



# A YEAR OF FARM FRESH MEAT:

## Beef, Lamb, and Pork Cuts for All Seasons



[CarsonValleyMeats.com](http://CarsonValleyMeats.com)





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## BREAKFAST SCRAMBLE

### Ingredients

- 1 lb **Sinclair Family Farm** ground beef
- 1 medium onion, chopped
- 3 cups diced peeled potatoes
- 1/2 cup water
- Salt and pepper to taste
- 1 can (14-1/2 oz) diced tomatoes
- 4 large **Carson Valley Meats** eggs
- 4 oz Velveeta, sliced

### Method

1. In a large skillet, cook beef and onion over medium heat until meat is no longer pink, crumbling beef; drain.
2. Add the potatoes, water, salt and pepper. Cover and simmer until potatoes are tender, about 20 minutes.
3. Add tomatoes; cook for 5 minutes. Pour eggs over mixture. Cook and stir until eggs are completely set. Top with cheese.
4. Cover and cook until cheese is melted, about 1 minute.

*Adapted from Taste of Home*





## STEAK AND EGG HASH

### Ingredients

- 1 lb **Sinclar Family Farm** beef sirloin steak, sliced
- 1 lb potatoes, cut into small pieces
- Salt and ground black pepper to taste
- 1 sweet onion, chopped
- 4 **Carson Valley Meats** eggs
- 1 cup cherry tomatoes, halved
- Heart Rock Herb & Spice Co.** Italian seasoning

### Method

1. Heat a cast iron skillet over medium heat; add steak and cook 4 to 5 minutes on each side. Remove steak to a plate and reserve the drippings in the skillet.
2. Add potatoes to the skillet; season with salt and pepper. Cook, stirring occasionally, until potatoes are just tender, about 8 to 12 minutes.
3. Add onion and cook until lightly browned and the potatoes are cooked through, about 3 to 5 minutes.
4. Slice steak into pieces and return to the skillet, reduce heat to low. Make 4 shallow wells in the potato mixture and crack an egg into each one.
5. Scatter the tomatoes throughout the skillet and cover; cook until the egg whites are set but the yolks are still runny, about 6 to 12 minutes. Season eggs with salt, pepper, and Italian Seasoning.

*Adapted from All Recipes*





## HOMEMADE BREAKFAST SAUSAGE

### Ingredients

- 1 tbsp brown sugar
- 2 tsp dried sage
- 2 tsp salt
- 1 tsp ground black pepper
- ¼ tsp dried marjoram
- ⅛ tsp crushed red pepper flakes
- 1 pinch ground cloves
- 2 lbs **Sinclair Family Farm** ground pork

### Method

1. Mix together brown sugar, sage, salt, black pepper, marjoram, red pepper flakes, and cloves in a small bowl until well combined.
2. Place pork in a large bowl. Add spice mixture and mix with your hands until well combined. Form mixture into 6 patties.
3. Heat a large skillet over medium-high heat. Add patties and saute until browned and crispy, about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 160 degrees F (71 degrees C).
4. Serve hot and enjoy!

*Adapted from All Recipes*





## HONEY BBQ OVEN SHORT RIBS

### Ingredients

1/4 cup sweet paprika  
1 tbsp onion powder  
Kosher salt  
Freshly ground black pepper  
2 tsp dry oregano  
2 tsp garlic powder  
1/4 tsp cayenne pepper  
6 lbs **Sinclair Family Farm** short ribs  
1/2 cup **Misbeehaven Farm** honey

### Method

1. Heat the oven to 300 degrees F.
2. In a small bowl, combine the paprika, onion powder, 1 teaspoon salt, oregano, garlic powder, cumin, cayenne pepper and a few grinds of black pepper.
3. Rub the mixture all over the ribs and allow it to sit at room temperature for 1 to 2 hours at the most.
4. Place the ribs in an oven dish with the fat side of each rib facing up. Cover tightly with aluminum foil.
5. Cook in the oven for 2 1/2 hours, at this point the meat should be falling off the bones. Remove the ribs from the oven and raise the temperature to 425 degrees F.
6. Using a pair of tongs, flip and move the beef around a bit. Drizzle the honey evenly over the top of each rib.
7. Place the ribs back in the oven, this time leaving it uncovered and cook another 10 to 15 minutes.

*Adapted from Food Network*





## BALSAMIC GLAZED GARLIC ROSEMARY LONDON BROIL

### Ingredients

- 1 batch of balsamic glaze
- 2 tbsp olive oil
- 4-6 medium garlic cloves, minced
- ½ tsp red pepper flakes
- 2 tsp **Heart Rock Herb & Spice Co.** All-Purpose salt
- 1/2 tsp freshly ground black pepper
- 2.5 -3 lbs **Sinclair Family Farm** london broil
- 3 tbsp **7 Hawk Ranch** fresh rosemary roughly chopped
- 1/3 cup **Tillie's Nevada** Fig Balsamic Reduction Sauce

### Homemade Balsamic Glaze

- 1 8.5 oz bottle **Tillie's Nevada** Mango Tango Red Balsamic Vinegar
- 5 tablespoons granulated sugar

*Adapted from Melissa's Southern Style Kitchen*

### Method

1. To prepare the marinade, in a small bowl, mix together the olive oil, vinegar, chopped garlic and seasonings.
2. You can prepare your own balsamic glaze in advance using 1 bottle of balsamic vinegar and 1/3 cup of granulated sugar, combined in a sauce pan
3. Rub the meat on all sides using all of the marinade. Cover tightly with plastic wrap and refrigerate. This should be done at least 4 hours prior to grilling, for the best results, preferably overnight.
4. Over medium-high heat, sear the meat on both sides, then lower the heat of the grill and continue to cook each side 3 minutes for rare, 4-5 minutes for medium 8 for medium-well, depending on the thickness of the meat,.
5. Brush on the balsamic glaze 2 minutes before the end of cooking to create the delicious bark and flavor around the edges.
6. Remove to a platter and allow to rest for 5-10 minutes before carving.

### How to Make your Own Balsamic Glaze

1. Use a medium size heavy bottomed saucepan. Pour the entire bottle of balsamic into the saucepan. Add granulated sugar to the vinegar. Stir until the sugar has completely dissolved.
2. Bring the balsamic to a boil, then lower the heat to a simmer. The balsamic should gently bubble and reduce by ⅔ in volume and thicken to the consistency of syrup.
3. Simmer. After it has reduced by ⅔ in volume test the thickness with a spoon. If the glaze coats the back of the spoon turn off the burner and leave the saucepan on the stove for a few minutes.
4. After 5-10 minutes remove the pot from the stove and stir, stir, stir. Allow the glaze to cool for an additional 5-10 minutes away from the heat. The glaze should resemble a thick syrup.





## FALL-OFF-THE-BONE BEEF SHANK

### Ingredients

2 lbs **Sinclair Family Farm** beef shanks  
1/2 tsp **Heart Rock Herb & Spice Co.** salt  
1/2 tsp pepper  
3 tbsp all-purpose flour  
3 tbsp olive oil  
1 large onion diced  
1 cup carrots diced  
1 cup celery chopped  
3 sprigs thyme  
3 bay leaves  
1/2 tsp white wine  
1 1/2 cups canned tomatoes  
1 3/4 cups beef broth

### Method

1. Pat dry the beef shanks to remove any excess moisture. Secure the meat to the bone with kitchen twine. Season each shank with salt and pepper and dredge them in flour, shaking off any excess.
2. In a Dutch oven pot, add oil and place it over high heat. Once hot, Add the beef shanks into the pan and brown all sides, about 3 minutes each. Remove the shanks from the pot.
3. In the same pot add onion, carrot and celery and saute until translucent. Add fresh thyme, bay leaves and tomato. Cook for 10 minutes then add white wine, beef stock and return the shanks in the pot. Once it boils, remove the pot from the heat.
4. Preheat the oven to 325F. Place the lid on the Dutch oven and cook in the oven for 20 minutes or up to 2 hours until fork tender.
5. Carefully remove the cooked shanks from the pot and cut off the kitchen twine and discard. Pour all the sauce from the pot over the shanks and serve immediately.

*Adapted from The Big Man's World*





## HONEY GARLIC STEAK BITES

### Ingredients

1 lb **Sinclair Family Farm** top sirloin steak, cubed  
1 tsp sweet or smoked paprika  
Salt and fresh ground pepper, to taste  
2 tbsp vegetable oil, divided  
3 tbsp soy sauce  
¼ cup water or broth  
4 cloves garlic, minced  
2 tbsp **Misbeehaven Farm** honey  
1 tbsp sesame seed oil  
1 tbsp rice vinegar  
1/2 tsp dried oregano  
1 tbsp cornstarch  
Sesame seeds, for garnish  
Sliced green onions, for garnish

### Method

1. Cut up steak into 1/2-inch to 1-inch cubes.
2. Season with paprika, salt, and pepper; set aside.
3. In a mixing bowl combine soy sauce, water, garlic, honey, sesame seed oil, rice vinegar, oregano, and cornstarch; whisk until thoroughly combined. Set aside.
4. Heat 1 tablespoon vegetable oil in a cast iron skillet over medium-high heat until hot.
5. Add 1/2 of the steak cubes to the hot oil and cook for 2 minutes per side, or until browned and done. Remove from skillet and repeat with the rest of the steak cubes, adding extra oil as needed. Remove all steak bites from the skillet and set aside.
6. Give the previously prepared honey garlic sauce a good stir with a whisk and pour 1/3 of the sauce into the hot skillet; scrape up the browned pieces from the bottom of the pan.
7. Add the steak bites back to the skillet and pour the rest of the sauce over the steak; cook for 1 to 2 more minutes, or until sauce starts to thicken.
8. Remove from heat and transfer steak bites to a plate and drizzle with the pan sauce.
9. Garnish with sesame seeds and sliced green onions and serve.

*Adapted from Diet Hood*





## CHIPOTLE-HONEY GRILLED T-BONES

### Ingredients

- 1/2 cup minced fresh cilantro
- 1/2 cup lime juice
- 1/2 cup **Misbeehaven Farm** honey
- 2 tbsp adobo sauce
- 1 tbsp chopped chipotle pepper in adobo sauce
- 3 garlic cloves, minced
- 1 tsp salt
- 1 tsp ground cumin
- 1/2 tsp ground allspice
- 1/2 tsp pepper
- 1/4 tsp Dijon mustard
- 4 **Sinclair Family Farm** T-bone steaks (12 oz each)

### Method

1. In a small bowl, combine the first 11 ingredients. Pour 1/2 cup marinade into a shallow dish.
2. Add the steaks and turn to coat. Cover and refrigerate for up to 1 hour. Cover and refrigerate remaining marinade.
3. Drain and discard marinade. Grill steaks, covered, over medium heat or broil 4 in. from the heat for 5-6 minutes on each side or until meat reaches desired doneness.
4. Baste occasionally with 1/2 cup reserved marinade. Serve with remaining marinade.

*Adapted from Taste of Home*





## OLD-FASHIONED BEEF STEW

### Ingredients

¼ cup all-purpose flour  
¼ tsp freshly ground pepper  
1 lb **Sinclair Family Farm** beef stew meat, cut into inch cubes  
5 tsp vegetable oil  
2 tbsp **Tillie's Nevada** red balsamic vinegar  
1 cup red wine  
3 ½ cups beef broth  
2 bay leaves  
1 medium onion, peeled and chopped  
5 medium carrots, peeled and cut into rounds  
2 baking potatoes, peeled and cut into cubes  
2 tsp salt

### Method

1. Combine the flour and pepper in a bowl, add the beef stew meat and toss to coat well. Heat 3 teaspoons of the oil in a large pot.
2. Add the beef a few pieces at a time; do not overcrowd. Cook, turning the pieces until beef is browned on all sides, about 5 minutes per batch; add more oil as needed between batches.
3. Remove the beef from the pot and add the vinegar and wine. Cook over medium-high heat, scraping the pan with a wooden spoon to loosen any browned bits. Add the beef, beef broth and bay leaves. Bring to a boil, then reduce to a slow simmer.
4. Cover and cook, skimming broth from time to time, until the beef is tender, about 1½ hours. Add the onions and carrots and simmer, covered, for 10 minutes.
5. Add the potatoes and simmer until vegetables are tender, about 30 minutes more. Add broth or water if the stew is dry. Season with salt and pepper to taste. Ladle among 4 bowls and serve.

*Adapted from Cooking*





## DUTCH OVEN POT ROAST

### Ingredients

3 lbs **Sinclair Family Farm** chuck roast, rump roast, or eye round roast  
1 onion sliced  
2 tbsp garlic powder  
4 carrots cut longways  
3 cups beef or chicken stock  
1 cup red wine  
1 sprig **7 Hawk Ranch** fresh rosemary  
2 tsp salt  
1 tsp pepper

### Method

1. Preheat oven to 350°F. Heat a Dutch Oven greased with olive oil over medium-high on the stove. Add roast and brown on each side, 1-2 minutes per side. Remove from pan and set aside.
2. Add onions to the pan and cook for 3 minutes before adding garlic. Stir.
3. Pour red wine in the pan with the onions and garlic to deglaze it. Use a wooden spoon to gently scrape up any brown bits from the bottom of the pan.
4. Add in beef stock, carrots, rosemary, salt, and pepper, and stir.
5. Place the roast back in the Dutch Oven and submerge it in the liquid.
6. Roast in the oven for 4 hours or until the beef is tender enough to shred with a fork. Remove when done, and let it rest for 10 minutes.
7. Shred the roast with two forks after resting. Serve over mashed potatoes with gravy, and enjoy!

*Adapted from Best Beef Recipes*





## PORK CHOPS WITH MUSHROOM GRAVY

### Ingredients

4 **Sinclair Family Farm** pork chops,  
(bone-in or boneless)  
Kosher salt  
Pepper  
1 tbsp olive oil  
1 tbsp butter  
1.5 cups mushrooms sliced  
½ yellow onion sliced  
1 tbsp all purpose flour  
½ cup chicken broth  
½ cup heavy cream  
2 tsp Worcestershire sauce  
1 tsp Dijon mustard  
1 tsp **7 Hawk Ranch Fresh Organic Thyme**, stems removed  
1 tsp flat leaf parsley chopped

### Method

1. Pat 4 pork chops dry and season generously with salt and pepper on both sides.
2. Heat 1 tablespoon olive oil and 1 tablespoon butter in a large skillet over medium-high heat. When the butter melts, add the pork chops and sear for 5 minutes on each side (less for boneless). Remove from the pan and set aside.
3. Without cleaning the pan, add 1 ½ cups sliced mushrooms and ½ a sliced yellow onion and cook until golden brown and caramelized. Add a little more oil if the pan is too dry.
4. Once browned, add 1 tablespoon all-purpose flour and stir to coat. Cook for 1-2 minutes more.
5. Add ½ cup chicken broth, ½ cup heavy cream, 2 teaspoons Worcestershire sauce, and 1 teaspoon Dijon mustard to the pan. Whisk gently until it thickens.
6. Add salt and pepper to taste, then place the pork chops back into the pan and cover with the gravy. Allow to heat through.
7. Plate and spoon gravy over pork chops to serve. Optionally, garnish with 1 teaspoon of thyme.

*Adapted from Sunday Supper*





## HUEVOS RANCHEROS WITH CHORIZO & PORKY REFRIED BEANS

### Ingredients

1/4 large white onion, left whole  
6 Roma tomatoes, cored  
3 to 4 chiles serrano, stemmed  
2 garlic cloves, unpeeled  
Kosher salt

1 to 2 tbsp. fresh lime juice (optional)  
6 tbsp. lard or bacon fat, divided  
8 oz. fresh Big Vinnie Sausage from **Liberty Food and Wine Exchange**

2 (15-oz.) cans black beans, or equivalent amount of freshly cooked beans and liquid  
6 large eggs from **Carson Valley Meats**  
6 tostadas  
4 oz queso fresco, crumbled  
1 large avocado, sliced

### Method

1. Place a piece of foil over a medium skillet (preferably cast iron) and heat over high. Place tomatoes, serrano, onion, and garlic and cook, undisturbed, until charred on all sides, 2 to 3 minutes for garlic, 4 to 5 minutes for serrano and onion, 10 to 12 for tomatoes.
2. Transfer to the jar of a blender and add 1 teaspoon salt and puree on low speed until vegetables are broken up. Gradually increase speed to medium-low and puree until salsa is almost smooth but some chunks remain.
3. Transfer to a medium bowl, stir in 1 tablespoon lime juice and season with more salt and more lime juice.
4. Heat 1 tablespoon of lard in the same skillet over medium-high. Cook sausage, breaking up large clumps with a spoon, until browned and fully cooked, 6 to 8 minutes. Transfer to a small bowl, leaving oil behind.
5. Add 3 tablespoons lard and cook remaining chopped onion, stirring occasionally, until lightly browned, about 6 minutes. Add beans and their liquid and bring to a boil and cook, stirring occasionally, until liquid is reduced.
6. Using a potato masher, smash beans until almost no whole beans remain and mixture is thick, smooth, and creamy, like the consistency of sour cream. Remove from heat, taste, and season with salt if necessary, and let cool slightly.
7. Meanwhile, cook the eggs. Heat remaining 2 tablespoons lard in a large nonstick skillet over medium-high. Crack eggs into skillet, leaving space around each one, and cook until whites are set, and edges are crisp, about 4 minutes.
8. Spread about 1/3 cup of beans over each tostada, top with chorizo, egg, salsa, a sprinkle of queso fresco, and avocado slices.
9. fresco, and avocado slices.

*Adapted from Today*



# DUTCH OVEN MOUNTAIN MAN BREAKFAST

## Ingredients

1 lb. Carson Valley Meats pork  
breakfast sausage  
1 onion, chopped  
1 clove garlic, minced  
1 red bell pepper, chopped  
1 green bell pepper, chopped  
2 lbs. shredded hash brown potatoes  
12 Carson Valley Meats eggs, beaten  
16 oz shredded Cheddar cheese

## Method

1. Over medium-high heat, warm a 12-inch cast iron Dutch oven on the stove and stir the sausage, onion, and garlic, until the sausage is no longer pink, and the onion is tender.
2. Stir in the red bell pepper, green bell pepper, and hash brown potatoes until evenly mixed. Cook, stirring occasionally, until the hash browns are hot, and the peppers are tender, about 15 minutes.
3. Pour the beaten eggs evenly over the top of the potatoes, allowing them to sink into the potatoes.
4. Cover the Dutch oven, and place 6 to 9 coals underneath, and 12 to 18 on top. Allow to bake until the eggs are firm, about 40 minutes.
5. Sprinkle with Cheddar cheese, cover, and continue cooking until the cheese has melted, about 5 minutes, then serve!

*Adapted from All Recipes*





## BOTTOM OF THE JAR JAM VINAIGRETTE WITH CHOPPED GREENS

### Ingredients

1 rounded tbsp. **Misbeehaven Farm's** raspberry or strawberry jam - scrape the bottom of the jar  
2 tsp. Dijon or spicy mustard  
2 tsp. white wine vinegar or juice of 1 lemon  
1/4 cup extra-virgin olive oil  
8 cups chopped greens and any vegetables you have on hand  
Salt and freshly ground black pepper

### Method

1. To the bottom of an almost-empty jam or jelly jar, add the other ingredients and shake to combine. Or, whisk together all the ingredients in a salad bowl.
2. Toss with lettuce and vegetables and season with salt and pepper.

*Adapted from Food Network*





# STRAWBERRY VINAIGRETTE

## Ingredients

¼ cup red wine vinegar or apple cider vinegar  
1 small shallot coarsely chopped  
5 oz. fresh strawberries (5 large strawberries, stemmed and quartered)  
2 tbsp. **Misbeehaven Farm's** strawberry jam  
1 tbsp. **Misbeehaven Farm's** honey  
3 tbsp. olive oil  
kosher salt and freshly ground black pepper to taste

## Method

1. Add vinegar, shallot, strawberries, strawberry jam, and honey to a blender pitcher, blend until smooth.
2. With blender running, add olive oil in a steady stream, blend until emulsified.
3. Add salt and pepper to taste and blend until combined. Transfer to pitcher and serve.

*Adapted from Pinch and Swirl*

# FOCACCIA CROUTONS

## Ingredients

1 clove garlic  
¼ cup olive oil  
¼ cup Parmesan cheese, grated  
1/8 stick butter, melted  
½ tsp. salt  
½ tsp. dried thyme  
½ tsp. onion powder  
3 ½ cups Liberty Food and Wine Exchange focaccia bread, cubed

## Method

1. Preheat the oven to 350 degrees.
2. Crush garlic and mix with olive oil, Parmesan cheese, butter, salt, thyme and onion powder. Let sit for 10 minutes.
3. Place bread cubes in large bowl and spoon butter mixture on top. Toss until all the cubes get coated. Cover and let sit for 30 minutes until bread soaks up the mixture. Spread bread on a cookie sheet in a single layer. Bake, flipping halfway until golden brown and firm to the touch, 8 to 10 minutes

*Adapted from Pinch and Swirl*





# LEMONY SPRING PESTO PASTA WITH ASPARAGUS

## Ingredients

½ lb. asparagus, ends trimmed  
1 lb. pasta, any shape  
½ cup Pesto Sauce  
¼ cup chives, finely chopped  
Zest from one lemon  
1/3 cup mozzarella cheese, cubed  
¼ cup Parmesan cheese, grated

## Method

1. Bring large pot of salted water to boil and add asparagus. Cook 3 minutes, then remove with slotted spoon and place in a bowl of ice water. Let cool, then drain.
2. Bring the same pot of water back up to boil. Add pasta and cook for 11 minutes, or until al dente, then drain, reserving about 1/4 cup of cooking water.
3. In large bowl, combine pasta, asparagus, and basil pesto. Toss until pasta is evenly coated with pesto. If the sauce is too thick, pour in reserved pasta water until sauce reaches desired consistency.
4. Add chives, lemon zest and mozzarella, and stir just to combine. Serve with Parmesan cheese. Can be eaten hot, cold or at room temperature.
5. Serve with Liberty Food and Wine Exchange Focaccia bread and our recipe for Spring Greens with Honey.

*Adapted from Ahead of Thyme*





# PEA AND HAM HOCK SOUP

## Ingredients

- 1 **Sinclair Family Farm** ham hock, fat trimmed and rindless (skin off)
- 2 cups frozen spring peas
- 2 medium potatoes, peeled and cut in cubes
- 2 big carrots, peeled and chopped
- 3 celery stalks, chopped
- 1 onion, chopped
- 2 tbsp. olive oil
- 2 tsp. paprika
- 2 tsp. cumin
- 2 tsp. garlic powder
- 2 tsp. oregano
- 2 tsp. salt
- Black pepper to taste
- 8 cups water

## Method

1. Heat oil in a large saucepan. Add onion and celery, cook for 2 minutes. Add carrots, potatoes, frozen peas, ham hock and spices and water.
2. Bring to the boil. Reduce heat and simmer for 50-60 minutes until vegetables are cooked and ham hock is very tender. Remove pan from heat. Remove ham hock and allow it to cool
3. Cut meat from the bone and shred finely. Blend the soup until smooth with a hand blender.
4. Bring soup slowly back to the boil. Reduce heat and simmer. Add ham meat.

*Adapted from Cookpad*





# MOM'S BEEF STEW

## Ingredients

2 lbs. meaty beef shanks or short ribs  
soup bones from **Carson Valley Meats**  
6 cups water  
5 medium potatoes, peeled and cubed  
5 medium carrots, chopped  
1 medium onion, chopped  
1/2 cup medium pearl barley  
1 can (28 oz.) plum tomatoes, undrained  
1 to 1-1/2 tsp. salt  
1/2 tsp. pepper  
2 garlic cloves, minced, optional  
1 bay leaf, optional  
3 tbsp. cornstarch  
1/2 cup cold water

## Method

1. Place soup bones and water in a Dutch oven or soup kettle. Slowly bring to a boil. Reduce heat; cover and simmer for 2 hours.
2. Set beef bones aside until cool enough to handle. Remove meat from bones; discard bones and return meat to broth.
3. Add the potatoes, carrots, onion, barley, tomatoes, salt, pepper, garlic and bay leaf if desired. Cover and simmer for 50-60 minutes or until vegetables and barley are tender.
4. Discard bay leaf. Combine cornstarch and cold water until smooth; stir into stew. Bring to a boil; cook and stir for 2 minutes or until thickened.
5. Serve with **Chrissi's Farmhouse Bakery** Gardnerville Sourdough.

*Adapted from Taste of Home*





# HONEY GLAZED HAM

## Ingredients

10 lb. **Carson Valley Meats** bone-in ham fully cooked

For Ham Glaze

1 cup **Misbeehaven Farm's** honey

½ cup unsalted butter (1 stick)

½ cup brown sugar

1 tbsp. garlic powder

½ tsp. freshly cracked black pepper

For Baking Ham

1 cup chicken broth for basting

## Method

1. Preheat oven to 325°F. Place ham cut side down on a roasting pan and tent with foil. Bake for 1 hour. Prepare your glaze while it bakes.
2. Melt butter for glaze in 30 second intervals in the microwave until fully melted. Add all glaze ingredients to a small mixing bowl. Thoroughly mix to fully combine.
3. Carefully remove roasting pan from oven after baking an hour. Leave the oven on. Remove foil. Brush outside with honey brown sugar glaze.
4. Separate slices and brush the inside of each slice with honey ham glaze.
5. Pour 1 cup of chicken broth into the bottom of the roasting pan. This will keep it moist and allows you to baste if necessary.
6. Return roasting pan back to oven. Do not cover.
7. Bake for an additional 30 minutes. Serve, and enjoy!

*Adapted from Sunday Supper Movement*





# GARLIC AND ROSEMARY GRILLED LAMB CHOPS

## Ingredients

2lb. **Carson Valley Meats** lamb shoulder chops  
4 cloves garlic, minced  
1 tbsp. **7 Hawk Ranch** organic rosemary, chopped  
1 1/4 tsp. kosher salt  
1/2 tsp. ground black pepper  
zest of 1 lemon  
1/4 cup olive oil

## Method

1. Combine the garlic, rosemary, salt, pepper, lemon zest and olive oil in a measuring cup.
2. Pour the marinade over the lamb chops, making sure to flip them over to cover them completely.
3. Cover and marinate the chops in the fridge for as little as 1 hour, or as long as overnight.
4. Grill the lamb chops on medium heat for 7-10 minutes, or until the internal temperature reads 135 degrees F.
5. Allow the lamb chops to rest on a plate covered with aluminum foil for 5 minutes before serving.

*Adapted From Delish Dlites*







## FRESH HAM WITH ROSEMARY, GARLIC, AND LEMON

### Ingredients

One **Carson Valley Meats** 8½-pound bone-in fresh ham  
1 medium lemon, finely zested  
¼ cup olive oil  
¼ cup **7 Hawk Ranch** fresh rosemary leaves, minced  
6 medium cloves garlic, cut in half  
Kosher salt and freshly ground black pepper  
½ cup honey  
¼ cup water  
¼ cup white wine vinegar  
¼ cup white wine  
½ cup chicken broth  
2 tsp. unsalted butter, softened  
2 tsp. all-purpose flour  
2 tbsp. Amarena cherries

### Method

1. Set the ham in a large heavy-duty roasting pan, with the bone standing straight up. Use a sharp knife to score the fat in a 1-inch diamond pattern, cutting only about ¾ of the way through the fat.
2. Peel the zest from the lemon with a vegetable peeler, combine the zest, olive oil, rosemary, garlic, 1 tablespoon salt, 1 teaspoon pepper and honey. Rub mixture all over the ham. Refrigerate 12 to 24 hours.
3. Position a rack in the oven so that the ham will sit as high as possible but still have at least 2 inches space above for air circulation. Preheat the oven to 350°F.
4. Take ham out of the refrigerator and let come to room temperature, at least 45 minutes. Pour the water and vinegar in the bottom of the roasting pan. Keep the ham covered with the foil and roast for 3 hours.
5. Remove foil and add the honey to the bottom of the pan. Continue roasting, basting every 15 minutes or so, until the ham is well browned, and an instant-read thermometer inserted in the center of the meat registers 170°F.
6. Pour the pan drippings into a bowl, let sit until the fat rises to the top, and then skim off the fat.
7. Return the skimmed drippings to the roasting pan and set the pan over medium heat. Whisk in the wine, scraping up any particles stuck to the pan's bottom. Whisk in the broth and ½ cup water and continue to boil.
8. Meanwhile, use a fork to mash the butter with the flour in a small bowl or ramekin to create a thick paste. Whisk the cherries into the sauce, then add the butter paste in parts, whisking until the paste is fully dissolved and the sauce is simmering and thickened.

*Adapted from Today*



# SPRINGTIME MARTINI

## Ingredients

2 1/2 oz. gin or vodka  
1/2 oz. dry vermouth  
1-2 tsp. **Tillie's Nevada** Dirty Martini Mix (add a few splashes to taste)  
ice  
2-3 **Tillie's Nevada Lemon Stuffed Olives**

## Method

1. Chill your martini glass in the freezer.
2. Pour the gin or vodka, vermouth, and Tillie's Nevada Dirty Martini Mix into a cocktail shaker with ice. If you don't have a cocktail shaker a mason jar works well. Shake vigorously until very cold, about 30 seconds.
3. Strain the martini into the chilled glass and garnish it with olives on a cocktail skewer.
4. Enjoy right away while cold.

*Adapted From Yummy Yummy Kitchen*







## MEAL PREP BREAKFAST SANDWICH

### Ingredients

12 Carson Valley Meats eggs  
1/4 cup whole milk  
1 1/2 tsp Heart Rock Herb & Spice Co. salt  
6 slices bacon\*  
A few handfuls of spinach  
12 English muffins  
Cheese (optional)  
Butter (optional)

### Method

1. Preheat oven to 300 degrees. Generously oil a rimmed half-sheet pan. Whisk the eggs, milk, and salt.
2. Cut the bacon into small pieces. Fry in a heavy skillet until crispy. Add the spinach and stir until wilted. Using tongs, let excess fat drip off for a few seconds before adding your bacon and spinach to the egg mixture.
3. Pour the egg mixture into the oiled half-sheet pan (13" x 18"). Bake for 15 minutes, until just set.
4. Remove, cool, and cut into rounds using a wide mason jar lid or round cookie cutter. Spread English muffins with butter (optional) and place an egg round on each one. Add cheese and wrap in foil.
5. Refrigerate (4-5 days) or freeze (no limit). To reheat, you can use the oven, microwave, or toaster oven.

*\*Available from Sinclair Family Farm with whole hog purchase if you're buying meat in bulk!  
Adapted from Pinch of Yum*





## GROUND BEEF FREEZER BREAKFAST BURRITOS

### Ingredients

- 1 lb Sinclair Family Farm ground beef
- 2/3 cup red pepper, diced
- 2/3 cup zucchini, diced
- 1/3 cup scallions, sliced
- 1 cup kale, chopped
- 1/2 tsp Heart Rock Herb & Spice Co. Tahoe Seasoning Salt
- 1/4 tsp red pepper flakes
- 18 Carson Valley Meats eggs
- 1/2 cup milk
- 3 tbsp butter divided
- 1 tsp Heart Rock Herb & Spice Co. salt
- 1/2 tsp black pepper
- 18 tortillas medium
- 1 cup cheese

### Method

1. Brown Ground Beef in a large skillet. Drain any excess grease, if necessary.
2. Add 1 tablespoon of the butter, vegetables, season salt, and red pepper flakes. Cook on medium-high heat until browned and slightly softened.
3. Remove from pan and set aside. Add the remaining two tablespoons of butter to the pan on medium-low heat.
4. Whisk together eggs and milk in a large bowl. Add melted butter to the pan. Scramble the eggs, adding in the salt and pepper when the eggs are almost done.
5. Combine eggs and beef and vegetable mixture. Divide among 16-18 tortillas (the amount will vary depending on the size of tortillas you use).
6. Eat right away or wrap them in parchment and then foil to freeze for later. To reheat from frozen, remove the foil and place parchment wrapped burrito in the microwave for 1-2 minutes, or until heated to 165°F.

*Adapted from Long Bourn Farm*





## CROCKPOT HONEY GARLIC BBQ MEATBALLS

### Ingredients

1 lb Sinclair Family Farm ground beef  
1/3 cup breadcrumbs  
1 Carson Valley Meats egg  
1 yellow onion, grated  
1 tsp garlic powder  
1 tsp Heart Rock Herb & Spice Co. salt  
1/2 tsp pepper  
3/4 cup BBQ sauce  
1/2 cup ketchup  
1/4 cup Misbeehaven Farm infused garlic honey  
2 cloves garlic, minced  
2 cups cooked basmati rice or noodles

### Method

1. Mix sauce together in a large bowl and set aside.
2. In another large mixing bowl, mix meatballs together until combined. Heat a large skillet over high heat then sear meatballs for 2-3 minutes each side until lightly cooked and browned.
3. Gently add meatballs to the crockpot with tongs, then cover with sauce. Cook on high for 2 hours, or on low for 4 hours.
4. Serve with toothpicks or in meal prep bowls with lightly steamed broccoli. Leftovers will last up to 5 days in the fridge, and meatballs can be frozen for up to 3 months. Enjoy!

*Adapted from The Girl on Bloor*





# STUFFED BELL PEPPERS

## Ingredients

3 bell peppers  
2 tbsp cooking oil, divided  
1 lb Sinclair Family Farm Italian sausage  
1 yellow onion, diced  
3 garlic cloves, minced  
1 tsp Heart Rock Herb & Spice Co. Italian seasoning  
1/2 tsp garlic powder  
1 1/4 tsp Heart Rock Herb & Spice Co. salt, divided  
1/4 tsp freshly cracked black pepper  
1 cup marinara sauce  
1/2 cup uncooked long grain white rice  
3/4 cup chicken broth  
1 cup shredded mozzarella

## Method

1. Preheat the oven to 350°F. Wash and dry each bell pepper, then cut the bell peppers in half horizontally. Using a sharp paring knife, carefully cut and remove the stem from the top half of each pepper.
2. Place each bell pepper half in a 9×13-inch casserole dish. Brush the bell peppers with 1 Tbsp oil and season with ¼ tsp of salt and ¼ tsp cracked black pepper. Bake in a preheated oven for 20 minutes to soften. After 20 minutes remove from the oven and set aside.
3. While the bell peppers are baking, make the filling. Heat a large skillet over medium heat and add 1 Tbsp of oil. Brown the Italian sausage.
4. Once the sausage has browned, add the diced onion and minced garlic to the skillet. Continue to sauté over medium heat until the onion is translucent, and the garlic is fragrant.
5. Next add the uncooked rice, marinara sauce, Italian seasoning, garlic powder, 1 tsp of salt, and chicken broth to the skillet. Stir to combine.
6. Place a lid on the skillet, turn the heat up to medium-high, and allow the mixture to come to a full boil. Once boiling, reduce the heat to medium-low and allow the mixture to simmer, without lifting the lid or stirring, for 20 minutes. After 20 minutes, turn the heat off and let it rest for 5 minutes.
7. Next, remove the lid, fluff the rice, and stir the mixture again to redistribute the ingredients. Begin to fill each bell pepper with the meat filling. Stuff as much filling as you can into each, filling them all the way to the top.
8. Top each bell pepper evenly with shredded mozzarella cheese. Loosely place some tented aluminum foil over the top of the casserole dish and bake for 15 minutes. After 15 minutes the bell peppers should be tender but not mushy.
9. Now remove the foil and turn the heat on to broil. Broil the stuffed bell peppers for 2-3 minutes or just until the cheese gets a little brown on top. Store the peppers, in a freezer container with a lid, for up to 3 months in the freezer or in individual meal prep containers.

*Adapted from Budget Bytes*





## STEAK COBB SALAD MEAL PREP

### Ingredients

2 tbsp unsalted butter  
1 lb Sinclair Family Farm Chuck Steak  
2 tbsp olive oil  
1 tsp Heart Rock Herb & Spice Co. salt  
Freshly ground black pepper, to taste  
6 Carson Valley Meats eggs  
6 cups baby spinach  
1 cup cherry tomatoes, halved  
1 cup pecans, halved  
½ cup crumbled feta cheese  
Tillie's Nevada Balsamic Vinegar

### Method

1. Melt butter in a large skillet over medium high heat.
2. Using paper towels, pat both sides of the steak dry. Drizzle with olive oil; season with salt and pepper, to taste.
3. Add steak to the skillet and cook, flipping once, until cooked through to desired doneness, about 3-4 minutes per side for medium-rare. Let cool before dicing into bite-size pieces.
4. Place eggs in a large saucepan and cover with cold water by 1 inch. Bring to a boil and cook for 1 minute. Cover eggs with a tight-fitting lid and remove from heat; set aside for 8-10 minutes. Drain well and let cool before peeling and dicing.
5. To assemble the salad, place spinach into meal prep containers, top with arranged rows of steak, eggs, tomatoes, pecans and feta. Serve with balsamic vinaigrette, or desired dressing.

*Adapted from Damn Delicious*





## SRIRACHA HOISIN GROUND PORK BOWLS

### Ingredients

1 lb [Sinclair Family Farm](#) ground pork  
2 tsp grated ginger  
2 tsp minced garlic  
1 tbsp soy sauce  
1 tbsp sesame oil  
1/3 cup hoisin sauce  
2 tsp sriracha  
2 tbsp water  
3/4 cup julienne carrots  
1/3 cup chopped scallions, white parts  
1/4 cup chopped peanuts  
Green parts of scallion for garnish  
2 cups cooked basmati rice

### Method

1. On medium heat, brown the pork until fully cooked and no pink remains.
2. In a small bowl, combine the ginger, garlic, sesame oil, soy sauce, hoisin sauce, sriracha and water. Whisk to combine the sauce until all incorporated.
3. In the final couple minutes of cooking, add in the carrots, white parts of the scallions, and the sauce to the pan. Cook until heated. The sauce will be absorbed. Remove from heat.
4. Garnish with peanuts and green parts of scallions.
5. For meal prep bowls: distribute the pork evenly into containers. Add 1/2 cup cooked rice to each bowl. Refrigerate for up to 4 days or freeze for up to 3 months.
6. To reheat, allow the meal to thaw overnight in the fridge, and microwave for 2 minutes until warm throughout.

*Adapted from Meal Plan Addict*





## 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

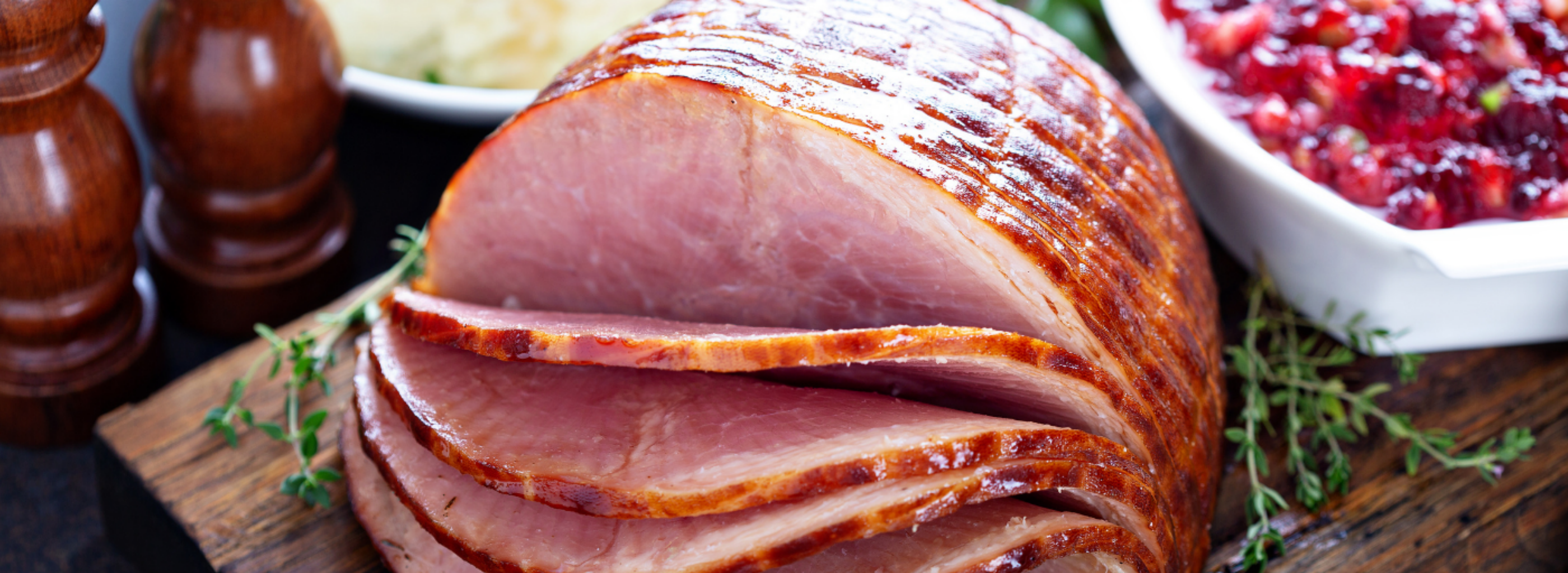
Carson Valley Meats turkey  
Sinclair Family Farm chicken

### 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*





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