



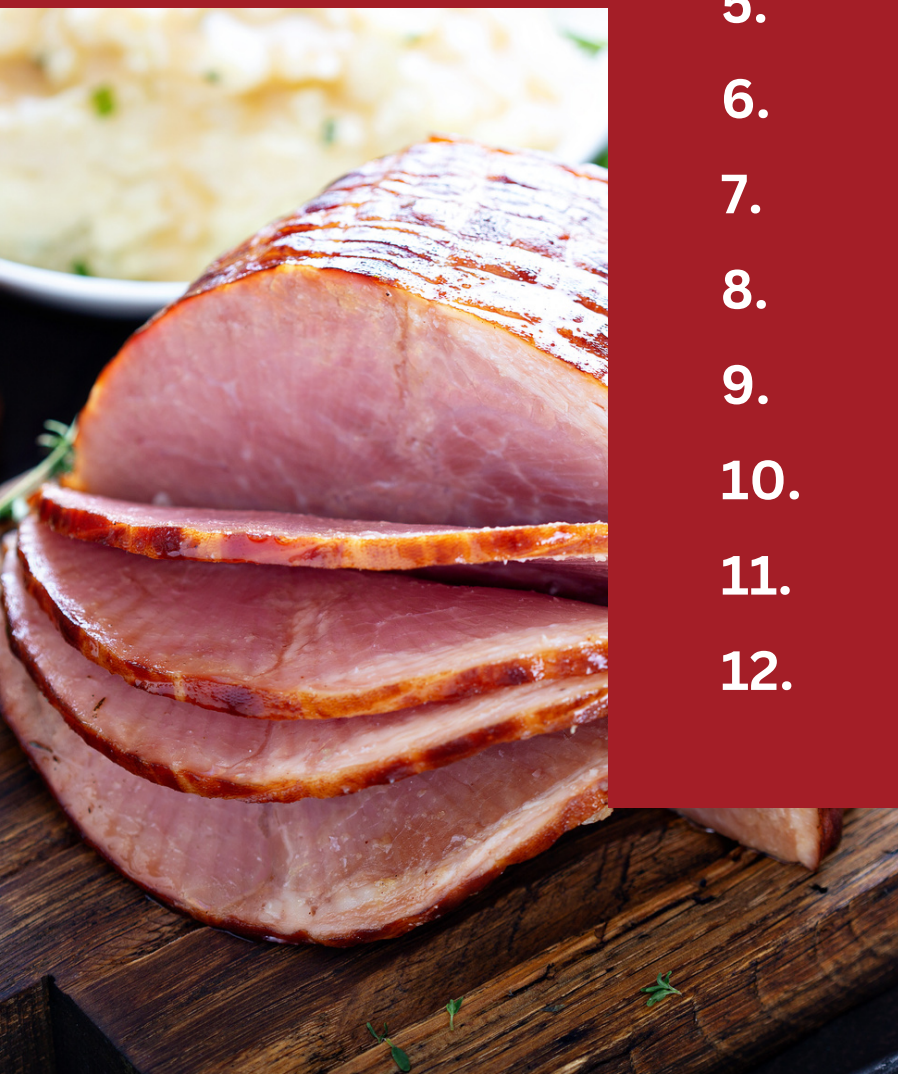
2023 HOLIDAY RECIPES

Mouthwatering Dishes for Your
Thanksgiving, Christmas, and New
Year's Celebrations



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STEAK AND EGG BREAKFAST BURRITO

Ingredients

½ lb. [Sinclair Family Farm](#) top sirloin steak

Salt and Pepper to taste

1 tbsp olive oil

4 [Carson Valley Meats](#) eggs

2 tbsp milk

1 tbsp butter

2 12-inch flour tortillas

½ cup shredded cheddar cheese

[Tillies Nevada](#) Garlic Salsa

Method

1. Season the steak with salt and pepper to taste. Add oil and swirl to cover the bottom of the pan in a wide, heavy-bottomed pan over medium heat. Heat until hot.
2. Add top sirloin steak and cook for about 3 to 5 minutes. Turn and cook for another 3 to 5 minutes or until medium done. Remove from pan and keep warm.
3. In a bowl, combine eggs and milk. Whisk until well-blended with no streaks of white. Season with salt and pepper to taste.
4. In a nonstick skillet over low to medium-low heat, melt butter and swirl around to coat the bottom of the pan.
5. When butter is barely bubbling, add beaten eggs and allow to cook for about 20 to 30 seconds or just until they start to set. Using a spatula, swipe around the edges of the pan to create large soft curds. Don't flip the curds over. Continue to gently push and fold the eggs to form curds for about 2 to 3 minutes or just until they're set and still slightly wet. Remove from heat immediately and let stand to warm.
6. With a knife, chop the top sirloin steak.
7. In a large ungreased nonstick skillet over medium-low heat, warm flour tortilla, turning as needed, for about 20 to 30 seconds or until soft and pliable.
8. Place the warm tortilla on a flat, clean surface. Spoon scrambled eggs and spread horizontally in the middle of the tortilla. Add chopped steak, Tillies Nevada Garlic Salsa, and shredded cheese.
9. Roll the burrito into a tight log and place the seam side down in an ungreased skillet. Heat 1-2 minutes on both sides until the tortilla is slightly browned and crisp. Serve warm.

Adapted from Onion Rings & Things

SAVORY SASUAGE BREAD PUDDING

Ingredients

1/2 cup freshly grated Parmesan cheese
1 cup chicken stock
Salt and pepper (to taste)
1 cup milk
2 links [Sinclair Family Farm Italian Sausage](#)
2-3 sprigs [7 Hawk Ranch thyme](#) (leaves removed and chopped)
1 loaf Ciabatta bread (stale preferred, cut into large cubes)
1 cup raw spinach leaves
1/2 tsp red pepper flakes (optional)
1-2 sprigs of [7 Hawk Ranch oregano](#) (leaves removed and chopped)
1/2 red onion (sliced very thin)
2 sprigs fresh [7 Hawk Ranch rosemary](#) (chopped)
2 garlic cloves (chopped finely)
3/4 cup red wine
5 [Carson Valley Meats](#) eggs
Olive oil (for drizzling)

Method

1. Add a drizzle of olive oil to a skillet and place it over medium heat. Take the sausage out of its casing and break it up into smaller pieces. Place the sausage pieces into the skillet. Cook the sausage until it is thoroughly browned and has a caramelized appearance on all sides. This should take a few minutes.
2. Next, add the finely chopped rosemary, thyme, oregano, chopped garlic, and a pinch of red pepper flakes to the skillet. Continue to cook for an additional 1-2 minutes, or until the garlic becomes fragrant and the herbs are aromatic.
3. Now, pour in the red wine and use a sturdy spatula to scrape up any delicious meaty bits from the bottom of the pan. Continue cooking for about 2-3 minutes until the wine has reduced to a desirable consistency. Once it's done, set this flavorful sausage mixture aside.
4. Reduce the heat in the skillet and add the spinach. Sauté the spinach just until it starts to wilt, which should take about a minute. Then, set it aside as well.
5. To make the caramelized onions, you can use the same skillet you cooked the sausage in. Drizzle the skillet with 2 tbsp of olive oil and heat it over medium heat. Add the thinly sliced onions to the skillet. Slowly cook them for approximately 10 minutes, or until they become beautifully caramelized and soft. Once they reach this stage, set them aside.
6. Combine the eggs, milk, and stock in a medium-large bowl. Whisk these ingredients together until they are well combined. This mixture will serve as the custard for your bread pudding.
7. Start by greasing the bottom of a large casserole dish with a tbsp. of olive oil. Place the cubed bread in the casserole dish. Then, evenly distribute the sausage mixture over the bread cubes, gently mixing it in to ensure it is evenly distributed.
8. Now, pour the egg mixture over the bread and sausage mixture. As you do this, use a spoon to gently mix everything together. Be sure to press down gently to ensure that all the bread is soaked in the custard.
9. Next, scatter the caramelized onions on top of the mixture, followed by a generous layer of grated Parmesan cheese. Finish by drizzling a bit more olive oil over the top.
10. Cover the casserole dish with aluminum foil and place it in the refrigerator. Allow the pudding to soak for a minimum of 3 hours, but preferably overnight.
11. When you're ready to bake the bread pudding, preheat your oven to 400°F. Keep the dish covered with foil and bake in the preheated oven for approximately 50 minutes to 1 hour. This will help the pudding set.
12. After this initial baking period, remove the foil and continue baking for an additional 10 minutes to achieve a beautifully browned top.
13. Once the bread pudding is done baking, take it out of the oven and let it cool for 10-15 minutes before serving.

Adapted from Little Ferraro Kitchen



MEAT LOVERS QUICHE

Ingredients

- 1 single-crust pie dough, homemade or store-bought
- 6 large **Carson Valley Meats** Eggs
- ½ cup milk
- ¼ tsp salt
- 1/8 tsp ground black pepper
- 4 slices bacon, cooked and crumbled
- 1 cup **Sinclair Family Farm** pork breakfast sausage
- ½ cup diced leftover **Sinclair Family Farm** Glazed Ham Christmas dinner*
- 2 large green onions chopped
- 1 cup shredded cheese

**See page 7 for our Glazed Ham Christmas Dinner Recipe*

Method

1. Preheat oven to 425°F. Press crust into a 9-inch quiche pan, prick crust, and bake until lightly browned, about 10 minutes.
2. In a large bowl whisk together the eggs, milk, salt, and pepper. Sprinkle the bacon, sausage, ham, green onions, and cheese evenly on top of the precooked crust. Pour the egg mixture on top.
3. Bake for 20 minutes until the center is set and a toothpick comes out clean. Allow it to cool slightly before serving.

Adapted from Barbra Bakes



TRI TIP EGGS BENEDICT

Ingredients

2 tbsp unsalted butter
2 English muffins, split
1 lb. **Sinclair Family Farm** tri-tip
4 **Carson Valley Meats** eggs poached
Heart Rock Herb and Spice Co. Tahoe Meat Rub
Olive Oil

For the Blender Hollandaise

8 **Carson Valley Meats** egg yolks
1 tbsp heavy whipping cream
1 tbsp fresh lemon juice or white wine vinegar
Dash of cayenne pepper or hot sauce
½ cup unsalted butter

Adapted from Sip Bite Go & Bill Bailey's

Method

1. Preheat oven to 425°F. Season the tri-tip to taste with Heart Rock Herb and Spice Co. Tahoe Meat Rub.
2. Heat a large cast iron skillet (or other oven-safe pan as desired) to medium-high heat on the stove. Add olive oil, and once olive oil gets hot and begins to smoke, add the tri-tip to the pan (fat side down if the fat cap is still on the steak). Sear for 3 minutes, without moving. Take a peek to make sure the bottom is completely browned and seared, then use tongs to sear the edges for about 20 seconds each, until lightly browned (against the pan for 20 seconds on each side). Place the uncooked flat side of the tri-tip down on the pan. Turn off the burner.
3. Transfer skillet seared beef to the oven to bake at 425°F for about 12 minutes per pound. Once done roasting the tri-tip in the oven, transfer it to a cutting board to rest for 10 minutes. Thinly slice.
4. To poach the eggs, combine the water, vinegar and salt in a sauce pot and bring to a gentle simmer. Crack an egg into a small bowl. Use a spoon to stir the water to form a tornado effect, then carefully slide the egg into the hot water. Quickly repeat, poaching 4 eggs at a time. Turn the eggs occasionally with a spoon, until the whites are firm, and the yolks are still soft, about 3 minutes. Using a slotted spoon, remove the eggs and transfer to a kitchen towel to remove any excess water.
5. Meanwhile, as you wait for the water, vinegar, and salt to simmer, make the Blender Hollandaise. Place the egg yolks, heavy cream, lemon juice or vinegar, and seasonings in a blender and blend until the mixture is frothy. With the blender running, SLOWLY pour the hot, melted butter into the mixture. The sauce will thicken as the butter blends with the egg yolks. Adjust the seasoning to taste and serve immediately or keep warm until ready to serve.
6. Toast the English muffins on a warm buttered griddle or in a toaster.
7. Top the toasted English muffins with slices of warmed tri-tip, a poached egg, and spoon Hollandaise Sauce over the top. Enjoy!



Skillet Huevos Rancheros with Ground Lamb

Ingredients

- 1 lb. [Sinclair Family Farm](#) ground lamb
- 2 tbsp olive oil
- 1/2 cup yellow onion, diced
- 2 whole garlic cloves, minced
- 1 14 oz can black beans, rinsed, drained
- 2 medium tomatoes, diced
- 1 tsp ground cumin
- 1 tsp [Heart Rock Herb & Spice Co.](#) chili powder
- 1 tsp ground paprika
- 1 tsp garlic powder
- 1 tsp ground coriander
- 2 tbsp water
- 5 to 6 Flour Tortillas
- 4 [Carson Valley Meats](#) eggs
- 1 cup Shredded Mexican cheese
- Kosher salt and pepper to taste

Method

1. Preheat your oven to 400°F. In a large, oven-proof, nonstick skillet preheated to medium-high heat add 1 tbsp. olive oil and ground lamb.
2. Sauté the lamb until it is no longer pink (or until a meat thermometer reaches 160°F). Remove the lamb from the skillet and allow it to rest for three minutes.
3. Meanwhile, in the same skillet add the remaining 1 tbsp. olive oil to the skillet. Saute the onion, black beans, garlic, tomatoes, spices, water, kosher salt, and pepper.
4. Simmer on medium for about 5 minutes or until the tomatoes are tender. Remove the mixture from the skillet and set aside.
5. Next, spray the skillet with nonstick cooking spray and lay tortillas in the bottom of the skillet overlapping. Top the tortillas with ground lamb and vegetable mixture.
6. Next, make four indentations using the back of the spoon and crack one egg into each hole. Top the eggs with shredded cheese and bake for about 10 to 15 minutes or until the egg whites have set.
7. Remove from the oven and garnish with all your favorite toppings!

Adapted from The Curious Plate



GARLIC BUTTER HERB ROAST TURKEY

Ingredients

- 1 **Sinclair Family Farm** turkey
- 3 heads garlic, cut in half horizontally
- 3 slices lemon
- 6 sprigs **7 Hawk Ranch** thyme
- 6 sprigs **7 Hawk Ranch** rosemary
- 1/2 cup olive oil

Herb Butter:

- 4 ounces unsalted butter
- 1 tsp chopped fresh **7 Hawk Ranch** thyme leaves or 1/2 tsp dried thyme
- 4 tsp minced garlic
- Salt
- Cracked Pepper

Method

1. Preheat oven to 425°F. Lower the oven shelf to the lowest part of your oven.
2. Combine the herb butter ingredients in a bowl and mix well. Reserve half of the herb butter in the refrigerator for later.
3. Line a large roasting pan with foil or parchment paper. Arrange the 4 halves of garlic cut side down on the bottom of the pan with 4 sprigs each of thyme and rosemary, half of the olive oil, and 1 slice of lemon.
4. Melt the butter and rub all over the turkey, including under the skin. Season generously all over with salt and pepper. Place turkey on top of the garlic and herbs in the pan breast-side down. Drizzle with the remaining oil.
5. Roast uncovered for 30 minutes for a small turkey under 13 pounds, or 45 minutes for a larger turkey over 14 pounds.
6. Turn turkey over (breast-side up) with a pair of tongs, a clean tea towel or oven mitts (heat-proof gloves) and baste with pan juices. Spread half of the reserved herb butter over the top of your turkey with a spoon or brush (be careful, the turkey will be hot, and the butter will melt nicely over the skin). Pour any remaining juices over your turkey.
7. Reduce heat to 325°F. Roast, uncovered, for an hour.
8. Slather turkey generously with remaining butter and roast for 30 minutes. Baste again, then continue roasting for a further 30 minutes or so, depending on the size of your bird. Tent loosely with foil if starting to brown too fast.
9. For extra crispy skin, broil (or grill) in the last 5-10 minutes until the skin is crispy and golden browned all over. Keep an eye on the turkey so it does not burn.
10. Tent turkey with foil and allow it to rest for 20-30 minutes before carving and serving.

Adapted from Cafe Delites



BLACK FRIDAY SOUP

* Julie at Woodsong Herbs Teas and Spices, one of our amazing Ranch Box Producers, uses turkey carcass for this soup to cook while she goes shopping! Also, she says her customers toast their stuffing leftovers and use that for croutons!

Ingredients

1 Woodsong Herbs Black Friday Soup Start
½ lb cooked turkey or chicken
handful baby carrots
handful celery
1 cup celery, chopped
1 tbsp olive oil
1 onion, diced
1 cup carrot, diced
3 cloves garlic, minced
2 cups Yukon Gold potatoes, diced
1 head kale, stemmed and chopped
2 plum tomatoes, seeded and diced

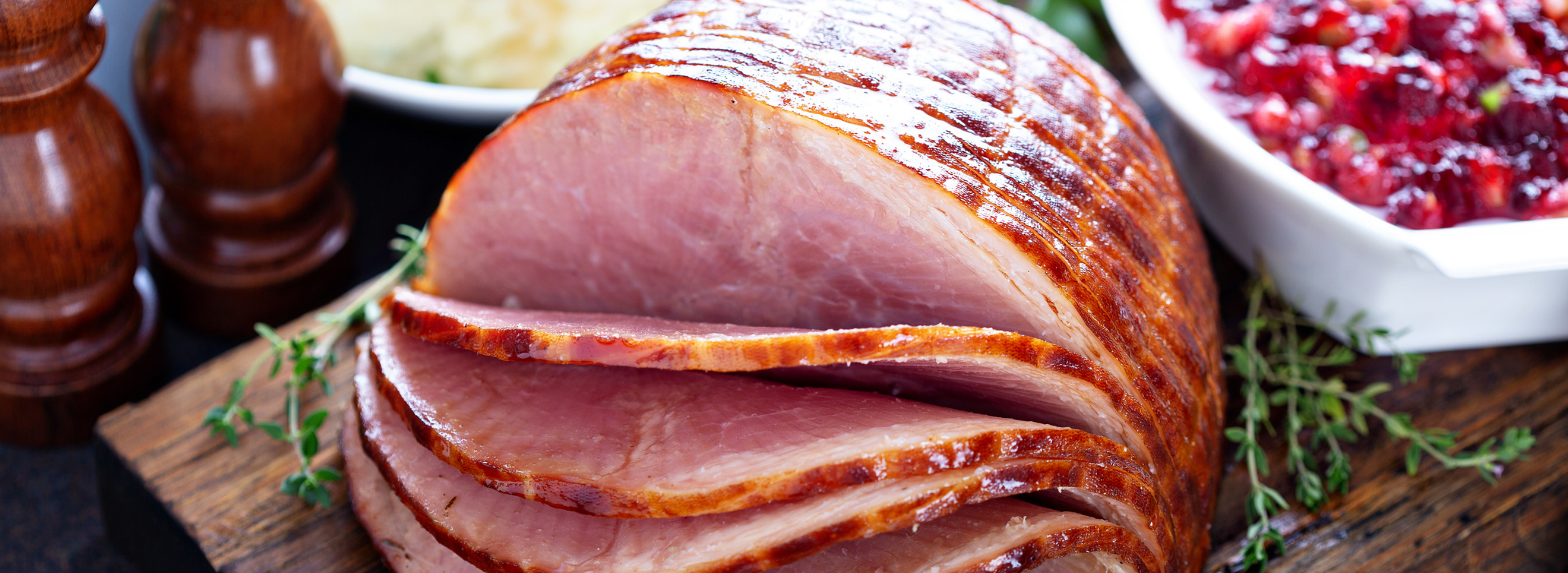
Meat Options

Carson Valley Meats turkey
Sinclair Family Farm chicken

Method

1. Add turkey or chicken, baby carrots, and celery to a large pot. Cover with water and bring to a boil. Lower heat, partially cover, and simmer for about 2 hours.
2. Strain broth into 2 large bowls to cool. Then refrigerate overnight or use right away. Skim fat from the broth when you're ready to make the soup.
3. Heat olive oil over medium heat in a soup pot. Add onion, carrots, celery, and garlic. Cover and cook gently over medium-low heat, stirring occasionally, for 10 minutes.
4. Add potatoes and about 8 cups of broth. Cover and cook until potatoes are almost tender, about 10-15 minutes. Stir in kale and tomato and cook another 5 minutes. Add turkey or chicken and heat through.

Adapted from Reluctant Entertainer



GLAZED HAM CHRISTMAS DINNER

Ingredients

- 1 **Sinclair Family Farm** leg roast (ham)
- 1/2 cup butter
- 1 cup brown sugar
- 1/4 cup **Misbeehaven Farm** honey.
- 1/4 cup apple cider
- 1/2 tsp cinnamon
- Pinch of nutmeg
- Cooking spray
- Cranberries and herbs for garnish optional

Method

1. Preheat the oven to 325°F. Coat a baking pan with cooking spray.
2. Add the butter, brown sugar, honey, apple cider, cinnamon, and nutmeg to a pot. Place the pot over medium heat.
3. Bring the pot to a simmer and cook for 5-7 minutes or until glaze is syrupy.
4. Place the leg roast in the pan and pour half of the glaze over it. Cover the ham with foil. Reserve the remaining glaze for later use.
5. Bake the ham for 2 1/2 hours. Uncover the ham.
6. Pour the remaining glaze over the ham. If the glaze has started to harden, you can microwave it for a few seconds to loosen it back up.
7. Increase the oven temperature to 400°F.
8. Place the ham, uncovered, in the oven. Bake for another 15-20 minutes or until glaze is caramelized and browned.
9. Transfer the ham to a serving platter and garnish with fresh herbs and cranberries. Spoon pan drippings over the ham. Slice the ham, then serve.

Adapted from Dinner at the Zoo

CHRISTMAS STEAK

Ingredients

Salsa Roja:

- 2 small plum tomatoes, cored
- 2 cloves garlic
- 1 small jalapeño, stemmed, seeded and halved
- 1/2 small white onion, halved
- 1/4 tsp red wine vinegar
- Kosher salt and freshly ground black pepper

Chimichurri:

- 3 tbsp red wine vinegar
- 4 cloves garlic, roughly chopped
- 1/2 cup packed fresh flat-leaf parsley leaves
- 1/2 cup packed fresh cilantro leaves
- 1/4 cup ice cubes
- 2 tbsp packed [7 Hawk Ranch](#) oregano leaves
- 1 jalapeno, stemmed, seeded and chopped
- 1/4 cup plus 2 tbsp extra-virgin olive oil

Steak:

- One 2 lb. [Sinclair Family Farm](#) t-bone steak
- Kosher salt and freshly ground black pepper
- 1 tbsp canola oil
- 3 tbsp unsalted butter, cut into cubes
- 3 cloves garlic
- 2 sprigs [7 Hawk Ranch](#) thyme

Adapted from Food Network

Method

1. Start by preparing the vegetables. Take the tomatoes, garlic cloves, jalapeño pepper, and onion and combine ingredients in a saucepan. Pour 6 cups of water into the saucepan with the vegetables. Place over high heat and bring the mixture to a boil. Once boiling, reduce the heat to a simmer. Allow the vegetables to simmer in the water until they become softened. This should take approximately 15 to 20 minutes.
2. After the vegetables are soft, carefully drain them. Then, transfer the softened vegetables to a blender. Blend the vegetables until you achieve a smooth consistency. Once the mixture is smooth, transfer it to a bowl. Add vinegar to the blended mixture and stir it in. Season the salsa with salt and pepper to taste. Let the salsa cool down to room temperature. After that, cover the bowl with plastic wrap and refrigerate it until you're ready to serve.
3. To prepare the chimichurri, start by adding vinegar, garlic cloves, and a generous pinch of salt to a blender. Blend these ingredients on a low setting until they are well combined and smooth. Now, add the fresh parsley, cilantro, ice, oregano, and jalapeño to the blender. Increase the blender speed to medium and blend everything together.
4. While the blender is running, slowly drizzle in the olive oil. Continue blending until the mixture reaches a smooth consistency, which should take around 1 minute. You may need to stop and scrape down the sides of the blender if necessary. Once the chimichurri is smooth, season it with salt and pepper to taste. Transfer the chimichurri to a serving bowl, cover it with plastic wrap, and refrigerate it until you're ready to serve.
5. For the steak: Prepare the steak by allowing it to come to room temperature for about 30 minutes before cooking. Position your oven rack 5 to 6 inches away from the broiler and preheat the broiler. Heat a large cast-iron skillet over medium-high heat.
6. Pat the steak dry and generously sprinkle it with salt and pepper. The steak should almost appear white from the salt. Add oil to the hot skillet and wait until it begins to smoke. Then, carefully add the steak to the skillet.
7. Cook the steak until it's browned and has developed a crust on both sides. This typically takes around 4 minutes per side. Once the steak is cooked to your liking, remove it from the skillet and place it on a cutting board. Allow it to rest briefly. Return the steak to the skillet. Top it with butter, minced garlic, and fresh thyme.
8. Place the skillet with the steak under the broiler and cook until the butter is melted, and a thermometer inserted sideways into the center of the steak registers 120°F for medium rare. This usually takes about 3 to 4 minutes.
9. Tilt the skillet slightly to pool the melted butter, then spoon it over the steak several times to coat it evenly. Transfer the steak to a serving platter and pour the melted butter over the top.
10. Finally, for a burst of flavor, top half of the steak with the prepared chimichurri and the other half with the salsa roja, spreading them evenly. Serve the remaining chimichurri and salsa roja on the side.



LAMB LOIN CHOPS SIZZLED WITH GARLIC

Ingredients

8 (2-inch-thick) [Sinclair Family Farm](#) lamb loin chops
Kosher salt
Freshly ground black pepper
Dried [7 Hawk Ranch](#) thyme
3 tbsp extra-virgin olive oil
10 small garlic cloves, halved
2 tbsp fresh lemon juice
3 tbsp water
2 tbsp minced [7 Hawk Ranch](#) parsley
Crushed red pepper

Method

1. Season lamb with salt and pepper and sprinkle lightly with thyme.
2. In a very large skillet over medium-high, heat olive oil until shimmering. Add lamb chops and garlic; cook over moderately high heat until chops are browned on the bottom, about 3 minutes.
3. Turn chops and garlic. Cook until chops are browned, and garlic is fragrant, about 2 minutes longer for medium-rare. Transfer chops to plates, leaving garlic in skillet.
4. Add water, lemon juice, parsley, and crushed red pepper to pan and cook, scraping up any browned bits stuck to bottom, until sizzling, about 1 minute.
5. Pour garlic and pan sauce over lamb chops and serve immediately.

Adapted from Food & Wine



NEW YEARS EVE TIRAMISU

Ingredients

- 6 [Carson Valley Meats](#) egg yolks
- $\frac{3}{4}$ cup white sugar
- $\frac{2}{3}$ cup milk
- 1 $\frac{1}{4}$ cups heavy cream
- $\frac{1}{2}$ tsp vanilla extract
- 1 lb. mascarpone cheese, at room temperature
- $\frac{1}{4}$ cup [Alpen Sierra Coffee Roasting Company](#) [Italian Roast](#), at room temperature
- 2 tbsp rum
- 2 (3 oz) packages ladyfinger cookies
- 1 tbsp unsweetened cocoa powder

Method

1. Whisk together egg yolks and sugar in a medium saucepan until well blended. Then whisk in milk and cook over medium heat, stirring constantly, until the mixture comes to a boil.
2. Boil gently for 1 minute, then remove from the heat and allow to cool slightly. Cover tightly and chill in the refrigerator for 1 hour.
3. Beat cream and vanilla in a medium bowl with an electric mixer until stiff peaks form. Remove egg yolk mixture from the refrigerator; add mascarpone cheese and whisk until smooth.
4. Combine coffee and rum in a small bowl. Split the ladyfingers in half lengthwise and drizzle with the coffee mixture. Arrange 1/2 of the soaked ladyfingers in the bottom of a 7x11-inch dish.
5. Sprinkle cocoa powder over top. Cover and refrigerate until set, 4 to 6 hours. Enjoy!

Adapted from The Food Network



MULLED WINE

Ingredients

1 bottle red wine, try a Cabernet, Sauvignon, Merlot, or Zinfandel
3 cups unsweetened apple cider
¼ cup [Misbeehaven Farm](#) honey
3-4 cinnamon sticks
1 vanilla bean, cut lengthwise
4-5 star anise
1 tsp cloves
1 tsp fresh ground nutmeg
¼ cup brandy
1 lemon, sliced
1 lime, sliced
Cranberries (optional garnish)
1 small orange sliced

Method

1. Combine wine, cider, and honey into a pot or slow cooker and heat over low to medium heat.
2. Place cinnamon sticks, vanilla bean, star anise, cloves and ground nutmeg in a small saucepan and roast over medium heat for about 5 minutes, tossing occasionally with a wooden spoon. Add spices to the wine mixture and continue to heat for about 25-30 minutes, making sure it doesn't come to a boil and stirring occasionally to make sure the honey dissolves.
3. When the wine is steaming, and the ingredients have been well blended, it is ready to serve.
4. Just before serving, add brandy and about 1 cup of the sliced fruit to the mulled wine (reserve remaining for garnish). Ladle the mulled wine into mugs (leave seasonings behind) and add a cinnamon stick, a few cranberries, and some of the sliced fruit to each glass for garnish and enjoy! Mulled wine can be left on the stove to heat for many hours. It can also be stored in the fridge and reheated the next day.

Adapted from Tidy Mom

SLOW COOKER EGGNOG LATTE

Ingredients

5 quart or larger slow cooker, 1/2 gallon eggnog , 5 cups freshly brewed hot [Alpen Sierra Big Blue Tahoe Blend](#) coffee, 1/2 tsp vanilla extract, 1/2 tsp ground nutmeg plus more for garnish, 1/2 tsp cinnamon, Whipped cream, Cinnamon sticks for garnish

Method

1. Place the eggnog, brewed coffee, vanilla, nutmeg and cinnamon into the slow cooker, stir well.
2. Cover, and cook on high for 1 to 1 1/2 hours until heated.
3. Serve with whipped cream, cinnamon sticks, and nutmeg for garnish.

Adapted from The Magical Slow Cooker



Visit

CarsonValleyMeats.com



to learn more about
our Ranch Boxes
and our efforts
to help preserve
agriculture in the
Carson Valley and
Northern Nevada.

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