

December 2025 TV —Holiday Recipes

It's the holiday season, where every bite should feel like a celebration. Whether it's that nostalgic classic you've been craving all year or a traditional family favorite recipe, adding beef to your holiday menu brings everyone to the table.

Rib Roast with Horseradish Sauce

Mastering a classic Rib Roast has never been so easy. Pair it with a garlicky pepper rub and a homemade horseradish sauce for out of this world flavor.

Total Recipe Time: 3 hours

Makes 10 servings

- 1 beef Ribeye Roast Bone-In (2 to 4 ribs), small end, chine (back) bone removed (6 to 8 pounds)
- Salt
- Roasted Fennel (recipe follows) (optional)

Seasoning:

- 2 tablespoons coarsely ground mixed peppercorns (black, white, green and pink)
- 1 tablespoon minced garlic
- 2 teaspoons vegetable oil



Horseradish Sauce:

- 1/2 cup whipping cream
- 3 tablespoons finely chopped fresh fennel bulb
- 3 tablespoons finely grated fresh horseradish
- 1 teaspoon finely chopped fresh fennel fronds
- 1/8 teaspoon salt

1. Heat oven to 350°F. Combine seasoning ingredients; press evenly onto all surfaces of beef roast.

***Cook's Tip:** Mixed peppercorns are sold in specialty food markets and in some supermarkets. Black peppercorns may be substituted. To easily grind whole peppercorns, use a pepper mill or coffee grinder (used only for seasonings). Or, place peppercorns in a food-safe plastic bag, squeeze out the air, and seal. Use the bottom of a custard cup, a rolling pin, or the bottom of a heavy pan to crush the peppercorns.*

2. Place roast, fat side up, in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat or touching bone. Do not add water or cover. Roast in 350°F oven 2-1/4 to 2-1/2 hours for medium rare; 2-1/2 to 3 hours for medium doneness.
3. Prepare Roasted Fennel, if desired.
4. Meanwhile, prepare Horseradish Sauce. Beat cream in medium bowl just until soft peaks form; do not overbeat. Add fennel bulb, horseradish, fennel fronds and salt; mix well. Cover and refrigerate until ready to serve.

***Cook's Tip:** Whipping cream has reached soft peaks when the beater is lifted and the cream forms a peak that gently falls to one side. *Two tablespoons prepared horseradish may be substituted for fresh horseradish. Omit salt in sauce.*

5. Remove roast when meat thermometer registers 135°F for medium rare; 145°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium.)
6. Carve roast into slices; season with salt, as desired. Serve with horseradish sauce and roasted fennel, if desired.

Roasted Fennel: Trim off and discard fronds and stems from 4 large fresh fennel bulbs (about 3-1/2 pounds) to within 1 inch of bulbs. Cut each bulb lengthwise into quarters. Place on metal baking sheet. Drizzle with 2 tablespoons olive oil; toss gently to coat, keeping fennel pieces intact. Season with 1/2 teaspoon salt; arrange cut side down. About 2 hours before roast is done, place fennel in lower third of oven. Roast for 1-3/4 to 2 hours or until tender and lightly browned, turning and rearranging once.

Prime Rib Pasta with Broccoli and Cheese

Looking for a way to use leftover beef? This easy dish uses cooked pasta, leftover Prime Rib, sun-dried tomatoes and truffle oil to flavor this speedy dinner perfect for any night of the week.

Total Recipe Time: 10 minutes

Makes 2 servings

- 1 pound Cooked (Leftover) Prime Rib, cut into 1/2-inch pieces
- 6 tablespoons butter, divided
- 1 tablespoon minced garlic
- 1 pound penne pasta, cooked
- 1 pound broccoli, blanched
- 1/2 cup julienned sun-dried tomatoes
- 1/2 cup cherry tomatoes, halved
- 1/2 cup beef broth
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1/4 cup fresh lemon juice
- 1 tablespoon white truffle oil
- 1/2 cup shredded Parmesan cheese
- 1/4 cup chopped fresh parsley



1. Preheat large skillet over medium heat until hot. Add 2 tablespoons butter. When melted add leftover Prime Rib; cook 3 to 5 minutes or until lightly browned.
2. Add garlic, cook another 1 to 2 minutes or until fragrant. Stir in pasta, broccoli, tomatoes and remaining butter. Add broth, salt and pepper. Cook 2 to 3 minutes more or until warmed through. Drizzle with lemon juice and truffle oil; sprinkle with cheese and parsley before serving.

Cook's Tip: Drizzle with a little extra truffle oil before serving to enhance the aroma.

Herbed Beef Tenderloin with Holiday Rice

Impress dinner guests without breaking a sweat. Coat a center-cut Tenderloin in herbs and spices, roast and serve with a colorful red-pepper-and-green-bean rice blend.

Total Recipe Time: 1 hour 15 minutes

Makes 6 servings

- 1 beef Tenderloin Roast Center-Cut (2 to 3 pounds)

Seasoning:

- 2 teaspoons olive oil
- 2 teaspoons minced garlic
- 1-1/2 teaspoons dried basil
- 1 teaspoon coarse grind black pepper
- 1/2 teaspoon dried rosemary

Holiday Rice:

- 2 tablespoons butter
- 3/4 cup each chopped onion and chopped red bell pepper
- 1 teaspoon minced garlic
- 1 package (9 ounces) frozen French-style green beans, defrosted
- 3 cups hot cooked rice
- 1/3 cup slivered almonds, toasted

1. Heat oven to 425°F. Combine seasoning ingredients; press onto beef Tenderloin Roast. Place roast on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of



beef, not resting in fat. Do not add water or cover. Roast in 425°F oven 35 to 45 minutes for medium rare; 45 to 50 minutes for medium doneness.

2. Remove roast when meat thermometer registers 135°F for medium rare; 145°F for medium. Tent with foil. Let stand 15 minutes. (Temperature will continue to rise about 10° to 15°F to reach 145°F for medium rare; 160°F for medium.)
3. Heat butter in large skillet over medium heat. Add onion, bell pepper and garlic; cook and stir 5 minutes or until tender. Add beans; cook and stir 2 minutes. Stir in rice and almonds; heat through. Carve roast; season with salt. Serve with rice.

Thyme-Rubbed Beef Sirloin Tip Roast

Serve your guests a delicious beef Sirloin Tip Roast with a tasty side dish of roasted onions and pears served with wild rice.

Total Recipe Time: 3 hours

Makes 8 servings

- 1 beef Sirloin Tip Roast (3 to 4 pounds)
- 1 tablespoon dried thyme leaves, crushed
- 1 teaspoon pepper
- 2 small firm pears, cut lengthwise in half, cored
- 1 medium red onion, cut into 1/2-inch wedges
- 1/2 teaspoon dried thyme leaves, crushed
- 1 package (6 to 7 ounces) long grain and wild rice mix



1. Heat oven to 325°F. Combine 1 tablespoon thyme and pepper; press evenly onto all surfaces of beef Sirloin Tip Roast.
2. Place roast on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Place pears and onion around roast; sprinkle with 1/2 teaspoon thyme. Do not add water or cover. Roast in 325°F oven 1-3/4 to 2 hours for medium rare; 2 to 2-1/4 hours for medium doneness.
3. Remove roast when meat thermometer registers 140°F for medium rare; 150°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 5°-10°F to reach 145°F for medium rare; 160°F for medium.)
4. Meanwhile prepare rice mix according to package directions, omitting butter; keep warm. Coarsely chop pears and onion; stir into rice.
5. Carve roast into thin slices; season with salt, as desired. Serve with rice mixture.

Beef Bruschetta with Roasted Garlic-Feta Spread

Beef Flat Iron Steak is served on crusty bread with a garlic-feta spread, tomatoes and olives.

Total Recipe Time: 40 minutes

Makes 6 servings

- 1 beef Flat Iron Steak (about 8 ounces)
- 5 cloves garlic, smashed
- 2 tablespoons vegetable oil
- 2 tablespoons olive oil
- 1 loaf ciabatta bread (11 to 14 ounces)
- 3/4 cup feta cheese crumbles
- 1/2 teaspoon kosher salt
- 1/4 teaspoon coarse grind black pepper
- 1 cup diced Roma tomatoes, seeded, ribs removed (about 4 medium tomatoes)
- 1/3 cup packed Kalamata olives, cut in half lengthwise then into 1/4-inch half moons
- 1/3 cup thinly sliced fresh basil leaves



1. Preheat oven to 375°F. Heat garlic, vegetable oil and olive oil in a small sauce pan over medium-low heat. Cook 8 to 10 minutes or until the garlic begins to brown. Remove from heat; set aside to cool. Drain garlic from oil. Reserve 2 tablespoons oil for bread and 2 tablespoons oil for tomato mixture; set aside.
2. Cut ciabatta in half lengthwise. Slice into 18, 1/2-inch pieces; place on shallow-rimmed baking sheet. (You may have some leftover ciabatta.) Brush each piece with reserved 2 tablespoons garlic oil. Bake in 375°F oven 10 minutes. Set aside.
3. Chop cooled garlic and return to same sauce pan; add feta. Heat on medium heat; cook 4 to 5 minutes until cheese is melted and looks like ricotta cheese. Keep warm.
4. Season steak with salt and pepper. Place steak on grid over medium, ash-covered coals. Grill, covered, 10 to 14 minutes (over medium heat on preheated gas grill, covered, 12 to 16 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
5. Combine tomatoes, olives, basil and remaining 2 tablespoons oil in small bowl; set aside.
6. Spread 2 teaspoons garlic-feta mixture on each piece toasted ciabatta. Carve steak into 1/4-inch slices. Cut each slice into 1-1/2-inch pieces. Place two steak pieces on each piece ciabatta. Top with 1 tablespoon tomato mixture.

Beef and Couscous Stuffed Baby Bell Peppers

A colorful appetizer for any occasion. Tiny peppers packed with Ground Beef, spinach and couscous, sprinkled with reduced-fat cheese.

Total Recipe Time: 1 hour 15 minutes

Makes 30 peppers

- 1 pound Ground Beef
- 15 baby sweet bell peppers (about 2-1/2 to 3 inches long, about 1-1/4 pounds)
- 2/3 cup regular or spicy 100% vegetable juice
- 1/2 cup frozen chopped spinach, thawed, squeezed dry
- 1/4 cup uncooked whole wheat or regular couscous
- 2 teaspoons minced garlic
- 1/2 teaspoon dried oregano leaves
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 cup reduced-fat shredded Parmesan, Monterey Jack, white Cheddar or Italian-blend cheese



1. Heat oven to 400°F. Cut bell peppers in half lengthwise; remove seeds and membranes, but not stem. Place peppers, cut-sides up, on two shallow-rimmed baking sheets.

Cook's Tip: Two broiler pans may be substituted for baking sheets.

Cook's Tip: Five medium bell peppers (any color), cut lengthwise into sixths may be substituted for mini peppers. Continue as directed in step 2.

2. Combine Ground Beef, vegetable juice, spinach, couscous, garlic, oregano, salt and black pepper in large bowl, mixing lightly but thoroughly. Spoon beef mixture evenly into peppers. Sprinkle with cheese.
3. Bake, uncovered, in 400°F oven 25 to 30 minutes or until instant-read thermometer inserted into center of pepper registers 160°F and peppers begin to brown. Let stand 5 minutes before serving.

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.

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