



**CHAIRMAN'S
RESERVE®**



Summer Recipes

Chairman's Reserve® Beef

why choose *Chairman's Reserve*[®] Beef?

Summer is all about savoring the finer things in life. That's why it's the perfect season to indulge in high-quality beef. With melt-in-your mouth marbling and unmatched consistency thanks to a strict hand-selection process, *Chairman's Reserve* Beef delivers tender, flavorful meat every time. These simple and delicious recipes make it easy to craft meals worthy of a chairman all summer long.



Ribeye Steaks

with Four-Pepper Rub and Potato Pancakes



Recipe on back

Ribeye Steaks

with Four-Pepper Rub and Potato Pancakes



Serves 2

Prep time: 15 minutes

Cook time: 25 minutes

Total time: 40 minutes

Steaks:

2 *Chairman's Reserve*® bone-in Ribeye Steaks, cut 1 inch thick

½ teaspoon coarse (kosher) salt

½ teaspoon four-peppercorn mix

Potato Pancakes:

1 teaspoon plus ½ cup vegetable or canola oil

½ teaspoon coarse (kosher) salt

⅛ teaspoon fresh ground black pepper

½ cup chopped leek (white and pale green part only)

1 baking potato, about 14 ounces, peeled

1 large egg, beaten

2 tablespoons panko, plain dried breadcrumbs or matzo meal

Crème fraîche or sour cream, for garnish (optional)

Instructions:

- Season steaks with salt and peppercorn mix. Set aside.
- Heat 1 teaspoon of oil in a skillet over medium-low heat. Add leeks, season and cook until tender. Transfer to bowl.
- Shred potato, squeeze with hands to remove liquid and transfer to a bowl. Add egg, panko, ½ teaspoon salt and ⅛ teaspoon pepper. Mix well.
- Heat ½ cup oil in a skillet over medium-high heat. Make four 3" pancakes in skillet. Spoon leeks over each and top with remaining potato mixture. Cook 3 minutes until crisp. Turn and brown for 3 more minutes. Transfer to paper towels to drain.
- Heat skillet over high heat. Add steaks and cook until browned, 3 to 4 minutes. Turn steaks over and cook until internal temperature reaches 140°F for medium-rare or 155°F for medium. Rest for 5 minutes.
- Serve steaks with pancakes, topping with crème fraîche if desired.

Korean BBQ Cast-Iron

Sirloin Strips



Recipe on back

Korean BBQ Cast-Iron

Sirloin Strips



Serves 4 to 6

Prep time: 30 minutes

Cook time: 15 minutes

Total time: 45 minutes

Ingredients:

- 1 to 2 lb *Chairman's Reserve*® Beef Sirloin Steak, cut into strips
- 1 cup masa
- 1 cup all-purpose flour
- ¼ cup coconut oil
- ½ cup warm water
- 1 cup white rice
- ½ cup sliced green onions
- 2 garlic cloves, minced
- 1 tablespoon minced ginger
- ½ cup low-sodium soy sauce
- 2 tablespoons palm sugar
- ½ cup watercress
- 2 tablespoons fried garlic

Instructions:

- To make tortilla dough combine the masa, flour, oil and water in a mixing bowl. Knead it until the dough is a smooth ball. Cover and set aside for about 30 minutes. Refrigerate.
- Cook the rice according to package instructions.
- Heat a cast-iron skillet over medium-high heat. Spray skillet with vegetable spray. Sear the steak strips until browning begins. Stir in the green onions, garlic, ginger and soy sauce, heat until thickening begins. Remove from heat and melt the palm sugar, set aside keeping warm.
- Heat a dry skillet over medium heat. Press the dough to the thickness you like and toast in the skillet until golden brown on both sides, about 30 seconds to 1 minute. Hold tortillas warm in a damp towel. Build into tacos by dividing the rice and beef strips into the tortillas and finish with watercress and fried garlic

Pan-Seared Strip Steak

with Cognac and Shallot Sauce



Recipe on back

Pan-Seared Strip Steak

with Cognac and Shallot Sauce



Serves 4

Prep time: 15 minutes

Cook time: 15 to 18 minutes

Total time: 30 minutes

Ingredients:

2 *Chairman's Reserve*® Beef Strip (Top Loin) steaks, 1 inch thick
½ teaspoon coarse (kosher) salt
¼ teaspoon freshly ground black pepper
2 teaspoons canola or vegetable oil
2 tablespoons minced shallot
3 tablespoons cold unsalted butter, divided
3 tablespoons Cognac or brandy
⅔ cup reduced-sodium beef broth
Fresh thyme sprigs for garnish

Instructions:

- From fridge, season steaks on both sides with salt and pepper. Let stand at room temperature for 15 to 30 minutes.
- Heat oil in heavy skillet until very hot. Add steaks and cook until well-browned on underside, 3 to 4 minutes. Turn steaks over and continue cooking until browned and internal temperature reaches 145°F for medium-rare, 3 to 4 minutes, or 160°F for medium, 5 minutes. Transfer steaks to a plate.
- Remove skillet from heat and pour out fat. Turn off heat, add shallots and 1 tablespoon of butter and stir until shallots soften and butter melts, about 1 minute. Return the skillet to medium-high heat, add Cognac and cook until reduced by half, 15 to 30 seconds. Add broth and bring to a boil, scraping up browned bits. Boil until reduced by half, about 3 minutes. Remove from the heat. One tablespoon at a time, whisk in the remaining butter.
- Spoon sauce over steaks, top with thyme and serve.

Serving suggestions:

Mashed potatoes with fresh thyme, baby green beans (*haricots verts*)

Seared Flat Iron Steak

with Red Pepper Romesco Sauce



Recipe on back

Seared Flat Iron Steak

with Red Pepper Romesco Sauce



Serves 4 to 6

Prep time: 30 minutes

Cook time: 25 minutes

Total time: 55 minutes

Ingredients:

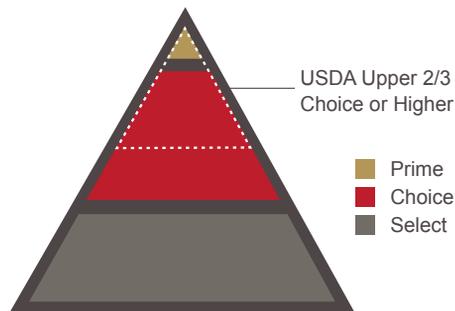
- 1 to 2 lb *Chairman's Reserve*® Beef Flat Iron steak
- 1 tablespoon coconut oil
- Salt and black pepper, to taste
- ½ cup diced red bell pepper
- 2 tablespoons tomato paste
- ¼ cup shredded Gruyere cheese
- 2 tablespoons almond flour
- 2 garlic cloves
- ¼ cup olive oil

Instructions:

- Heat oil in a large skillet over medium heat. Season the Flat Iron with salt and pepper and cook in the skillet on all sides until the internal temperature reaches 135°F, about 5 to 10 minutes on each side.
- Combine the bell pepper, tomato paste, cheese, flour, garlic and oil in a blender and pulse until smooth. Serve with the Flat Iron Steak.

a cut above the rest

Some call the *Chairman's Reserve*® Beef team picky — and they're right. An uncompromising set of standards and hand-selection process means that only 25% of all Choice grade beef meets our criteria for quality.



great beef deserves a great cook

Internal temperature guide

rare	125°F (cool red center)
medium-rare	135°F (warm red center)
medium	145°F (warm pink center)
medium-well	150°F (slightly pink center)
well done	160°F (little or no pink)

Cooking beef to the correct temperature ensures mealtime perfection. Keep a meat thermometer nearby while you're cooking and insert it into the thickest part of the meat, away from any bones. Remember that the meat temperature will continue to rise about 5°F once you take it off the heat and let it rest.

For more cooking tips and recipes, visit:
ChairmansReserveMeats.com



ChairmansReserveMeats.com



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