turns of the pepper grinder
- ¼ tsp. Cajun seasoning (like Slap Your Mama)
- ½ tsp. dried rosemary, crushed

Instructions:

Mix all ingredients together. Use to baste meat during the last 15 minutes of cooking. Drizzle over cooked meat just before serving, or serve at the table.



Creamy Cranberry Sauce

Ingredients:

- ½ package (4 oz.) cream cheese, softened
- 1 cup (8 oz.) sour cream
- 2 Tbs. honey
- 2 tsp. ground cinnamon
- 1 can (14 oz.) whole-berry cranberry sauce
- 1 oz. orange liqueur, such as Grand Marnier
- ¼ tsp. orange zest

Instructions:

In a small bowl, beat the cream cheese, sour cream, honey and cinnamon until smooth. Add cranberry sauce, Grand Marnier and orange zest.

Horseradish Sour Cream Sauce

Ingredients:

- ¾ cup mayonnaise
- 1½ Tbs. Dijon mustard
- 1 Tbs. whole-grain mustard
- 3 Tbs. prepared horseradish
- 3 Tbs. sour cream

Instructions:

Whisk together the mayonnaise, mustards, horseradish, sour cream and a pinch of salt in a small bowl. Serve at room temperature.