

## **August 2021 TV Recipes—Flavorful Smoked Beef Recipes**

*Fire up the smoker and enjoy the delicious taste of smoked beef. From traditional barbecue dishes to recipes with more flair, we have a recipe for expert and beginner pitmasters alike.*

*\* All the Nutrition information per serving can be found on [beeftips.com](http://beeftips.com).*

### **Classic Smoked Beef Brisket**

*Sliced or shredded, this smoked Brisket is great on its own or in a variety of applications.*

Total Recipe Time: 12 hours 15 minutes

Makes 24 servings

- 1 whole Beef Brisket (12 to 13 pounds)
- 1/4 cup granulated garlic
- 1/4 cup sweet paprika
- 1/4 cup cracked black pepper
- 2 tablespoons kosher salt

1. Add wood chunks, chips, pellets or charcoal to smoker according to manufacturer's instructions. Preheat smoker to 225°F.
2. Combine garlic, paprika, pepper and salt in small bowl. Sprinkle and press evenly into beef Brisket on all sides and edges.

**Cook's Tip:** *The whole Brisket may require some fat trimming to ensure rub makes contact with the brisket. You may substitute brisket flat or point for whole brisket.*

3. Insert ovenproof meat thermometer so tip is centered in thickest part of brisket, not resting in fat. Place brisket on rack in smoker according to manufacturer's instructions. Set timer for 12 hours depending on desired smoke flavor.

**Cook's Tip:** *After 3 hours, you may carefully remove brisket, wrap it in foil and return to smoker for remaining cook time. This is called the "Texas Crutch".*

4. Carefully remove brisket from smoker after 10-1/2 to 11 hours or when temperature reaches 195°F for brisket that slices easily. For brisket that can be shredded or chunked, carefully remove it from smoker at 12 hours or when temperature reaches 205°F.



### **Smoked Beef Brisket and Corn Chowder**

*Topped with Smoked Beef Brisket, this corn chowder is hearty and flavorful.*

Total Recipe Time: 45 minutes

Makes 6 servings

- 1-pound Smoked Beef Brisket, shredded
- 1 tablespoon olive oil
- 1 leek, halved, thinly-sliced
- 1-1/2 pounds Yukon Gold potatoes, diced into 1/2 to 3/4-inch cubes
- 5 cups reduced-sodium beef broth
- 2 cups frozen sweet corn kernels
- 1/2 cup whipping cream
- 1 teaspoon smoked paprika
- Garnishes: crumbled cotija cheese, chopped fresh cilantro, lime wedges, hot pepper sauce, diced avocado (optional)

1. Heat oil in 6-quart stock pot on medium-low heat until hot; add leek. Cook 4 to 6 minutes, stirring occasionally until softened. Add potatoes and broth; bring to a boil. Reduce heat to medium-low; cover and simmer 20 minutes, or until potato is tender. Remove from heat.
2. Add 2 cups potato mixture to blender container. Pulse on and off until smooth. Roughly mash remaining potato mixture in stock pot for chunky consistency; combine with blended mixture in same pot. Add corn, cream, paprika and prepared beef Brisket. Season with salt and pepper, as desired. Cook 5 to 10 minutes or until heated through. Garnish as desired.

**Cook's Tip:** *Corn may be grilled for added flavor.*



## Smoked Strip Steaks with Blue Cheese-Wine Sauce

Looking for a great steak recipe? Look no further. Beef Strip Steak is smoked and served with a blue cheese-wine sauce. Add salad greens for a complete meal.

Total Recipe Time: 50 minutes

Makes 4 servings

- 2 beef Strip Steaks, Boneless, 1-inch thick, about 1 pound
- 2 teaspoons paprika
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon salt
- 4 cups mixed salad greens

### Blue Cheese-Wine Sauce:

- 2 ounces crumbled blue cheese
- 1/4 cup white wine
- 1 teaspoon minced garlic



1. Add wood chunks, chips or pellets to smoker according to manufacturer's instructions. Preheat smoker to 225°F.
2. Combine paprika, pepper and salt in small bowl. Coat steaks with spice mixture.
3. Place steaks in smoker according to manufacturer's instructions. Set timer for 15 minutes depending on desired smoke flavor. When steaks are done smoking, carefully remove from smoker.
4. Preheat a 12-inch nonstick skillet on medium heat until hot. Add steaks and cook 12 to 15 minutes or until internal temperature reaches medium rare (145°F) to medium (160°F) doneness, turning occasionally. Remove steaks from skillet; keep warm.
5. In same skillet heat cheese, wine and garlic 2 to 3 minutes or until cheese melts. stirring often.
6. Thinly slice steaks. Place steak on salad greens, drizzle with Blue Cheese-Wine Sauce, as desired.

## Smoked Tri-Tip Street Tacos

Smoked and roasted Tri-Tip is unexpected in a street taco. Try this flavorful version with your favorite toppings for a satisfying meal.

Recipe Time: 1 hour

Makes 4 servings

- 1 beef Tri-Tip Roast (1 to 1-1/2 pounds)
- 1 tablespoon olive oil
- 1 large sweet onion, sliced
- 2 large poblano chile peppers, trimmed, seeded, sliced thin
- 4 teaspoons minced garlic
- 1/2 to 1 teaspoon ancho chile powder
- 2 tablespoons fresh lime juice (about one lime)
- 12 small corn tortillas, warmed (6-inch diameter)

### Toppings:

- Salsa, chopped onion, chopped fresh cilantro, pico de gallo, crumbled queso fresco, sliced avocado, lime wedges (optional)

1. Add wood chunks, chips or pellets to smoker according to manufacturer's instructions. Preheat smoker to 225°F.

**Cook's Tip:** Use hickory chips for a light smoke flavor.

2. Add beef Tri-Tip Roast to smoker according to manufacturer's instructions. Set timer for 45 minutes depending on desired smoke flavor.



3. Meanwhile heat oil in large skillet over medium heat until hot. Add poblano peppers, onion and garlic; cook 8 minutes until softened, stirring occasionally. Add ancho powder and stir until combined. Cook 5 to 6 minutes until heated through. Season with salt and pepper, as desired, Remove from heat and stir in lime juice until combined.
4. When roast is done smoking, carefully remove it from smoker. Place roast on grid over medium heat on preheated gas grill or in 350°F oven until roast reaches 145°F doneness (medium rare), approximately 8 to 10 minutes. Remove roast and transfer to carving board; tent loosely with aluminum foil. Let stand 10 minutes.
5. Carve roast into thin slices. Place poblano mixture on tortillas; top with beef. Garnish tacos with toppings, as desired.

## Smoked Beef Flat Iron Steak with Herbed Ghee

*You can expect juicy and tender results with this steak recipe. Beef Flat Iron Steak is marinated, smoked, finished in a skillet and topped with an herbed ghee.*

Recipe Time: 1 hour 15 minutes

Makes 6 servings

- 1 beef Flat Iron Steak (about 1-1/2 pounds)
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

### Marinade:

- 2 tablespoons olive oil
- 1/4 cup apple cider vinegar
- 1 tablespoon dried sage

### Herbed Ghee:

- 4 tablespoons softened ghee or butter
- 1 tablespoon fresh parsley, minced
- 1 tablespoon fresh oregano, minced

1. Combine Marinade ingredients in small bowl. Place beef Flat Iron Steak and Marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 30 minutes.
2. Add wood chunks, chips or pellets to smoker according to manufacturer's instructions. Preheat smoker to 225°F.
3. Remove steak from marinade; discard marinade. Add steak to smoker according to manufacturer's instructions. Set timer for 10 to 15 minutes, depending on desired smoke flavor.
4. Meanwhile, combine ghee, parsley and oregano in small bowl. Using parchment paper to hold butter mixture, roll it back and forth to form 2-inch diameter log. Wrap and refrigerate for 30 minutes or until firm.

**Cook's Tip:** *Ghee is a clarified butter used in Indian cuisine. Find this ingredient at your grocery store in the international aisle. To mold butter into shapes, pack prepared butter into molds prior to refrigeration. Butter may be prepared ahead of time, wrapped or covered and refrigerated for up to 2 weeks.*

5. When steak is done smoking, carefully remove from smoker.
6. Heat large skillet over medium heat until hot. Place steak in skillet; cook 8 to 11 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Remove steaks, keep warm. Season with salt and pepper, as desired. Serve with Herbed Ghee, as desired.



# Smoked Steak Skewers with Tomatoes, Onions and Olives

*Beef Top Sirloin Steak is smoked, then skewered with tomatoes, red onions and olives. Sprinkle these skewers with grated Manchego cheese to impress your guests.*

Recipe Time: 45 minutes

Makes 4 servings

- 1 beef Top Sirloin Steak, 1- inch thick, about 1 pound, cut into 24, 1-inch cubes
- 1 large red onion, trimmed, halved, cut into 16 wedges
- 16 medium cherry tomatoes
- 16 large Queen Spanish olives
- 1/4 teaspoon salt

## Marinade:

- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon minced garlic
- 1/4 teaspoon crushed red pepper

## Garnish:

- Grated Manchego cheese (optional)



1. Combine Marinade ingredients in a food-safe plastic bag. Add beef Top Sirloin Steak cubes; turn cubes to coat. Close bag securely and marinate in refrigerator 30 minutes.
2. Add wood chunks, chips or pellets to smoker according to manufacturer's instructions. Preheat smoker to 225°F.
3. Remove cubes from marinade, discard marinade. Place cubes in smoker according to manufacturer's instructions. Set timer for 10 to 15 minutes depending on desired smoke flavor.
4. When cubes are done smoking, carefully remove from smoker. Thread cubes, onions, tomatoes and olives evenly onto eight 12-inch metal skewers, leaving small spaces between pieces.

*Cook's Tip: Any large, pitted olive variety may be used.*

5. Place skewers on grid over medium heat. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 9 to 11 minutes) for medium rare (145°F) to medium (160°F) doneness, turning once. Season with salt, if desired. Top skewers with cheese, as desired.

Wisconsin Beef Council  
957 Liberty Dr, Ste 201  
Verona, WI 53593  
800-728-BEEF

