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NEWS

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<http://www.certifiedangusbeef.com/photos/5102GrilledSirloin&Cheddar-Sandwiches.jpg>

<http://www.certifiedangusbeef.com/photos/5073GrilledPizzaWithSirloin&BlueCheese.jpg>

Hey ladies, it's time for some grill talk!

Make this your season to sizzle with tempting recipes and expert tips

Grilling season is here and there's no need to feel stricken over strip steaks or surly over top sirloin. It's true – men are the self-proclaimed kings of the grill – but with a few recipes and tips from your grill friends you'll be fired up in no time.

Follow these easy steps to sizzling success:

S – Start with a hot grill (500-550° F. is ideal). Searing beef helps lock in its delicious juices.

T – Turn steaks or burgers gently with tongs or a spatula; never pierce them with a fork.

E – Ensure juiciness by flipping steaks and burgers only once.

A – Assess doneness with an instant-read thermometer.

K – Keep food safety in mind. Thoroughly wash anything that comes in contact with raw meat.

S – Set steaks aside to rest a few minutes before serving, to keep the juices inside.

Earn rave reviews with Steak Kabobs – rich, beefy chunks of steak and colorful vegetables grilled to perfection. And while you're grilling, take a tip from Amy Tobin of AmysTable.com. She suggests grilling an extra steak – try top sirloin, strip steak, flat iron or flank steak. Cool completely, then wrap and refrigerate for tomorrow.

What to do with the leftovers? Make Mini Steak Sandwiches or Grilled Steak Pizza. You'll earn grilling guru status with leftovers like no other.

To ensure success, remember this: always start with the best ingredients. Steaks should be well-marbled with lots of little white flecks that melt during cooking and baste the steak from the inside. Premium *Certified Angus Beef*[®] brand steaks boast generous marbling and deliver mouthwatering flavor, tenderness and juiciness in every bite.

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Steak Kabobs

Serves 4-6

Prep time: 20 minutes

Marinade time: Several hours to overnight

Cook time: 10 minutes or less

Ingredients

- 1 1/2 pounds *Certified Angus Beef*[®] top sirloin, cut into 1-inch chunks
- 1/4 cup red wine vinegar
- 2 teaspoons garlic powder
- 1 teaspoon salt
- 1/2 teaspoon crushed red pepper flakes
- 1/3 cup olive oil
- 1 onion, cut into wedges
- 1 cup cherry tomatoes
- 2 cups vegetables, cut into 1-inch pieces: zucchini, summer squash and/or bell pepper
- Salt and pepper to taste



Instructions

1. Combine vinegar, garlic powder, 1 teaspoon salt, red pepper and oil in a gallon-sized zip-lock bag. Add beef and vegetables; toss to coat. Marinate in the refrigerator 5 hours or overnight.
2. Thread beef and vegetables onto skewers. Season with salt and pepper.
3. Spray grill grate with cooking spray. Heat to medium high heat. Turning occasionally, grill kabobs 8-9 minutes or until desired doneness.

Mini Steak Sandwiches

Serves 4

Prep time: 10 minutes

Ingredients

- 1 1/2 pounds cooked *Certified Angus Beef*[®] steak, thinly sliced
- 12 mini buns
- 12 small slices cheddar cheese
- Optional accompaniments: thinly sliced red onion, sliced tomatoes, lettuce, mayonnaise, whole grain mustard



Instructions

1. Layer each bun with thin slices of beef. Top with a square of cheese. Serve with a platter of toppings.

Chef's tip: Round out this “cook’s day off” meal with a trio of salads from the deli and a basket of gourmet potato chips.

Grilled Pizza

Serves 4

Prep time: 10 minutes

Cook time: 10 minutes

Ingredients

- 1 pound *Certified Angus Beef*[®] brand steak, cooked medium rare and thinly sliced
- 14 ounces uncooked pizza dough
- 2 tablespoons olive oil, for brushing
- 8 ounces pizza sauce
- 1 8-ounce ball fresh mozzarella, sliced (or 2 cups shredded mozzarella)
- 2 tablespoons fresh basil, sliced thin
- Salt and freshly ground pepper to taste
- Optional: thinly sliced banana peppers, Kalamata olives, marinated artichoke hearts



Instructions

1. Roll pizza dough on lightly floured sheet tray to a 12-inch square.
2. Spray grill grate with cooking spray. Heat to medium-high.
3. Transfer pizza crust to grill. When lightly browned, flip and brush lightly with olive oil.
4. Once second side is browned and bubbly, flip and brush lightly with oil.
5. Top with sauce, cheese, sliced steak and any optional ingredients. Season with salt and pepper. Close grill lid; heat just until cheese melts. Garnish with basil, slice and serve.

Recipes provided by Amy Tobin for 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.