



Legendary Beef. Legendary Quality.

Beef Burgers with Gorgonzola

- Ingredients**
4 ½ LB. Harris Ranch ground beef
10 oz. Gorgonzola cheese
10 small hamburger buns
10 large tomato slices
10 red onion slices
½ head of lettuce, leafed

Preparation
Form beef into twenty, three inch diameter patties. Form cheese into ten, 1 ½ inch rounds atop of ten beef patties. Top each with another beef patty, sealing the edges. Season with salt and pepper. Place patties onto a greased rack six inches from the coals. Cook burgers three minutes on each side, grill buns until toasted. Top burgers with lettuce, tomato and onion.



The Wedgie

- Ingredients**
4 ea. 8 oz. Harris Ranch top sirloin steaks
1 head iceberg lettuce
2 tomatoes, sliced
1 cup blue cheese
Salt & pepper
1 red onion, sliced
16 black olives
1 cup basil vinaigrette (recipe below)

Preparation
Season the steaks with salt and pepper; grill the steaks to desired temperature. While the steaks are cooking prepare the salad. Cut the head of lettuce into quarters, remove the core. Place one section on each plate. Top with tomatoes, red onion and black olives. Slice the sirloin and place next to the lettuce, drizzle with the basil vinaigrette and sprinkle whole dish with blue cheese. Season with salt and pepper to taste. Serves 4

Tomato Beef Salad

- Ingredients**
12 oz. chilled tri tip, cooked medium rare, diced
12 oz. Roma tomato, diced
4 oz. green bell pepper, diced
6 oz. basil vinaigrette (recipe below)
12 oz. lettuce mix, chopped Romaine and Iceberg
6 oz. red onion, diced
4 oz. Bleu cheese, crumbled
2 oz. sliced almonds, toasted

Preparation
In a medium bowl combine tri tip, roma tomatoes, red onion, green bell pepper, bleu cheese, and basil vinaigrette. Toss the beef-tomato mixture till everything is coated. Place the lettuce mixture in a bowl, top with the beef-tomato mixture and almonds. Serves 2

Basil Vinaigrette Dressing

- Ingredients**
½ cup corn oil
¾ cup red wine vinegar
1 teaspoon basil, chopped
1 tablespoon parsley, chopped
1 teaspoon Dijon mustard
1 pinch black pepper
½ cup olive oil
1 tablespoon red onion, minced
1 teaspoon fresh oregano, chopped
1 teaspoon fresh garlic, minced
1 teaspoon sugar

Preparation
Blend all ingredients in food processor or blender until all product is incorporated. Yields 2 cups.

Tips for Marinating Beef

Tender beef steaks can be marinated briefly for flavor—fifteen minutes to two hours is usually adequate.
If a marinade is to be used later for basting or as a sauce, reserve a portion of it prior to adding beef. Marinade that has been in contact with uncooked meat must be brought to a rolling boil before it can be used as a sauce.

Note: Marinating beef longer than 24 hours in a tenderizing marinade can result in a mushy texture.

Tips for Perfectly Grilled Beef

For charcoal grilling, light the briquettes thirty minutes in advance. Begin grilling when coals are covered with a light ash and are no longer flaming. Coals too hot can cause beef to overcook on the outside before the interior reaches the desired doneness.

Do not turn with a fork, which pierces the beef allowing flavorful juices to escape. Use a meat thermometer to determine degree of doneness.

- Medium Rare:**
Center is very pink and slightly brown toward the exterior. (145° F)
Medium:
Center is light pink; outer portion is brown. (160° F)
Well Done:
Uniform brown throughout. (170° F)



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harrisranchbeef.com

You'll find a variety of beef cuts perfectly matched to the ideal cooking method plus mouth-watering recipes.



SENSATIONAL
SUMMER
RECIPES

*It is our pleasure to bring you holiday and winter recipes from the acclaimed Harris Ranch Restaurant.
With nearly 40 years of culinary excellence, these recipes have been thoughtfully selected by our Harris Ranch executive chef and culinary team.*

Harris Ranch “Gilroy Garlic Festival”
Steak Sandwich

Ingredients
2 LB. Harris Ranch top sirloin steak,
barbecued or broiled to desired degree of doneness
8 bell peppers, seeded and sliced
1 onion, sliced thin
3 cloves fresh garlic, minced
1 oz. olive oil
Butter
8 French rolls, halved and basted with garlic and butter
Salt and pepper to taste

Preparation
In skillet sauté peppers, onion, garlic and salt and pepper in olive oil, until tender.
Take basted rolls and toast lightly, under broiler or on BBQ. Slice steak thin and
place on bottom half of roll. Top with pepper-garlic mixture. Makes 8 sandwiches.



Marinated Flank Steak Caesar Salad

Ingredients
2 LB. Harris Ranch flank steak, trimmed
2 cups Harris Ranch Restaurant marinade or your favorite marinade
5 large, chopped Romaine lettuce hearts
5 oz. Parmigiano-Reggiano cheese
1 teaspoon fresh basil, chopped
Button Mushroom & Artichoke Topping:
1 LB. button mushrooms, washed
14 oz. halved artichoke hearts
2 oz. olive oil
1 tablespoon garlic, chopped
1 sprig of rosemary
1 teaspoon parsley, chopped
Salt and pepper to taste

Preparation
Place flank steak into a plastic container; pour Harris Ranch Restaurant marinade
over beef and refrigerate for two to four hours.
Place marinated flank steak on hot grill for 15 minutes, turning once. The key to a
great flank steak is to slice it across the grain (not with the grain) once cooked to
your liking. Although the name infers it can be eaten like any other steak, that's
not the case. When thinly sliced, it's both delicious and versatile. While the flank
steak is resting prior to slicing, combine the salad ingredients and sauté the button
mushroom and artichoke topping.

Topping Preparation
Heat olive oil in a sauté pan. Add button mushrooms and cook until tender. Add
chopped garlic and artichoke hearts. Simmer for two minutes. Add rosemary and
parsley, lower heat to keep warm. Season with salt and pepper.

Grilled Tenderloin Steaks
with Summer Mustard
Marinade

Ingredients
¼ cup Dijon mustard
3 teaspoons red wine vinegar
½ cup olive oil
5 cloves of garlic, chopped
3 teaspoons cracked black pepper
3 teaspoons basil leaves, chopped
1 teaspoon salt
4 ea. 8 oz. Harris Ranch filet steaks

Preparation
Mix the first seven ingredients into a bowl; place the
steaks into a shallow pan, pour marinade over steaks. Let
steaks marinate for 30 minutes in refrigerator. Grill tenderloin
steaks on an oiled rack 6” away from coals for approximately 3 minutes on
each side or until desired doneness..

Filet Mignon with Red Wine Sauce

Ingredients
6 ea. 8 oz. Harris Ranch filet mignons
6 tbsp. cold unsalted butter
1 tbsp. minced garlic
1/4 cup tomato paste
3 tbsp. Harris Ranch olive oil
3 shallots, thinly sliced
1 tsp. dried oregano
2-1/2 cups Cabernet wine
kosher salt and ground black pepper

Preparation
Preheat grill to medium-high heat. Generously season the steaks with salt and pepper
and drizzle with the 3 tablespoons of olive oil. Grill to desired doneness, about 5
minutes per side for medium-rare. Transfer the steaks to a cutting board and let stand
10 minutes. Melt 2 tbsp. of butter in a heavy large saucepan over medium-high heat.
Add the onions and sauté until tender, about 5 minutes. Season with salt, add the
garlic and oregano and sauté until fragrant, about 30 seconds. Stir in the tomato paste
and cook for 2 minutes, stirring constantly. Whisk in the wine. Simmer until the sauce
reduces by half, stirring occasionally, about 10 minutes. Remove the skillet from the
heat. Strain the sauce into a small bowl, pressing on the solids to extract as much
liquid as possible. Discard the solids in the strainer and return the sauce to the
saucepan and bring back to a slow simmer. Cut the remaining 4 tbsp. of butter into
small 1/2 inch chunks and whisk in the sauce a little at a time. Season the sauce, to
taste, with salt and pepper. Place filets on 6 dinner plates. Pour the sauce over the filets
and serve. Serves 6.

Teriyaki Steak Hors D’oeuvres

Ingredients
1 ½ LB. Harris Ranch filet tails, cut into ¼ inch thick strips
½ cup vegetable oil
¼ cup soy sauce
1 clove garlic, minced
¼ cup honey
½ cup chopped onion
½ teaspoon grated ginger

Preparation
Cut steak across the grain. Combine remaining ingredients in large bowl, add steak.
Marinate for several hours or overnight. Remove strips from marinade, thread onto
skewers. Grill or broil over medium heat until well browned, turn once and baste with
marinade.

Porterhouse Steak with Jalapeño Butter

Ingredients
2 ea. 24 oz. Harris Ranch porterhouse steaks
1 cup of unsalted butter, softened
1 clove of garlic, minced
1 fresh jalapeño chili, seeded and minced
Kosher salt and ground black pepper

Preparation
Preheat grill to medium-high; if using a charcoal grill it will be hot enough when you
can hold your hand over the heat for 3-4 seconds. Mix the butter, jalapeno, and garlic
in a small bowl; set aside. Season each side of the steak with Kosher salt and pepper.
Cook over the hottest section of your grill; flip one time, until it is browned. This will be
about 3 minutes per side. Place meat over the cooler part of your grill and cook 8-9
minutes per side, flipping one time. Take off grill and let meat sit for about 10 minutes.
Serve with butter mixture. Serves 2.

BBQ Spiced-grilled Baseball Steaks

Ingredients
2- 8 oz. Harris Ranch Baseball cut top sirloin steaks
1 tablespoon brown sugar
1 teaspoon dry mustard
½ teaspoon black pepper
1 tablespoon sweet paprika
1 teaspoon ground allspice

Preparation
Combine spice ingredients in small bowl. Rub mixture generously on both sides of
steaks. Grill steaks on high heat to desired doneness, about 4 minutes each side.

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Cowboy Steak Chili Rub

Ingredients
1 ½ tablespoon chili powder
¼ tablespoon dry mustard
¼ tablespoon salt
½ tablespoon brown sugar
¼ tablespoon ground coriander
¼ tablespoon freshly ground pepper

Preparation
In a small bowl, combine all ingredients. Coat steak well on both sides.

Coffee Rub Seasoning

Ingredients
4 oz. decaf coffee
1 oz. Kosher salt
1 oz. dried sage leaves, crushed
½ oz. fresh ground pepper

Preparation
Combine all ingredients in small bowl, coat steak well on both sides.

Hickory Smoked Salt-Brown Sugar Rub

Ingredients
1/2 cup brown sugar
1/4 cup hickory smoked salt
1/4 cup pepper, freshly ground
1/4 cup Kosher salt
1/4 cup granulated garlic

Preparation
Combine all ingredients and store in an airtight container. Yields 1 cup.

Harris Ranch Restaurant Marinade

Ingredients
8 oz. soy sauce
2 oz. brown sugar
½ teaspoon ground ginger
2 dashes Tabasco
16 oz. water
1 tablespoon granulated garlic
1 teaspoon ground black pepper
1 oz. lemon juice

Preparation
Combine above ingredients and refrigerate.