

# for immediate release **NEWS**

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Downloadable photo available at:

[http://www.certifiedangusbeef.com/photos/3021\\_Burger\\_Pancetta.jpg](http://www.certifiedangusbeef.com/photos/3021_Burger_Pancetta.jpg)

## Burger Bash Patio Picnics

*Get creative with complex flavors and unique burger toppings*

July is National Picnic Month – a time to celebrate outdoor spaces, friendly faces and fabulous food. It's also an ideal time to perfect your menu. Forget flat flavors – add pizzazz with unique, high-quality ingredients and snazzy toppings.

### Flavor first

Quality is the most important ingredient at any picnic. Select premium ingredients for guaranteed flavor. Always use the best and freshest produce and spices. Choose the *Certified Angus Beef*<sup>®</sup> brand – the best Angus beef available.

### Gourmet Picnic Burgers

Burgers are a great choice for patio picnics. Though lettuce, tomato, onion and pickle are customary favorites, it's time to spice things up a bit.

- What could be better than a big, juicy burger wrapped in prosciutto and topped with blue cheese? The additions of arugula and plum ketchup! The Prosciutto Burger will have picnic party-goers raving!
- The Hot Pepper Pineapple Burger is a mouthwatering option for daring palates. This recipe features the sugary sweetness of grilled pineapple, then adds the heat of habanera peppers and a bit of bourbon. It's a kick of flavor that's out of this world.
- The Italian Burger is a tasty treat featuring spaghetti sauce, mozzarella cheese and Italian seasonings. It's a flavorful, kid-friendly burger that adults will love, too.
- Herbs make for a tasty Herb Burger that is fresh and flavorful. The Big Greek Burger features crumbled feta, olive tapenade and red onion for an ethnic twist on a traditional. These and other tasty burger recipes are available at [www.certifiedangusbeef.com](http://www.certifiedangusbeef.com).



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The premium *Certified Angus Beef*<sup>®</sup> brand boasts generous marbling, and delivers mouthwatering flavor, tenderness and juiciness in every bite. Other beef may say Angus, but don't confuse the breed of cattle with the proven brand name. To find the *Certified Angus Beef*<sup>®</sup> brand, visit [www.certifiedangusbeef.com](http://www.certifiedangusbeef.com) and click on "Where to Buy."

### **Prosciutto-wrapped Burger with Blue Cheese, Arugula and Plum Ketchup**

1-1/2 pounds *Certified Angus Beef*<sup>®</sup> ground chuck

1 shallot, thinly sliced

1 tablespoon grape seed oil

4 pluots or plums, seeded

2 star anise

2 teaspoons dry ginger

1 teaspoon ground coriander

1 tablespoon molasses

1 cup brandy

2 tablespoons lime juice

4 ounces prosciutto, thinly sliced

4 ounces blue cheese

4 focaccia rolls

2 cups arugula

Salt and pepper to taste

1. Make plum ketchup by sweating the shallots in a small saucepan over low heat in the grape seed oil. Add pluots, star anise, ginger, coriander and molasses and continue to cook for 3 minutes. Holding pan away from heat, add brandy and continue to cook for 5 minutes. Remove from heat and discard star anise. Puree in a blender, adding the lime juice at the end. Adjust seasoning with salt and pepper.
2. Preheat grill. Portion ground chuck into four 6-ounce patties. Remove from grill before burgers reach desired doneness.
3. Preheat oven to 350°F. Wrap burgers with prosciutto and place on a sheet tray. Bake until prosciutto is crisp; top with blue cheese and continue cooking until cheese is melted.
4. Spread plum ketchup evenly on both sides of the focaccia roll. Place burger on top of the bun and top with arugula.

### **Hot Pepper Pineapple Burger**

1 1/2 pounds *Certified Angus Beef*<sup>®</sup> ground chuck

4 habanera peppers, seeded and chopped

1 red pepper, seeded and chopped

1 red onion, chopped

1/2 cup bourbon

4 slices pineapple, grilled

Bibb lettuce

4 hamburger buns

Salt and pepper to taste

1. In a saucepan, simmer peppers, onion and bourbon over medium heat until tender. Purée pepper mixture, return to pan and reduce by half. Reserve 1/2 cup of sauce.
2. Form ground beef into four patties. Season with salt and pepper and grill to desired doneness, brushing with hot pepper glaze several times.
3. Place lettuce on bun followed by burger, pineapple and reserved pepper sauce.

### **Italian Burger**

2 pounds *Certified Angus Beef*<sup>®</sup> ground chuck  
2 tablespoons chopped fresh parsley  
1 tablespoon chopped fresh oregano  
1 tablespoon chopped fresh basil  
1 tablespoon onion powder  
1 tablespoon salt  
1 tablespoon pepper  
3/4 cup of your favorite spaghetti sauce  
8 ounces fresh mozzarella, sliced  
1 (8-inch) round focaccia loaf, cut into quarters and sliced in half  
Melted butter, as needed

1. Combine ground chuck, parsley, basil, oregano, onion powder, salt and pepper; mix well.
2. Portion into four patties and grill to 160° F internal temperature. Top each burger with 3 tablespoons spaghetti sauce and 1 slice mozzarella. Close lid on grill to melt cheese slightly.
3. Brush focaccia bread with melted butter and toast on grill.
4. Serve burgers on Focaccia bread.

For burger recipes and more, visit [certifiedangusbeef.com](http://certifiedangusbeef.com). Follow the brand and its corporate chefs at [twitter.com/CertAngusBeef](https://twitter.com/CertAngusBeef) or become a fan on Facebook. *Certified Angus Beef*<sup>®</sup> brand is *Angus beef at its best!*<sup>®</sup>

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