



## Grilled Sirloin Steak Kabobs with Garlic Rosemary Butter

35 MINUTES — 4 SERVINGS

1 pound beef Top Sirloin Steak boneless, cut 1 inch thick

1 Tablespoon steak seasoning blend

1 Tablespoon olive oil

8 ounces red-skinned potatoes

4 ounces cherry tomatoes

4 ounces portobello mushrooms

### Basting Sauce

4 Tablespoon butter

1 teaspoon fresh rosemary

2 teaspoon fresh parsley

1.5 teaspoon garlic, minced

### Garnish

1 teaspoon fresh parsley

1 teaspoon fresh rosemary Old Bay

1. Cut potatoes into 1-1/2-inch pieces. Place in microwave-safe dish; cover with vented plastic wrap. Microwave on HIGH 6 to 8 minutes or until just tender, stirring once. Cool slightly.
2. Cut beef Top Sirloin Steak into 1-1/4 inch pieces. Combine beef, mushrooms, tomatoes, potatoes, olive oil, and steak seasoning in a large bowl; toss. Alternately thread beef and vegetables onto metal skewers.
3. Place kabobs on grid over medium, ash-covered coals. Grill, 9 to 12 minutes (over medium heat on preheated gas grill, 8 to 10 minutes) for medium rare (145°F) to medium (160°F) doneness, turning once and brushing with sauce during last 5 minutes. Remove from grill and brush with remaining sauce. Garnish with remaining rosemary, parsley mixture.

### BASTING SAUCE

1. In a small sauce pot combine butter, parsley, garlic, and rosemary. Melt butter mixture over low heat either on the stove top or on your grill; until melted. stir occasionally.

## Mushroom Swiss Burger with Jalapeno Aioli

1 HOUR — 4 SERVINGS

1 Pound Ground Beef (93% lean)

2 teaspoon steak seasoning blend

1 Tablespoon olive oil

5 ounces portobello mushrooms

4 Swiss cheese slices

4 hamburger buns, split

4 lettuce leaves

4 tomatoes slices

### Jalapeno Aioli

2 jalapeno peppers

1/2 cup light mayonnaise

1/4 teaspoon kosher salt

1 teaspoon fresh lime juice

1. Combine Ground Beef and 2 tsp. steak seasoning in large bowl, mixing lightly but thoroughly. Lightly shape into four 1/2-inch thick patties. Set aside.
2. Heat sauté pan over medium until hot. Add olive oil and mushrooms, Cook over medium heat for 4 to 5 minutes stirring occasionally. Remove from heat and set aside.
3. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. About 2 minutes before burgers are done, place buns, cut sides down, on grid. Grill until lightly toasted. During last minute of grilling, top each burger with cheese slice.  
*Cook's Tip: Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.*

### JALAPENO AIOLI

1. Place jalapeno on grid over medium, ash-covered coals. Grill for 5 to 6 minutes (over medium heat on preheated gas grill). Remove from grill and let cool. Once cool remove the stem and seeds, dice into 1/4 inch cubes.
2. In a medium size bowl combine mayo, grilled jalapeno, lime juice, and salt. Set aside.

# BEEF

## for Grilling



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### Foil Packet Beef & Vegetable Meal

30 MINUTES — 4 SERVINGS

6 ounces refrigerated fully cooked beef Pot Roast, shredded or fully cooked steak, cubed  
 6 ounces prepared smoked Beef Sausage  
 1 cup butternut squash, diced  
 1 cup zucchini or yellow squash, sliced into 3/4 inch pieces and halved  
 2 ears sweet corn, cut in half  
 4 teaspoons vegetable oil  
 2 teaspoons all-purpose seasoning blend, such as Old Bay

1. Combine beef and vegetables in large bowl. Add oil and seasoning; toss to coat.
2. Preheat grill to medium heat (approximately 350°F).
3. Place a 12" x 12" square of heavy-duty aluminum foil down on work surface. Add 1/4 of beef and vegetable mixture to center of foil. Fold right and left edges in and roll together to close. Fold top and bottom edges in and roll to close package. Repeat with remaining mixture for a total of 4 packets.
4. Grill for 10 to 12 minutes until vegetables are tender.

*Cook's Tip: Packets can also be prepared in a 350°F oven. Bake for 10 to 12 minutes.*



### All Pastor Glazed Beef Flat Iron Steak

40 MINUTES — 4 SERVINGS

1 beef Flat Iron Steak (about 1 pound)

#### Marinade and Sauce

1/4 cup barbecue sauce  
 1/4 cup canned crushed pineapple  
 2 tablespoons ancho chile powder  
 1 tablespoon minced sweet onion  
 1 garlic clove  
 4 bolillo rolls, sliced lengthwise, toasted

#### Garnish

Grilled fresh pineapple slices, pickled onions, shredded lettuce (optional)

1. Combine barbecue sauce, pineapple, chile powder, onion and garlic in blender or food processor container. Cover; process 1 minute or until smooth, scraping sides of container as needed. Pour half into bowl, cover and refrigerate.
2. Place steak and remaining barbecue marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours. Place steaks on grid over medium, ash-covered coals. Grill, covered, 12 to 16 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Keep warm.
3. Spread reserved barbecue mixture evenly over cut sides of each roll. Thinly slice steak. Place slices on bottom of rolls. Top with pineapple, onions, and lettuce.



### Spicy Cheeseburger Sliders

30 MINUTES — 8 SERVINGS

1 pound Ground Beef (96% lean)  
 9 small whole wheat hamburger buns, split, divided  
 1 clove garlic, minced  
 1/2 teaspoon ground chipotle chili powder  
 2 slices pepper Jack cheese, cut in quarters

#### Optional Toppings

Barbecue sauce, lettuce, tomato slices, pickles

1. Tear one hamburger bun into pieces. Place in food processor or blender container. Cover; pulse on and off, to form fine crumbs.
2. Combine bread crumbs, Ground Beef, garlic and chili powder in medium bowl, mixing lightly but thoroughly. Lightly shape into eight 1/2-inch thick mini patties.

*Cook's Tip: One-half teaspoon chili powder may be substituted for chipotle chili powder.*

3. Place patties on grill over medium, ash-covered coals. Grill, covered, 8 to 9 minutes (over medium heat on preheated gas grill, 9 to 10 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. Evenly top with cheese during last minute of grilling.

*Cook's Tip: Cooking times are for fresh or thoroughly thawed Ground Beef. Color is not a reliable indicator of Ground Beef doneness.*

4. Place burgers on bottoms of remaining eight buns. Top with desired Toppings. Close sandwiches.