



AngusPride[®] Recipes



Shredded Bottom Round Roast

Makes: 6-8

Cooking Time: 3-8 hours, depending on method

Prep Time: 1 hour

Ingredients

- 1 3- to 5-lb AngusPride® bottom round roast
- 2 onions, cut into 1-inch pieces
- 1 pound carrots, shredded
- 4 cloves garlic, finely minced
- 29 ounces canned diced tomatoes
- 1 cup red wine
- 3 cups beef broth
- 3 sprigs fresh thyme, whole
- 3 sprigs fresh rosemary, whole
- Vegetable oil as needed
- Pepper and kosher salt as needed

Directions

Bring roast to room temperature. Preheat oven to 275°F. Salt and pepper roast. Heat oil in Dutch oven over medium-high heat. Place roast in pan and sear on



all sides until brown. Add onions, garlic and carrots to pan and stir. Cook until onions begin to brown. Add wine to deglaze pan. Add beef broth and fresh herbs last to Dutch oven. Cover with lid. Place into oven and cook until roast is fall-apart tender, easily shredded using a fork. Approximately 3 hours for a 3-lb roast and 4 hours for a 4- to 5-lb roast.

For crock pot cooking, transfer everything to crock pot before beginning step 5. Cook on low until fall-apart tender, approximately 6-8 hours. Cooking on a higher setting will result in a tougher roast.



Double-Decker Roast Beef Sandwich

Makes: 6

Cooking Time: 2 hours

Prep Time: 45 minutes

Ingredients

- 3½-lb AngusPride® inside round roast
- 2 tablespoons kosher salt
- 2 teaspoons cracked black pepper
- 2 tablespoons fresh thyme, chopped
- 1 tablespoon fresh rosemary, chopped
- 3 tablespoons olive oil
- 18 slices thick-sliced wheat bread
- 2 cups arugula
- 12 slices Swiss cheese
- 2 cups caramelized onions



Apple Horseradish Sauce

1 Granny Smith apple, peeled and grated
4 tablespoons horseradish
 $\frac{3}{4}$ cup sour cream
 $\frac{3}{4}$ cup mayonnaise
1 tablespoon fresh lemon juice
Cracked black pepper and kosher salt to taste

Directions

1. Mix salt, pepper, thyme, rosemary and olive oil together to make paste. Rub paste evenly onto roast.
2. Let roast sit at room temperature for 30 minutes. Preheat the grill/rotisserie to high (about 450°F).
3. Skewer meat in middle of roast with spit. Place spit on rotisserie and close lid. After browning meat (about 20 minutes), turn temperature down to medium (about 275° to 300°F).
4. Cook approximately 1 hour and 30 minutes, or approximately 25 minutes per pound to cook to medium-rare doneness of 135°F measured by internal meat thermometer in middle of thickest part of roast. To achieve medium doneness, cook to 145°F.
5. While roast is cooking, prepare Apple Horseradish Sauce. Combine sauce ingredients and season with salt and pepper to taste. Store in refrigerator in covered bowl for up to 3 days. Sauce should be served cold.
6. When meat is cooked, remove spit from rotisserie and carefully remove meat. Let meat rest on platter or cutting board, loosely covered with foil for 15 minutes before slicing.
7. Slice roast $\frac{1}{8}$ -inch thick across grain. Slicing with grain will result in tougher slices.
8. Layer sandwich ingredients in amounts and order of personal preference. Serve with favorite potato chips or side dish.



Skillet-Roasted Ribeye with Whiskey Cream Sauce

Makes: 2

Cooking Time: 13-20 minutes

Prep Time: 30 minutes

Ingredients

2 AngusPride® ribeyes, approximately 1½-inch thick

Olive oil as needed

Fresh cracked pepper and kosher salt to taste

2 whole garlic cloves, peeled

2 sprigs fresh thyme

3 tablespoons unsalted butter

Whiskey Cream Sauce

1 cup whiskey

All reserved pan juices from steaks

2 cups heavy cream

¼ cup unsalted butter

1 tablespoon Worcestershire sauce

Fresh cracked black pepper to taste

Kosher salt to taste



Directions

1. Preheat oven to 375°F. Set ribeyes out at room temperature for 30 minutes. Pat dry with a paper towel. Brush with olive oil and season with salt and pepper.
2. Heat ovenproof skillet or cast-iron skillet on stovetop over high heat.
3. Once pan begins to smoke, add steaks to pan and sear 2-3 minutes per side. Add garlic and thyme sprigs.
4. Place pan with steaks into oven and cook to medium rare doneness of 135°F as indicated by internal meat thermometer.
5. Remove from oven, add butter to pan and allow to melt. Using spoon, mix butter with garlic and thyme, then baste each steak with butter mixture.
6. Place on plate and allow steak to rest 5 minutes prior to cutting. Keep pan and pan juices for Whiskey Cream Sauce.
7. For Whiskey Cream Sauce, deglaze skillet with whiskey over medium heat. Whiskey will catch fire. Cook until flames subside. Add cream, butter and Worcestershire to skillet and reduce sauce until thickened. Remove full sprigs of thyme from sauce. Salt and pepper to taste.
8. Slice ribeyes and top with Whiskey Cream Sauce. Serve with potatoes or favorite side dish.