



Legendary Beef. Legendary Quality.

Peppered Beef Tip Roast

Ingredients

3½ lb. Harris Ranch beef round tip roast (cap off) 1 tsp. vegetable or olive oil
Seasoning ½ tsp. ground allspice
2 tsp. dry mustard ½ tsp. ground red pepper
2 tsp. cracked black pepper 1 large clove garlic, crushed

Preparation

Heat oven to 325° F. Combine seasoning ingredients; press evenly into surface of beef roast. Place roast, fat side up, on rack in shallow roasting pan. Insert meat thermometer so bulb is centered in thickest part of roast and not resting in fat. Do not add water. Do not cover. Roast in 325° oven to desired doneness. Remove roast when meat thermometer registers 120° for rare, 125° for medium rare, 130° for medium. Let roast stand 15 to 20 minutes. During standing time, the temperature will continue to rise (about 5°) and reach desired doneness. Carve roast into thin slices. Serves 4.

Southwestern Beef Eye Round Roast

Ingredients

4 lb. Harris Ranch beef eye round roast 2 each onions, quartered
3 cloves garlic, chopped 1 tbsp. chipotle, puree
12 each red skin potatoes 1 cup red wine
4 each carrots, peeled and cut into 3 cup beef stock
1 inch pieces 1 can Roma tomatoes, 28 oz, diced
2 each pasilla chilies, roasted, peeled, ¼ cup vegetable oil
seeded and rough chopped Salt and pepper

Preparation

Heat medium size cast iron skillet on the stove. Season the Beef Eye Round Roast with garlic, salt and pepper. Put the vegetable oil in the skillet and sear all sides of the beef, (should have nice color). Place the meat into a large crock pot and layer the potatoes, carrots, pasilla chilies and onions, season with salt and pepper. In a bowl mix the chipotle puree, red wine, beef stock, and Roma tomatoes; pour into the crock pot. Set the crock pot on low heat setting for 11 hours. Serves 8.



Harris Ranch Corned Beef & Cabbage

Ingredients

3½ lbs. Harris Ranch corned beef brisket 2 medium rutabagas, peeled and
6-8 red potatoes, quartered cut into 6-8 wedges
3 medium carrots, cut into 2 inch pieces 1 medium head cabbage, cut into
6-8 wedges

Preparation

Place meat in an 8-quart Dutch oven and put in enough water to cover meat. Bring to a boil. Reduce heat to low, cover and simmer 2 hours or until brisket is almost tender. Add red potatoes, carrots and rutabagas. Continue to simmer for 20 minutes. Add cabbage, return to boil. Reduce heat, cover and simmer for 10-15 minutes longer or until vegetables are fork tender. Remove corned beef and slice thin and diagonally against the grain. Serve with high-quality mustard or Harris Ranch Horseradish. Serves 6 to 8.

Chuck Wagon Soup

Ingredients

1 ½ lbs. Harris Ranch ground beef ¼ cup celery, chopped
3 tbsp. plus 2 tsp. garlic, minced 3 quarts beef stock
1 cup tomatoes, chopped 2 tsp. dried oregano
¾ cup carrots, chopped 1 tbsp. Kosher or sea salt
1 cup yellow squash, chopped 1 tsp. ground cumin
1 cup zucchini, chopped

Preparation

In a skillet cook ground beef; drain fat, set aside. In a stock pot cook garlic in oil for 5 minutes or until fragrant; don't burn. Add tomatoes, carrots, squash, zucchini, and celery; sauté for 10 minutes. Mix in ground beef. Season with oregano, salt and cumin. Yields 1 gallon.

Flank Steak Fajita Chili

Ingredients

2 lb. Harris Ranch flank steak 1 tbsp. chipotle peppers in
2 tbsp. olive oil adobo sauce, pureed
1 cup diced onion ½ tsp. black pepper
1 cup diced yellow pepper 1 tsp. cumin
1 cup diced red pepper 1 tbsp. Kosher salt
1 cup chopped scallions 12 oz. beef stock
1½ tbsp. chopped garlic Salt and pepper
2 (19 oz.) cans cannellini beans 5 oz. grated cheddar cheese
2 (15 oz.) cans black beans ¼ cup chopped cilantro
2 (15.5 oz.) cans kidney beans 4 each corn tortillas,
1 tbsp. chili powder sliced and fried

Preparation

Heat oil in medium saucepan; add onion, peppers, scallions and garlic. Sauté vegetables 5 minutes. Add beans, chili powder, chipotle adobo, black pepper, cumin and Kosher salt. Sauté the seasoning for two minutes and add beef stock. Cook 30 minutes. Rub flank steak with salt and pepper and grill to medium doneness. Rest 5 minutes and cut into bite-sized pieces. Stir into the chili; heat soup to a boil and turn off the heat. Garnish with cheddar cheese, cilantro and fried tortillas. Serves 10.



HOLIDAY AND
WINTER
RECIPES

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It is our pleasure to bring you holiday and winter recipes from the acclaimed Harris Ranch Restaurant.

With nearly 50 years of culinary excellence, these recipes have been thoughtfully selected by the Harris Ranch executive chef and culinary team.

Harris Ranch House Fajitas

Marinade Ingredients

8 oz. soy sauce	1 tsp. ground ginger
16 oz. water	1 tsp. ground black pepper
2 oz. brown sugar	2 dashes Tabasco
1 tbsp. granulated sugar	1 oz. lemon juice

Marinade Preparation

Combine above ingredients and refrigerate. Makes 3 cups.

Fajita Ingredients

2 lbs. Harris Ranch skirt, flap or flank steak, marinated	1 large red onion, sliced
2 bell peppers (red, green or yellow), sliced	2 medium tomatoes, wedged
	3 cups Harris Ranch House Marinade (recipe above)

Fajita Preparation

Slice steak across the grain into ¼" to ½" strips and marinate for at least four hours, or overnight if desired. Remove meat from marinade and discard. In a sauté pan, sauté beef, onion and bell pepper over medium heat until beef is browned and onion and bell peppers are tender. Stir in wedged tomatoes and sauté for five minutes more. Serve immediately with warm flour tortillas, grated cheese, sour cream, salsa and guacamole. Serves 4 to 6.



Southwestern-Style Beef Pot Roast

Ingredients

3 to 4 lb. Harris Ranch boneless beef chuck roast	1 can (4 oz.) chopped green chilies, undrained
1 tbsp. vegetable or olive oil	2 tbsp. chopped fresh parsley
1 large onion, chopped	Seasoning
1 can (14½ oz.) peeled whole tomatoes, cut up, undrained	2 cloves garlic, crushed
2 lbs. medium red potatoes, cut into quarters	1 tbsp. chili powder
1 tbsp. cornstarch, dissolved in 2 tablespoons water	1 tbsp. ground cumin
	1 tsp. salt
	½ tsp. cracked black pepper

Preparation

Combine seasonings and press evenly into surface of beef. In Dutch oven, heat oil over medium-high heat until hot. Add pot roast; brown evenly. Pour off drippings. Add onion and tomatoes. Bring to a boil; reduce heat to low. Cover tightly and simmer 1½ to 2 hours or until beef is tender. Add potatoes to pan; cover and continue cooking about 35 minutes or until beef and potatoes are tender. Remove beef and potatoes to serving platter; keep warm. Strain cooking liquid; skim off fat. In same pan, return cooking liquid. Bring to a boil over medium-high heat. Add cornstarch mixture and green chilies; cook and stir 1 minute or until sauce is thickened and bubbly. Stir in parsley. Serve pot roast with potatoes and sauce. Serves 6 to 8.

Roasted Stuffed Tenderloin with Garlic Spinach

Ingredients

3 lb. Harris Ranch center cut tenderloin, trimmed, cleaned, butterflied and tenderized	2 shallots
1 lb. spinach, cleaned and prepared	2 tbsp. minced garlic
	1 oz. olive oil
	Salt and pepper to taste

Preparation

Sauté spinach, shallots, garlic, salt and pepper in olive oil. Lay out tenderloin and place spinach mixture on two-thirds of steak. Roll up tenderloin and tie as you would a roast. Refrigerate overnight. Heat a roasting pan on a burner. Season tenderloin with salt and pepper. Add oil to the roasting pan and quickly sear the meat. Finish the tenderloin in a preheated 350° oven for approximately 20 to 25 minutes. Let stand for at least 5 to 10 minutes before slicing. Serves 6.

Flat Iron Steak with Blue Cheese and Toasted Almond Butter

Ingredients

4 8oz. Harris Ranch flat iron steaks, needled or tenderized	½ stick butter, room temperature
1 tbsp. olive oil	¼ cup blue cheese, crumbled
	3 tbs. almonds, toasted and chopped

Preparation

Mix butter and cheese in a medium bowl; stir in almonds. Season mixture with salt and pepper. Heat oil in a large, heavy skillet over medium-high heat. Sprinkle steaks with salt and pepper. Add steaks and sauté until brown and cooked to desired doneness, about 2 ½ minutes per side for medium-rare. Transfer steaks to plates. Top each with a generous spoonful of blue cheese almond butter and serve. Serves 4.

TRY ONE OF OUR SAVORY HARRIS RANCH TOPPING SUGGESTIONS ON YOUR HOLIDAY PRIME RIB ROAST

Harris Ranch Holiday Prime Rib Roast

Ingredients

10-12 lb. Harris Ranch prime rib roast (bone-in or boneless)	1 cup crushed black pepper
1 cup olive oil	1 cup coarse salt (Kosher or sea salt)
1½ cups minced fresh garlic	½ cup fresh chopped rosemary

Preparation

Preheat oven to 350° F. Rub olive oil over top and sides of roast. Mix above ingredients and coat top of prime rib evenly. Place beef roast (fat side up) on roasting rack or shallow roasting pan to catch juices. Roast uncovered in oven approximately 12 to 15 minutes per pound until meat thermometer reads five degrees below desired doneness; (120° for rare, 125° for medium rare, 130° for medium). Allow roast to stand for 15 to 20 minutes before slicing. During standing time, the temperature will continue to rise (about 5°) and reach the desired doneness. Slice to desired thickness and serve au jus and horseradish. Serves 9 to 12.

Slivered Garlic and Onions

Ingredients

2 cups slivered garlic cloves	2 cups thinly sliced onions
2 cups flour	1-2 cups milk
1 tsp. salt	1 tsp. pepper
1 tsp. paprika	

Preparation

Soak onions and garlic in enough milk to cover and let set for 4-6 hours. Strain onions and garlic, then toss in two cups flour. Deep fry in canola or peanut oil at 350° for 3-4 minutes until brown. Serve over prime rib.

Yorkshire Pudding with Cheddar Cheese and Chives

Ingredients

1 cup milk	1 tbsp. oil
2 large eggs	1 cup all purpose flour
1 tsp. salt	1½ oz. grated cheddar cheese
1 tbsp. chives, chopped	(a cup)

Preparation

Grease muffin tins thoroughly. Blend milk, oil and eggs together until well mixed. Add flour, salt and chives and blend until there are no lumps. Be careful not to over-mix. Fill muffin tins three-quarters full of batter. Sprinkle the cheese on top of batter. Place in cold oven and turn on to 450°. Bake for 25 minutes until popovers are puffed and lightly browned. Reduce heat to 350° and bake for another 20 minutes until crisp and firm. Serving size varies depending on muffin tin size.

Whole-Grain Mustard Horseradish

Ingredients

½ cup whole-grain mustard	1 cup sour cream
1 cup mayonnaise	4 dashes Worcestershire sauce
4 dashes Tabasco sauce	½ lemon, squeeze the juice
½ cup prepared horseradish	

Preparation

Blend ingredients together and refrigerate until ready to use.

Sautéed Onions

Ingredients

3 cups yellow or red onions, sliced thin	4 oz. butter
1 tbsp. black pepper	1 tbsp. thyme
2-3 oz. cooking sherry	

Preparation

Sauté onions in butter over medium heat for 6-8 minutes, stirring constantly. Add black pepper and thyme and cook for 1 minute over high heat. Add sherry wine, cook 2 minutes and serve.

Cabernet Reduction Sauce

Ingredients

1 bottle Harris Ranch Cabernet wine	2 sprigs rosemary
1 shallot, sliced	3 garlic cloves, minced
½ tsp. black peppercorn	2 tbsp. olive oil
4 cups demi-glace	4 tbsp. unsalted butter, cold

Preparation

Lightly sauté shallots, garlic, rosemary, and peppercorn. Let a glaze build up on the bottom of the pan and then pour wine into pan. Let wine reduce to a syrup and add demi-glace. Reduce by one third and remove from heat. Strain sauce discarding solids. Whip in cold butter. Adjust seasoning. Serves 4 to 6.

Roasted Mushrooms

Ingredients

3 cups button mushrooms, cleaned	½ cup Spanish onions, chopped
1 clove garlic, chopped	1 sprig thyme and rosemary
2 tbsp. olive oil	¼ cup cooking sherry
½ cup beef stock	

Preparation

Place mushrooms in an oven-proof pan and toss with onion, rosemary and olive oil. Add sherry wine and beef stock and season with salt and pepper. Cover and bake in the oven for 30 to 40 minutes at 325° or until mushrooms are tender.