

The Chef's Challenge

The Chef's Challenge, hosted in conjunction with the cook-off, is modeled after Food Network's cooking competition *Iron Chef*. It features two age divisions: NJAA members ages 18 to 21, and adults 21 and older. Contestants are allowed to enter as individuals or in teams of two for the event, which is coordinated by the American Angus Auxiliary. The *Certified Angus Beef*® (CAB®) brand provides the cut of meat used in the competition. No more than 10 teams are allowed.

After the contest reveals the secret ingredients, the contestants have a limited time to create a recipe and shop for accompanying ingredients. The contest provides only the secret ingredients and grills. For the contest, the contestants have one hour to prepare and serve an original recipe using a specific CAB meat cut (this year's was CAB sirloin flap) and secret ingredients announced the day prior to the competition.

Adult division secret ingredients for this year were Dorothy Lynch® dressing, sweet corn on the cob, fresh lemons and ginger snap cookies.

Chelsey's CAB® Steak Tacos with Spicy Dip and Crunchy Corn on the Cob

Tacos:

CAB® sirloin flap	fresh spinach
soft tortillas, warmed	siracha sauce, to taste
pico de gallo	fresh lemon juice
½ cup black beans, rinsed	sour cream, approximately
½ cup corn	½ cup for garnish
1 cup pepper jack cheese, grated	salt and pepper

Season sirloin flap with salt, pepper and lemon juice and grill to 140° F or to desired doneness. While grilling, add black beans and corn to pico de gallo and set aside. Remove steak from grill, place cheese on top and let rest. Slice the sirloin into 1-inch slices.

To assemble tacos place spinach, pico de gallo mixture, steak and cheese in tortillas. Garnish as desired with siracha, sour cream, spicy Greek dip and fresh lemon. Serve with Spicy Greek Dip and Crunchy Corn on the Cob.

Spicy Greek dip:

plain Greek yogurt, 1 small tub	¼ tsp. lemon juice
2 Tbs. Dorothy Lynch® Dressing	1 Tbs. siracha sauce (or to taste)

Mix all together and serve with tortilla chips or drizzle on tacos.

Crunchy corn on the cob:

4 ears fresh corn on the cob, silk removed
animal crackers, 4 oz. or approx. 15-20 crackers, finely crushed
olive oil
parmesan cheese, grated

Grill corn in husks approximately 10 minutes or until corn is tender. Remove from grill and wrap corn in a clean towel; let rest. Remove corn from husk, cut into pieces, if desired. Place corn and olive oil into a large zipper-sealed bag and shake to coat; add crushed animal crackers and shake to coat; remove from bag; sprinkle with parmesan. Serve hot.

Junior division secret ingredients were Dorothy Lynch® dressing, sweet corn on the cob, fresh lemons and animal crackers.

The timed event is a test of skill and creativity. Winners are selected based on use of the secret ingredients, display and taste.

The 2016 NJAA Division Winner for 2016 is Chelsey Figge, Onaga, Kan. The team of Allison Dubs, Billings, Mont., and Louis Dubs, Billings, Mont., won the adult division.

Both recipes follow.

CAB Sirloin Flap & Spaetzle with Dorothy Lynch® Corn Marmalade

2-3 lb. CAB® sirloin flap, cut into steaks

Rub:

1 cup crushed ginger snap cookies	1 tsp. kosher salt
¼ tsp. garlic powder	½ tsp. brown sugar
1 tsp. crushed peppercorns	

Combine rub ingredients. Rub generously on steaks.

Dorothy Lynch Corn Marmalade:

1 cup Dorothy Lynch® dressing	3 cups fresh corn
3 Tbs. red wine vinegar	fresh thyme
1 fresh lemon, juiced	1½ cups shallots, sliced
2 Tbs. unsalted butter	garlic powder
2 Tbs. olive oil	salt and pepper to taste

Sauté 1 cup shallots in butter 3-5 minutes. Add 1 tablespoon red wine vinegar, Dorothy Lynch and lemon juice. Simmer for 15 minutes or until thickened. While simmering, prepare corn mixture by combining remaining shallots, olive oil, 2 tablespoons red wine vinegar, thyme, garlic powder, and salt and pepper. Heat together until warm.

Dorothy Lynch Crème Fraîche Drizzle:

½ cup Dorothy Lynch® dressing
½ cup crème fraîche

Combine and place in a piping bag or prepare to drizzle with spoon.

Homemade Spaetzle*:

1 cup sour cream	1½ tsp. kosher salt
¼ cup milk	1 tsp. cracked peppercorns
2 eggs	2 cups flour

Blend sour cream, milk, eggs, salt and pepper in a blender until smooth. Move to large bowl and fold in flour. Bring a large pot of water with salt to boil. Use a spaetzle maker to drop pieces of the dough into boiling water. After pieces rise to surface, boil for 30 seconds. Remove spaetzle with slotted spoon and place in a bowl of ice water for 5 minutes. Drain.

*(If you do not have a spaetzle maker, you may cut dough into small pieces with a sharp knife.)

To prepare:

Season steaks with rub. Grill or cook in a hot skillet until 135°-140° F for medium rare. Remove from heat and let rest for 5 minutes.

Slice steaks into strips. Serve over spaetzle and Dorothy Lynch marmalade corn mixture. Top with Dorothy Lynch crème fraîche drizzle.

► Receiving the Grote LEAD Conference Award for winning the intermediate steak division are (from left) Kansas juniors **Grady Dickerson, Sarah Pelton, Cale Hinrichsen, Eva Hinrichsen, Kady Figge and Alexandria Cozzitorto**. Also pictured is Shally Roggen, American Angus Auxiliary president, presenting.



► Winning first in the junior division of the Chef's Challenge is **Chelsey Figge**, Onaga, Kan.



► Placing second in the junior division of the Chef's Challenge is **Haley Throne**, Lexington, Ga.

► Winning the adult division of the Chef's Challenge are (from left) **Louis Dubs and Allison Dubs**, both of Billings, Mont.



► Placing second in the adult division of the Chef's Challenge are (from left) **Jake McCall**, Greenville, Va., and **Timothy Clark**, Gretna, Va.



► Placing third in the adult division of the Chef's Challenge are (from left) **Julie Throne and Katherine Throne**, both of Lexington, Ga.



Seasoned for Success

Angus youth tantalize judges' taste buds during the *Certified Angus Beef®* Cook-Off.

Story & photo by *Bridget Beran*, editorial intern

The smells of *Certified Angus Beef®* (CAB®) steaks and roasts filled the Expo Hall at the National Junior Angus Show (NJAS) as Angus juniors cooked up delicious treats and clever skits for the CAB cook-off.

While the food was center of the plate, the focus of the contest was on the junior members and their skits. From shipwrecked castaways to news crews, National Junior Angus Association (NJAA) members got creative in how they presented their recipes to the judges.

The team from Kansas channeled the movie *Anchorman* to urge judges to enjoy CAB and "Stay Classy, Grand Island." Team member Cale Hinrichsen, Westmoreland, says they chose their theme because they had all wanted to bring humor into the competition.

"We like to compete in the cook-off contest because it's a lot of fun to dress up. I really enjoy working on the skits," Hinrichsen says.

Taylor Duckett, New Liberty, and her team from Iowa, reminded judges, "You aren't yourself when you're hungry" in a CAB-remix of a *Brady Bunch* Snickers® commercial.

"Since we saw the Snickers commercial, we thought it would be a great fit since CAB is a great filling part of a meal," Duckett explains. "The cook-off contest is a lot of fun, and it

lets your personality come out. It lets you have fun while promoting CAB."

Beyond the amusement of the skits, it also teaches Angus juniors important cooking skills, as well as educating them about the CAB program.

"It's very interesting to learn how that dish is prepared because cold cereal doesn't always

cut it in college," Hinrichsen says. "Learning to cook here at the cook-off contest is very beneficial, no matter where we go throughout life."

With CAB at the center of the competition, the knowledge gained about the CAB program is a highlight for participants. For Ty Mogck, Olivet, S.D., and his team, whose skit played on the television show *Gilligan's Island*, it was imperative they be prepared on all things CAB-related.

"You have to study because the judges will ask you a lot of the information about CAB," Mogck says.

For Duckett, the contest presented her with an opportunity to brush up on her CAB knowledge, especially the 10 quality standards that meat must reach to qualify for CAB. This knowledge is important for these young producers as they prepare to become the future advocates of the beef industry.

"It makes me a better advocate because when someone asks, 'Why should I buy CAB, why should I pay more?' We can advocate and tell them that what they're paying for is a higher-quality cut of beef. It's superior, and this is why we do our best to raise our animals as best as possible, to meet the standard of CAB," Hinrichsen says.



► After being shipwrecked, South Dakota juniors came across a box of CAB roast in their skit inspired by *Gilligan's Island*.

