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Downloadable photos available at:

<http://www.certifiedangusbeef.com/photos/BeefFajitaShiitakeSweetPotatoPotPieA.jpg>

<http://www.certifiedangusbeef.com/photos/3035ShepherdsPieAB.jpg>

http://www.certifiedangusbeef.com/photos/5110B_SirloinEmpanadas-.jpg

A savory slice of heaven

Delicious comfort food classics are as easy as pie

March 14 is known in some circles as “Pi Day” – 3.14, get it? – but don’t worry if you prefer good food to junior-high math. It’s still a great time to beat the lingering winter chill with a hearty, home-style meal. Try a savory pie for supper and be reminded that a pie need not be sweet to be thoroughly satisfying.

Beef, Shiitake and Sweet Potato Pot Pies pack a lot of flavor under a flaky (and fast!) puff pastry crust.

Hearty seasonal vegetables and protein-packed beef combine to deliver a nutritious, delicious upper crust dinner. Make them in individual ramekins so everyone can enjoy their own.

Shepherd’s Pie features a flavorful beefy filling, topped with a thick layer of mashed potatoes instead of a traditional pastry crust. Baked in the oven until it’s bubbly on the inside and creamy-crunchy on top, it will leave you pie-eyed with delight.

Sirloin Empanadas are a fun international twist – or fold – on a traditional pie. These delectable hand-held turnovers are stuffed with seasoned beef – a menu mainstay in Argentina, and a new treat in your home. Keep the authentic flavors, but use refrigerated pizza dough for quicker assembly.

No matter which savory dish you make, celebrate “Pi Day” with the best quality ingredients – the formula for success. Look for the freshest seasonal vegetables and well-marbled *Certified Angus Beef*® brand cuts to ensure the most flavor under the crust.

Beef, Shiitake & Sweet Potato Pot Pies

Ingredients

- 1 pound *Certified Angus Beef*® leftover roast, cut into 1/2-inch cubes
- 2 1/2 cups beef stock
- 1 ounce dried shiitake mushrooms (18-20), cut in 1/4-inch slices
- 6 tablespoons butter
- 1 onion, small dice



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- 1 sweet potato, small dice
- 2/3 cup frozen peas
- 1 sheet frozen puff pastry, thawed
- 1/3 cup flour
- 2 tablespoons sour cream
- 1/4 cup plus 2 tablespoons grated parmesan
- 2 teaspoons coarsely cracked black pepper
- 2 teaspoons kosher salt
- 1 tablespoon minced fresh sage
- 1 teaspoon minced fresh rosemary
- 6 (8-ounce) ramekins

Instructions

1. Bring beef broth and shiitake mushrooms to a boil in a small saucepan. Turn off heat, cover and set aside to steep.
2. Preheat oven to 375°F. Unfold puff pastry and roll out to about 10x15-inches. Cut six 5-inch circles, lay on a cookie sheet and refrigerate.
3. Melt 3 tablespoons butter in a large saucepan and simmer onions and sweet potato for 3-4 minutes. Stir in beef and peas. Remove from heat and transfer mixture to a mixing bowl and set aside.
4. Place saucepan back on stove over medium heat. Melt remaining butter, add flour and whisk for 2 minutes. In half cup increments, whisk in stock with mushrooms. Simmer for two minutes while continually whisking. Stir in sour cream, 1/4 cup parmesan, pepper, sage and rosemary.
5. Combine reserved beef mixture with sauce and divide among ramekins. Top with pastry circles, pressing firmly on sides. Cut five vent slits on each and top with remaining parmesan. Place pot pies on cookie sheet and bake until golden, 20-25 minutes.

Serves 6

Shepherd's Pie

Ingredients

- 1 1/2 pounds *Certified Angus Beef*[®] ground beef, 90% lean
- 1 1/2 pounds Idaho[®] potatoes
- 2 medium parsnips (1 pound)
- 1 tablespoon rendered bacon fat or butter
- 1 onion, small dice
- 1 carrot, small dice
- 2 cloves garlic, minced
- 1 teaspoon dried rosemary
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 2 tablespoons tomato paste
- 2 tablespoons Lea & Perrins[®] Worcestershire Sauce
- 1 teaspoon kosher salt
- 1 teaspoon red pepper flakes



- 1/4 cup flour
- 2 tablespoons medium ground yellow cornmeal
- 4 tablespoons butter
- 2 tablespoons sour cream
- 1/8 teaspoon ground nutmeg
- 10-inch cast-iron skillet

Instructions

1. Peel potatoes and parsnips. Cut into 1-inch chunks, cover with salted water in a pot and boil until tender.
2. In a cast iron skillet, simmer bacon fat, onion, carrot, garlic, rosemary, thyme and oregano for 5 minutes. Add ground beef, increase heat to medium and brown until no pink remains, stirring occasionally. Stir in tomato paste, Worcestershire, salt, red pepper, flour and cornmeal; remove from heat and set aside.
3. Preheat oven to 400°F. Pass potatoes through a food mill or mash with a potato masher. Stir in butter, sour cream and nutmeg. Add salt and pepper to taste if desired. Top beef mixture with mashed potatoes, spreading evenly and to the edges. Bake until potatoes are golden, about 25 minutes.

Serves 4-6

Sirloin Empanadas

Ingredients

- 1 pound *Certified Angus Beef*® top sirloin or tri-tip steak, diced in 1/8" pieces
- 1 tablespoon olive oil
- 1/4 cup butter
- 1 large onion, diced (2 cups)
- 3 cloves garlic, minced
- 2 teaspoons ground cumin
- 2 teaspoons cumin seeds
- 1 teaspoon red pepper flakes
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 (4-ounce) can green chilies
- 1/4 cup fresh chopped cilantro or flat leaf Italian parsley
- 2 (11-ounce) tubes raw pizza dough, thin crust
- 1/4 cup flour, for work surface
- 4-inch cookie cutter (large drinking cup works well too)



Instructions

1. In a large sauté pan sear beef in a single layer with olive oil on medium high heat. Sear in batches to avoid steaming, stirring occasionally. Transfer to a medium mixing bowl.
2. Add butter and onion to pan; simmer for 3 minutes until onions become transparent. Add garlic, cumin, cumin seeds, pepper flakes, salt and pepper. Simmer an additional 3 to 4 minutes.
3. Combine beef with onion mixture. Stir in green chilies and cilantro. Refrigerate.

4. Preheat oven to 375° F. Using a rolling pin, roll dough into 2 large rectangles; dust with flour as needed. Cut eight 4-inch circles from each half.
5. Put 1/3 cup of empanada mixture in each half-circle. Use water on the edge as needed to seal. Place on a sheet tray. Bake approximately 25 minutes until golden brown.

Yields 16

Recipes provided by the *Certified Angus Beef*[®] brand

For more information on choosing the right cut of beef, delicious recipes, or cooking instructions, visit the *Certified Angus Beef*[®] brand website at www.certifiedangusbeef.com.

The *Certified Angus Beef*[®] brand is the best Angus beef available and a cut above USDA Prime, Choice and Select. Ten standards ensure its premium quality and incredible flavor, tenderness and juiciness in every bite. It is proudly featured by more than 12,300 restaurants and retailers around the world. For more information, visit www.certifiedangusbeef.com, or follow the brand on Facebook and Twitter.

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