

## Mushroom, Cheddar, Bacon Burger

### Ingredients

- 1 1/2 pounds *Certified Angus Beef*® ground chuck
- 2 portabella mushrooms
- 1/2 cup Lea & Perrins® Worcestershire sauce
- 1/2 cup mayonnaise
- 2 tablespoons Dijon mustard
- 2 tablespoons chopped parsley
- 4 slices cheddar cheese
- 8 slices bacon, cooked
- 1/2 red onion, sliced
- 4 hamburger buns
- Salt and freshly ground black pepper to taste



### Instructions

1. Marinate mushrooms for 30 minutes in Worcestershire sauce (reserving 1 tablespoon).
2. Combine mayonnaise, remaining Worcestershire, mustard, parsley, and 1/2 teaspoon pepper.
3. Remove mushrooms from marinade (discard unused marinade) and grill; slice mushrooms.
4. Form ground chuck into 4 patties. Season with salt and pepper and grill. Just before desired doneness is reached (recommended 160°F internal temperature), top burgers with cheese and grill until cheese melts.
5. Generously spread bun with flavored mayonnaise, top with burgers, red onion, mushrooms and bacon.

Serves 4

Recipe provided by the *Certified Angus Beef*® brand

## Glazed Beef Kabobs

### Ingredients

- 1 pound *Certified Angus Beef*® top sirloin, cut into 1-inch cubes
- 1/4 cup barbecue sauce
- 1/3 cup currant, grape or apple jelly
- 1 teaspoon Dijon mustard
- 1 medium sweet onion, quartered and separated
- 8 whole, fresh mushrooms
- 1 large red or green bell pepper, seeded, cut into 1-inch pieces



### Instructions

1. Prepare basting glaze by combining barbecue sauce, jelly and mustard.
2. On four long, metal skewers alternately thread beef, onion, mushrooms and pepper.
3. Grill or broil kabobs over medium-high heat 12 to 14 minutes or until beef reaches desired doneness. Turn beef once during cooking to baste with marinade.
4. Brush additional glaze onto beef kabobs before serving.

Serves 4

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## Sirloin Peach Salad

### Ingredients

- 1 1/2 pounds *Certified Angus Beef*® sirloin steak
- 2 teaspoons extra virgin olive oil
- 5 peaches
- 1/4 cup lemon juice
- 1 cup plain yogurt
- 1/4 cup thinly sliced scallions
- 1/2 teaspoon poppy seeds
- 1 package (5-ounces) mixed salad greens
- Salt and pepper to taste



### Instructions

1. Rub steak with oil and season with salt and pepper. Place steak on grill over high heat. Grill to desired doneness, turning once. Place steak on cutting board and allow to rest 5 minutes. Slice thinly across the grain.
2. Cut peaches into thin slices and toss with 2 teaspoons lemon juice.
3. For dressing, combine yogurt, scallions and poppy seeds in a small bowl. Stir in additional lemon juice as needed to reach a pourable consistency.
4. To assemble, arrange steak and peach slices on salad greens. Drizzle dressing over top.

Serves 4

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## Grilled Pizza with Steak and Blue Cheese

### Ingredients

- 8 (4-ounce) *Certified Angus Beef*® top sirloin steaks
- 1 (13.8-ounce) tube pizza dough
- 2 tablespoons olive oil
- 1 cup prepared tomato basil sauce
- 8 ounces crumbled blue cheese
- 16 ounces shredded mozzarella cheese
- Salt and pepper to taste



### Instructions

1. Preheat grill on high and reduce to medium when hot. Season steaks with salt and pepper; grill to desired doneness. Move steaks to cutting board and rest for 5 minutes.
2. Unroll and cut pizza dough into four equal pieces. Roll each piece to 1 1/2 times the original size and cut each piece in half. Brush with olive oil and grill about 2 minutes per side. Turn off flame to half the grill. (If using a charcoal grill, push coals to one side.) Place grilled dough on the cooler side.
3. Thinly slice steaks. Top each dough piece with tomato sauce, steak, blue cheese and mozzarella cheese. Shut grill lid 3 to 4 minutes for cheese to melt; serve.

Makes 8 pieces

Recipe provided by the *Certified Angus Beef*® brand