

Around the World with Beef



R A N C H & RESTAURANT

Pap Up

Event Recipes

San Diego, Calif.
September 22, 2026





2026 RANCH & RESTAURANT POP-UP RECIPES

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Smoked Beef Cheek Barbacoa Tacos
WARM TORTILLAS/COTIJA CHEESE/PICKLED
ONIONS/SALSA MACHA/CILANTRO
Viewpoint Brewing Cheep Skate American Lager

Grilled Skirt Steak Shawarma Salad
GREENS/TOMATOES/CUCUMBER/LEMON
VINAIGRETTE/FETA/TZATZIKI/NAAN
Ténèbres G.S.M.

Andalusian Braised Oxtail Paella
SAFFRON/LEMON/TOMATOES/SPANISH
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Viewpoint Brewing Darth Lager (Schwarzbier)

Korean Beef Bulgogi Lettuce Wraps
MARINATED FLANK STEAK/KOREAN BBQ
SAUCE/KIMCHI GOCHUJANG AIOLI
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French Onion Short Rib Mini Pies
CARMELIZED ONIONS/BRAISED SHORT RIBS/
GRUYERE/PUFF PASTRY CRUST
Paso Point Cabernet Sauvignon

Beef Tallow Brownies
GOOEY DARK CHOCOLATE BROWNIES/BEEF
TALLOW/CARAMEL BOURBON SAUCE
Navigator Dry Creek Valley Zinfandel

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RANCH TO TABLE

Recently, the California Beef Council invited twenty California food and culinary social media influencers to get a first-hand look at beef from the cattle ranch to a one-of-a-kind, Instagram-worthy dining experience. These content creators spent an afternoon on the [Flying 'F' Ranch](#) in San Diego County as guests of Flying 'F' owners and operators Alli and Bryce Fender. Our guests walked the rangeland with Alli and Bryce, seeing momma cows with new calves, heifers about to give birth to their first calf, and older cow/calf pairs in the blackberry thicket down by the ranch's natural spring-fed pond.

In the evening, it was on to part two of this ranch-to-table tour with a sunset dining experience at the home of San Diego food blogger, cookbook author, and on-camera host, [Whitney Bond](#). Whitney created six delicious beef recipes, each with roots in a different part of the global palette, specifically for this event. Her recipes feature flavors from Mexico, Turkey, Spain, Korea, France, and the United States, and we've collected them all here for you to enjoy and try on your own!

Each recipe includes suggested beer or wine pairings, and each has a link to Whitney's recipe video.

Cheers!



BRYCE & ALLI FENDER,
FLYING 'F' RANCH

"We Give a Flying F About BEEF."
--Alli & Bryce Fender

Ranchers Alli and Bryce Fender have a mission: providing Southern Californians quality ranch-raised beef so they can eat like they're dining at a five-star restaurant in the comfort of their own homes.

They are local cattle ranchers with family connections to the land in the mountains of San Diego County that date back to 1921.

In 2014, Bryce and Alli were married on the ranch and were gifted with ten bred heifers as a wedding gift from Alli's father. That was the start of the "Flying F" brand.

Today, Bryce and Alli have two sons and a daughter that help out on the ranch. The family works together to raise quality Beef for Southern Californians.

Our Hosts

"Never make a boring recipe again!"
--Whitney Bond

WHITNEY BOND

Whitney Bond began her award-winning food blog, WhitneyBond.com, in 2011 as a way to share her favorite recipes with the world. Since then, she has shared over 1,400 original recipes on the blog, her website has been visited by over 1 million home cooks each month, and she has published a cookbook, and appeared on news stations across the country! Her belief? All you need is the right seasonings, sauces and simple cooking techniques to turn an easy recipe into a flavorful meal.

Whitney is passionate about creating elevated traditional recipes, classic recipes with unique ingredients, and recreating restaurant favorites at home for a fraction of the price. All of the recipes on her site are exciting and delicious, while not overwhelming or difficult.





MEXICO



Smoked Beef Cheek Barbacoa Tacos

WARM TORTILLAS/COTIJA CHEESE/
PICKLED ONIONS/SALSA MACHA/CILANTRO

INGREDIENTS

- 5 pounds beef cheeks
- 6 tablespoons barbacoa seasoning
- 4 cups beef tallow

EQUIPMENT

- Traeger smoker

Smoky, tender, and packed with flavor, this Smoked Beef Cheek Barbacoa is about to become your new taco night obsession. Beef cheeks are smoked low and slow until they shred with a fork, soaking up all that rich, smoky flavor along the way. Pile it onto warm tortillas, and get ready for the best tacos of your life.--Whitney Bond

PAIRING NOTES

Pair with Viewpoint Brewing Co.'s Mexican Lager or American Lager.

[Watch the video](#)

DIRECTIONS

1. Preheat a smoker to 275°F.
2. The beef cheeks will come out of the package as two main muscles connected by some fascia. Separate the muscles and trim the substantial fat cap off the larger muscle. Clean up the sides of the cheeks to remove any more fat. You will end up with about 3 pounds of meat for smoking. The fat can be discarded or rendered down into beef tallow.
3. Rub the trimmed beef cheeks on all sides in the barbacoa seasoning.
4. Smoke the cheeks at 275°F until they reach an internal temperature of 165°F. This took about 2 hours for me. They will have shrunk slightly in size and the crust will be darkened and fully adhered to the cheeks.
5. Melt the beef tallow in a cast-iron skillet on the stove. Once melted, bring the skillet out to the smoker and place the beef cheeks in the melted tallow. Place the skillet on the smoker, cover and continue cooking until the internal temperature reaches 210°F. This was about 3 hours for me.
6. Remove the skillet from the smoker. Let the beef cheeks rest in the warm beef tallow for 30 minutes, then remove the cheeks and pull the meat apart with two forks, or heat-proof gloves.
7. If serving the barbacoa meat as tacos, place the pulled beef cheek in warm tortillas and top with salsa macha, fresh cilantro, cotija cheese, and pickled onions.

SERVING
18 STREET
TACOS

PREP TIME
20 MINUTES

COOK TIME
5 HOURS



TURKEY

Grilled Skirt Steak Shawarma Salad

GREENS/TOMATOES/CUCUMBER/LEMON VINAIGRETTE/
FETA/TZATZIKI/NAAN

INGREDIENTS

Shawarma Seasoning

- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 2 teaspoons garlic powder
- 1 teaspoon salt
- 1 teaspoon allspice
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon cayenne pepper
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves

Steak Shawarma Marinade

- 2 tablespoons extra virgin olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons lemon juice
- 2 pounds skirt steak, or flank steak

Continued...

DIRECTIONS

To Make the Steak Shawarma:

1. Combine all of the ingredients for the seasoning in a large zipper bag. Add the olive oil, vinegar and lemon juice to the seasoning and toss to combine.
2. Add the steak and coat it in the marinade. Place in the refrigerator and marinate for at least 30 minutes, or up to 8 hours.
3. Preheat a grill over medium-high heat.
4. Once the grill is hot, use tongs to remove the steak from the marinade and place it on the hot grill. Cook for 4-5 minutes per side, or until the internal temperature of the steak reaches 130°F for medium-rare. As the steak rests, the internal temp will rise between 5-10 degrees.
5. After removing the steak from the grill, allow it to rest for 5-10 minutes. When slicing a skirt steak, it's super important to cut against the grain. It's recommended to slice the steak into three sections, with the grain, then slice against the grain to get 3-4 inch slices of steak.

Continued...

[Watch the video](#)

SERVING

4

PREP TIME

20 MINUTES

COOK TIME

10 MINUTES

MARINATING TIME

30 MINUTES

TOTAL TIME

1 HOUR

TURKEY



Grilled Skirt Steak Shawarma Salad

Continued...

INGREDIENTS

Salad

- 8 cups spring mix
- ½ cup lemon vinaigrette
- 1 cup cherry tomatoes, halved
- 1 cup red onions, thinly sliced
- 1 cup cucumber, diced
- ½ cup feta cheese, crumbled

Optional Additions

- naan dippers, serve on the side
- tzatziki sauce, dollop on top of the salad or steak

DIRECTIONS

To Make the Salad

1. Toss the spring mix with the lemon vinaigrette salad dressing in a large bowl. Divide the mixture between four serving bowls.
2. Top with the tomatoes, onions, cucumber, feta cheese, and prepared steak. Add optional naan dippers and tzatziki sauce before serving.

This Steak Shawarma Salad is stacked with so many bold, irresistible flavors, you'll be so excited to eat your greens! We're talking tender, juicy skirt steak marinated in warm Mediterranean spices, seared to perfection, then piled on top of fresh, vibrant veggies tossed in a tangy lemon vinaigrette dressing.-- Whitney Bond

PAIRING NOTES

Pair with a GSM red wine blend to bring out the Mediterranean flavors.



SPAIN

Andalusian Braised Oxtail Paella

SAFFRON/LEMON/TOMATOES/SPANISH PAPRIKA/
PIQUILLO PEPPERS

INGREDIENTS

Braised Oxtail

- 2 pounds oxtails
- 2 teaspons kosher salt
- 2 teaspons black pepper
- 2 tablespoons olive oil, divided
- 1 cup yellow onions, diced
- 2 Roma tomatoes, chopped
- 2 celery stalks, chopped
- 1 large carrot, chopped
- 1 head garlic, peeled and cloves crushed
- ½ cup medium-bodied red wine, such as Rioja
- ¼ cup sherry vinegar
- 2 cups beef broth
- 1 bay leaf

Continued...

This Spanish Braised Oxtail Paella combines melt-in-your-mouth, wine-braised beef with vibrant saffron rice in a surprisingly simple recipe. It delivers big, restaurant-quality flavor without any kitchen stress.--Whitney Bond

DIRECTIONS

Braised Oxtail

1. Preheat the oven to 300°F. Season the oxtails with salt and pepper on all sides.
2. In a large cast-iron Dutch oven on the stove, heat 1 tablespoon olive oil over high heat. Add the oxtails and brown on all sides. Remove the oxtail from the pot and transfer to a large plate or cutting board.
3. Add another tablespoon of olive oil to the dutch oven. Reduce the heat on the stove to medium-high. Add the onions, tomatoes, celery, carrot, and garlic. Cook until tender, about 10-15 minutes.
4. Stir in the wine and sherry vinegar, and cook for 10 minutes.
5. Return the oxtails to the Dutch oven. Add the beef broth, along with the bay leaf. Bring to a boil, then cover and transfer to the oven. Braise in the oven for 3 ½ hours.
6. Use tongs to transfer the oxtails to a cutting board, remove the bones and gently chop the meat. Strain the liquid through a fine-mesh strainer into a large bowl, pressing on the solids. Discard the solids and save the liquid for the beef broth in the paella.

Continued...

PAIRING NOTES

Pair with Viewpoint Brewing Co.'s Schwarzbier/Dark Lager. This beer's malty backbone will complement the deep flavors of the braise, while its dry finish will help cut through the richness of the oxtail.

SERVING

10

PREP TIME

1 HOUR

COOK TIME

4 HOURS, 20 MINUTES

TOTAL TIME

5 HOURS, 20 MINUTES

SPAIN

Andalusian Braised Oxtail Paella

Continued...

INGREDIENTS

Paella

- 2 tablespoons lemon juice
- 1 teaspoon saffron threads
- 1 tablespoon olive oil
- 1 cup yellow onion, diced
- 1 red bell pepper, diced
- 3 cloves garlic, crushed
- 1 cup diced Roma tomatoes
- 1 ½ tablespoons Spanish or smoked paprika
- 2 cups medium grain white rice, preferably bomba rice
- 5 cups beef broth
- ¼ cup piquillo peppers, sliced into strips
- 2 tablespoons fresh flat leaf parsley, chopped
- 1 lemon, for juicing over the finished dish
- flaky sea salt, optional - for finishing

DIRECTIONS

Paella

1. Combine the lemon juice and saffron threads in a small bowl, set aside.
2. Add the olive oil to a large 12 inch skillet on the stove over medium-high heat.
3. Add the diced onion, bell pepper and crushed garlic, saute for 2-3 minutes.
4. Add the chopped tomato, Spanish paprika, and the saffron threads in lemon juice. Stir to combine, then move everything to one side of the pan.
5. Add the rice to the other side of the pan and toast for 3 minutes. Stri to combine everything, then add the copped oxtail.
6. Measure out the liquid left from braising the oxtail. Add more beef broth until it reaches 5 cups, then pour it in the skillet. Mix until all of the ingredients are well combined and the rice is completely covered in the broth.
7. Bring the paella to a boil, then reduce the heat on the stove to medium low, cover and simmer for 45 minutes, or until the rice is fully cooked and the liquid has cooked into the paella.
8. Remove the paella from the heat and let it rest for 10 minutes.
9. Remove the lid and place the strips of piquillo peppers on top of the paella. Garnish with fresh chopped parsley. Serve lemon wedges on the side for drizzling over the paella, and optionally finish with a little flakey sea salt.



KOREA



Korean BBQ Bulgogi Lettuce Wraps

MARINATED FLANK STEAK/KOREAN BBQ SAUCE/
KIMCHI GOCHUJANG AIOLI

INGREDIENTS

- 2 tablespoons mirin
- 4 tablespoons soy sauce
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 1 tablespoon Korean BBQ seasoning.
- 1 ½ pound flank steak, sliced into 2-inch strips
- ¼ cup mayonnaise
- 2 tablespoons gochujang sauce
- ¼ cup kimchi
- ¼ cup Korean BBQ sauce, plus more for serving

FOR SERVING (OPTIONAL)

- 12 lettuce leaves
- 1 tablespoon sesame seeds
- 2 tablespoons green onions, diced

Craving bold flavor? These Korean BBQ Beef Bulgogi Lettuce Wraps feature melt-in-your-mouth marinated beef, kimchi gochujang aioli, and just 15 minutes of hands-on time to make! --Whitney Bond

[Watch the video](#)

DIRECTIONS

1. Add the mirin, soy sauce, cornstarch and baking soda to a large ziplock bag. Add the Korean BBQ seasoning (if using).
2. Add the sliced flank steak and toss to make sure it's well-coated.
3. Place in the refrigerator for 30-60 minutes.
4. While the steak marinates, combine the mayonnaise, gochujang and kimchi in a small mixing bowl.
5. Once the steak has tenderized for 30-60 minutes in the refrigerator, remove it from the fridge. Heat a wok, or large skillet, on the stove over high heat.
6. Pour the steak and marinade from the bag into the hot wok.
7. Cook for 5-6 minutes. During the last minute, drizzle the steak with the Korean BBQ sauce.
8. Add a dollop of the kimchi gochujang aioli to a lettuce leaf. Add the Korean BBQ steak and an extra drizzle of Korean BBQ sauce. Garnish with diced green onions and sesame seeds.

PAIRING NOTES

Pair with an IPA or Hoppy Lager from Viewpoint Brewing Co.

SERVING	PREP TIME	COOK TIME	MARINATING TIME	TOTAL TIME
12 LETTUCE WRAPS	10 MINUTES	5 MINUTES	30 MINUTES	45 MINUTES



FRANCE

French Onion Short Rib Mini Pies

CARMELIZED ONIONS/BRAISED SHORT RIBS/
GRUYERE/PUFF PASTRY CRUST

INGREDIENTS

- 4 pounds bone-in beef chuck short ribs, or 3 pounds boneless short ribs
- 4 tablespoons steak seasoning.
- 2 tablespoons olive oil
- 4 cups beef broth
- 2 tablespoons worcestershire sauce
- 2 bay leaves
- 2 sprigs fresh thyme, or 1 teaspoon dried thyme leaves

CARMELIZED ONIONS

- 3 tablespoons unsalted butter
- 3 pounds onions, diced into ¼ inch squares
- ½ teaspoon sea salt

PAIRING NOTES

Pair with Paso Point Cabernet Sauvignon.

POT PIE + FILLING

- 3 cloves garlic, minced
- 2 cups beef broth, from the short ribs
- ¼ cup all-purpose flour
- 2 sheets puff pastry dough
- 1 ½ cups gruyere cheese, shredded
- 1 egg

If you love French onion soup, this French Onion Short Rib Pot Pie recipe is a must-make! Deeply caramelized onions are combined with slow braised short ribs for a melt-in-your-mouth filling, topped with a gooey blanket of melted Gruyère cheese, surrounded by a flaky, golden puff pastry crust.--Whitney Bond

[Watch the video](#)

SERVING
6

PREP TIME
1 HOUR
30 MINUTES

COOK TIME
3 HOURS
50 MINUTES

TOTAL TIME
5 HOURS
20 MINUTES

FRANCE



French Onion Short Rib Mini Pies

Continued...

DIRECTIONS

1. Preheat the oven to 350°F.
2. Rub the short ribs with the steak seasoning until all sides are coated.
3. Heat 2 tablespoons olive oil in a large Dutch oven on the stove over medium-high heat. When the oil is hot, add the seasoned short ribs and sear on all sides until browned.
4. Once browned, pour the beef broth in the pan. Use a spatula to scrape up any browned bits left behind in the bottom of the pan from the short ribs. Add the Worcestershire sauce, bay leaves, and fresh thyme. Cover and transfer to the oven. Braise the short ribs in the oven for 3 hours.
5. Remove the pot from the oven and the short ribs from the pot. Shred them apart on a cutting board, using two forks, or your hands with heat-proof gloves.
6. Strain the liquid left in the pot through a fine mesh strainer. Discard the solids and measure out 2 cups of the beef broth left in the pot for the filling.

CARAMELIZED ONIONS AND POT PIE FILLING

1. After the short ribs have been in the oven for 1 ½ hours, start caramelizing the onions on the stove.
2. Add the butter to a large pot or Dutch oven on the stove over medium-high heat.
3. Once the butter is melted, add the onions and spread them out evenly in the pot.
4. Cook for 5 minutes, sprinkle the salt over the onions, then reduce the stove temperature down to medium heat.
5. Cook for 90 minutes, stirring every 15 minutes.
6. Once the onions are deeply caramelized, add the minced garlic and cook for 1 minute.
7. Pour ¼ cup beef broth from the cooked short ribs into the pot and stir to deglaze the bottom of the pan.
8. Sprinkle the flour evenly over everything in the pot, stir to combine, and cook for 1 minute.
9. Add the remaining 1 ¾ cup beef broth from the pot with the short ribs. Turn the heat on the stove up to high, and bring the broth to a boil. Cook down until almost all of the liquid has been absorbed, about 5-7 minutes. Remove from the heat and allow the mixture to cool.

Continued...

French Onion Short Rib Mini Pies

Continued...

DIRECTIONS

POT PIE

1. Preheat the oven to 400°F.
2. Unfold 1 thawed puff pastry sheet onto a lightly floured surface. Use a rolling pin to roll the pastry sheet into a 12-inch square.
3. Press the pastry into an 8 inch x 8 inch square casserole dish. Trim any excess pastry that overlaps the outside of the casserole dish. Prick the pastry with a fork on the sides and bottom.
4. Place a piece of aluminum foil over the puff pastry dough in the baking dish and press down so that it covers the dough in the dish. Place in the oven and bake for 25 minutes.
5. Remove from the oven and remove the aluminum foil. Spoon the caramelized onion short rib filling into the cooked puff pastry in the casserole dish. Top with the shredded gruyere cheese.
6. Unfold the remaining pastry sheet on a lightly floured surface and use a rolling pin to roll it out a little thinner. Lay it over the pot pie filling in the baking dish. Trim any excess dough that hangs out and over the baking dish. Use a sharp knife to cut four 2-inch diagonal slits in the top of the puff pastry dough.
7. Whisk the egg with a teaspoon of water in a small bowl. Brush the egg wash over the puff pastry dough.
8. Place in the oven and bake for 25 minutes, or until the puff pastry crust is golden brown.

TO MAKE MINI POT PIES:

1. Prepare the filling as instructed.
2. Preheat the oven to 400°F.
3. Place a sheet of puff pastry dough on a floured surface. Lightly dust with flour and use a rolling pin to roll it out a bit thinner than it started. Use a 5 inch circle pastry cutter to cut each sheet of dough into approximately 10 circles. Press the circles of dough into a muffin pan. Prick each circle of pastry dough with a fork on the sides and bottom. Brush with egg wash. Place in the oven for 10-12 minutes.
4. Remove the puff pastry shells from the oven and from the muffin tin and place on a baking sheet. Brush the outside with egg wash. Fill each shell with 3 tablespoons of the caramelized onion and short rib mixture. Top with shredded gruyere cheese.
5. Place back in the oven and bake for 8 minutes.

NOTE: you can make approximately 28 mini pies with the amount of filling this recipe makes, so you'll need three sheets of puff pastry dough to get enough for 28 pies.



UNITED STATES

Beef Tallow Brownies

GOOEY DARK CHOCOLATE BROWNIES/
BEEF TALLOW/CARAMEL BOURBON SAUCE

INGREDIENTS

- 1 cup beef tallow
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 2 cups sugar
- 1 teaspoon vanilla extract
- 3 large eggs
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup dark chocolate chunks or chocolate chips

DIRECTIONS

1. Preheat the oven to 350°F. Grease an 8 inch square pan, or line it with parchment paper.
2. Melt the beef tallow in a large saucepan on the stove over medium-low heat, then stir in the cocoa. Remove from the heat.
3. Mix in the sugar and vanilla extract, then mix in the eggs one at a time.
4. Stir in the flour, baking powder and salt until smooth, then mix in the chocolate chunks.
5. Pour the brownie batter into the prepared pan and bake for 30 minutes, or until a toothpick inserted in the middle comes out clean. Cool completely before cutting into 9 squares

TO MAKE THE BOURBON CARAMEL SAUCE

1. Heat **1 cup granulated sugar** in a medium saucepan on the stove over medium heat, stirring constantly with a wooden spoon until it turns into an amber-colored liquid.
2. Once the sugar is completely melted, turn the heat off on the stove. Stir **6 tablespoons butter** into the caramel until it is completely melted, about 2-3 minutes.
3. Slowly drizzle in **$\frac{1}{2}$ cup heavy cream** while stirring constantly.
4. Stir in **1 teaspoon vanilla extract, 2 tablespoons bourbon**, and **1 teaspoon sea salt**. Whisk until combined.
5. Serve immediately, or let the sauce cool until it reaches room temperature (it will thicken considerable as it cools).

These Beef Tallow Brownies are the richest, most fudgy brownies you'll ever make. One simple swap, butter for beef tallow, and your brownie game is changed forever!

PAIRING NOTES

Don't neglect a wine pairing with these beauties! We recommend Navigator Dry Creek Valley Zinfandel.

[Watch the video](#)

SERVING
9 BROWNIES

PREP TIME
10 MINUTES

COOK TIME
30 MINUTES

TOTAL TIME
40 MINUTES

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