

October 2021 TV –Tailgating Beef Recipes

The biggest games of the year deserve the best recipes. Whether the tailgate is in the parking lot, backyard, or home kitchen you'll be the MVP with these great tailgating recipes.

**Nutrition information per serving can be found on beeftips.com.*

Big Game Fritos Pie

Wow your Big Game fans with this perfect on-the-go recipe. Ground Beef chili served in a bag of FRITOS® Corn Chips.

Total Recipe Time: 1 hour 30 minutes

Makes 8 servings

- 2 pounds Ground Beef (93% lean or leaner)
- 2 teaspoons olive oil, divided
- 1 medium onion, diced
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon minced garlic
- 1/4 teaspoon cayenne pepper
- 1-1/2 cups beer (12 ounce can)
- 1 can (10 ounces) diced tomatoes with mild green chiles
- 1 can (8 ounces) tomato sauce
- 2 tablespoons cornmeal or masa harina
- 8 bags (1 to 2 ounces each) FRITOS® Corn Chips
- 1-1/2 cups shredded Cheddar cheese



1. Preheat large Dutch oven over high heat until hot. Add 1 teaspoon olive oil and Ground Beef. Cook 8 to 10 minutes, breaking into small crumbles and stir occasionally. Work in batches if necessary to avoid overcrowding the pan and stewing the beef in it's own juices. Remove beef; set aside.
2. Heat remaining 1 teaspoon oil over high heat. Add onion; cook until evenly browned. Add cooked ground beef, chili powder, cumin, garlic and cayenne powder. Season with salt, as desired. Stir until combined.
3. Stir in beer, tomatoes and tomato sauce; bring to a boil. Reduce heat, cover, cook 1 hour until chili thickens. Stir in cornmeal. If chili becomes too thick, add a little water. If chili is not thick enough, simmer until desired consistency is reached.
4. Slice or fold open bags; spoon beef chili on top FRITOS® Corn Chips. Top each bag with a sprinkle of cheddar cheese. Allow to melt slightly, then serve and enjoy.

Cheesy Bourbon Hot Brown Skillet Dip

Try this beefy take on a classic Game Day recipe featuring bourbon, cheese and Roast Beef.

Total Recipe Time: 1 hour 15 minutes

Makes 16 servings

- 8 ounces Deli Roast Beef
- 8 ounces cream cheese
- 6 ounces white cheddar cheese, shredded
- 1/2 cup Romano cheese, shredded
- 1/2 cup sour cream
- 4 strips cooked bacon, finely chopped
- 2 Roma tomatoes, diced
- 2 tablespoons bourbon
- 2 teaspoons Worcestershire sauce



- 1 tablespoon Dijon-style mustard
 - 1/4 cup fresh parsley, finely chopped
 - 1/4 teaspoon paprika
 - 2 teaspoons freshly ground black pepper
 - 2 teaspoons granulated garlic
1. Pre-heat oven to 350°F. Set aside 1 tablespoon parsley, 1 tablespoon chopped bacon, and 1 tablespoon diced tomatoes for garnish.
 2. In a standing mixer combine cream cheese, white cheddar cheese, bacon, Deli Roast Beef, sour cream, Romano cheese, tomatoes, paprika, garlic, mustard, parsley, Worcestershire sauce, bourbon, and pepper until well incorporated. Remove bowl from mixer and refrigerate for at least 30 minutes or until ready to bake.
 3. Spread the dip into a 8" cast iron or oven-proof skillet. Bake in a 350°F oven for 25 minutes or until golden brown and edges are bubbling. Remove from oven and top with remaining bacon, parsley, and tomatoes. Serve warm with crackers, toasted bread or celery & carrots.

Mexican-Style Beef Sausage Nachos

What's a party without nachos? Top crunchy tortilla chips with Mexican-style beef sausage and your other favorites.

Total Recipe Time: 45 minutes

Makes 6 servings

- 1 recipe Mexican-Style Beef Sausage
- 1/2 cup salsa
- 1 can (4 ounces) diced mild green chiles, drained
- 8 ounces low salt tortilla chips (about 60 chips)
- 1 cup canned low-sodium black beans, drained, rinsed
- 1-3/4 cups shredded Mexican cheese blend
- 2 cups thinly sliced lettuce, such as iceberg or romaine
- 1 cup diced seeded tomatoes
- **Garnishes:** sliced avocado, fresh cilantro leaves, olives, sour cream, sliced jalapeño peppers, lime wedges



1. Prepare Mexican-Style Beef Sausage. Add salsa and green chiles to sausage mixture; cook 2 to 3 minutes until heated through.

Mexican-Style Beef Sausage: *Combine 1 pound Ground Beef (93% or leaner), 2 tablespoons red wine vinegar, 1-1/2 teaspoons dried oregano leaves, 1-1/2 teaspoons smoked paprika, 1-1/2 teaspoons chili powder, 1 teaspoon garlic powder, 1/2 teaspoon salt and 1/2 teaspoon chipotle chili powder in large mixing bowl mixing lightly but thoroughly. Heat large nonstick skillet over medium heat until hot. Add sausage mixture; cook 8 to 10 minutes, breaking into 1/2-inch crumbles and stirring occasionally.*

Cook's Tip: *Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.*

2. Preheat oven broiler on high. Spread chips in single layer on large aluminum foil-lined baking sheet. Spread sausage mixture evenly over chips. Top with beans; sprinkle with cheese. Broil 5 to 8 minutes or until cheese is melted and begins to brown. Remove from oven. Top with lettuce and tomatoes. Garnish with avocado, cilantro, olives, sour cream, jalapeños and lime wedges, if desired.

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Bite-Size Sweet & Spicy Beef Ribs

Impress your party guests with these sweet and spicy bite-size beef ribs. Using Country-Style Ribs, chili garlic sauce and brown sugar, this recipe will be a big hit!

Total Recipe Time: 2 hours 45 minutes

Makes 8 servings

- 1-1/2 to 2 pounds beef Country-Style Ribs, cut into 2-inch pieces
- 1 cup mirin
- 1/2 cup sweet chili garlic sauce
- 1/2 cup water
- 1/4 cup light brown sugar
- 1/4 cup agave nectar or honey
- 1 teaspoon minced fresh ginger
- 1 tablespoon fresh lime juice
- 1 tablespoons reduced-sodium soy sauce
- Minced fresh chives (optional)



1. Preheat oven to 325°F. Combine mirin, sweet chili garlic sauce, water, brown sugar, agave nectar and ginger in stockpot over medium heat stirring occasionally until sugar dissolves. Place beef ribs in stockpot; bring to a boil. Reduce heat; cover tightly. Continue cooking in 325°F oven 1-3/4 to 2 hours or until beef is fork-tender.

Cook's Tip: *Mirin is a low-alcohol, sweet wine made from glutinous rice and is essential in Japanese cooking. It's available in Japanese markets and the ethnic section of most supermarkets.*

Cook's Tip: *Sweet chili garlic sauce, an Asian condiment made from red chilies, garlic and vinegar, imparts a tangy, spicy heat to dishes. Chili garlic sauce is available in Asian markets and the Asian section of most supermarkets.*

Cook's Tip: *Agave nectar is the liquid or syrup extracted from the Agave plant. The nectar is similar to the consistency of honey, but may have a milder flavor. Agave nectar can be found in health food stores or most supermarkets.*

2. Remove beef; keep warm. Skim fat from cooking liquid. Bring to a boil; reduce heat and cook 12 to 15 minutes or until sauce is reduced by half. Stir in lime juice and soy sauce. Return beef to cooking liquid; cook 1 to 2 minutes or until heated through, stirring occasionally.
3. Sprinkle beef with chives, if desired. Serve with remaining sauce for dipping, if desired.

Cook's Tip: *Beef ribs can be served on 6-inch wooden skewers or with wooden toothpicks.*

One Skillet Beefy 7-Layer Dip

Try this recipe at your next party. Ground Beef sausage joins other Mexican-style fillings for this cheesy party favorite.

Total Recipe Time: 40 minutes

Makes 12 servings

- 1 recipe Mexican-Style Beef Sausage
- 1/2 cup diced sweet onion
- 1 teaspoon vegetable oil
- 2 tablespoons reduced-fat dairy sour cream
- 1 tablespoon tomato paste
- 1 cup diced, seeded tomatoes
- 1 can (15 ounces) no-salt added black beans, rinsed and drained



- 1/2 cup frozen corn
- 1 can (4 ounces) diced mild green chiles
- 2 fresh jalapeño peppers, trimmed, seeded and diced
- 1/4 cup chopped fresh cilantro
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1-1/2 cups reduced-fat shredded Mexican blend cheese

Garnish: 1 lime, cut into wedges

Serving Suggestion: Tortilla chips or fresh tortillas (optional)

1. Preheat oven to 350°F. Heat large oven-proof non-stick skillet over medium heat until hot. Add onion and oil; cook 5 minutes until onions are soft. Add Mexican-Style Beef Sausage mixture; cook 8 to 10 minutes, breaking beef into 1/2-inch crumbles and stirring occasionally. Remove skillet from heat. Stir in sour cream and tomato paste.

***Mexican-Style Beef Sausage:** Combine 1 pound Ground Beef (93% lean or leaner), 2 tablespoons red wine vinegar, 1-1/2 teaspoons dried oregano leaves, 1-1/2 teaspoons smoked paprika, 1-1/2 teaspoons chili powder, 1 teaspoon garlic powder, 1/2 teaspoon salt and 1/2 teaspoon chipotle chili powder in large bowl, mixing lightly but thoroughly.*

2. Top beef with tomatoes, beans, corn, chiles, jalapeno peppers and cilantro. Sprinkle mixture with cumin and chili powder; top with cheese. Bake in 350F° oven 20 minutes or until cheese has melted and starting to brown. Remove skillet from oven. Garnish with squeeze of lime, as desired. Serve with chips or tortillas, as desired.

Italian Beef Meatball Sandwich Rolls

Ground Beef Italian-style sausage is stuffed with mozzarella cheese and baked in dough for a bite-sized recipe packed with flavor.

Total Recipe Time: 1 hour 15 minutes

Makes 12 servings

- 1 recipe Italian-Style Beef Sausage
- 2 eggs, divided
- 1/4 cup seasoned dry bread crumbs
- 12 cherry-sized mozzarella balls (about 6 ounces)
- 12 ounces refrigerated pizza dough
- 2 tablespoons shredded Parmesan cheese

Garnish: Marinara sauce, chopped basil leaves (optional)



1. Preheat oven to 400°F. Combine Italian-Style Beef Sausage mixture, 1 egg and breadcrumbs in large bowl; mixing thoroughly. Shape into 12, 2-inch meatballs. Place a mozzarella ball in the middle of each meatball, making sure the mozzarella ball is completely covered with the beef mixture. Place meatballs on aluminum-foiled lined broiler rack coated with cooking spray. Bake in 400°F oven 24 to 27 minutes.

***Italian-Style Beef Sausage:** Combine 1 pound Ground Beef (93% lean or leaner), 1 teaspoon fennel seed, 1/2 teaspoon salt, 1/4 teaspoon ground coriander, 1/4 teaspoon garlic powder, 1/4 teaspoon paprika, 1/4 teaspoon black pepper and 1/8 to 1/4 teaspoon crushed red pepper in large bowl, mixing lightly, but thoroughly.*

2. Cut dough into 12-pieces, about 1 ounce each. Stretch each piece to cover 1 meatball, pinching the edges to seal. Place on parchment-lined shallow-rimmed baking sheet, seam-side down. Place remaining 1 egg in small bowl, beat with a fork. Brush rolls with egg; top with Parmesan cheese.
3. Bake rolls in 400°F oven 10 to 12 minutes or until golden brown. Serve with marinara sauce and basil, as desired.