



A Rancher's Guide to Beef Cuts & Cooking



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Introduction

Welcome to the ranch kitchen. At Carson Valley Meats, our mission is more than raising cattle—we honor Nevada’s ranching traditions by providing families with beef that’s flavorful, wholesome, and raised with respect for the land.

Cooking beef is more than following recipes—it’s carrying on the traditions of ranching families who’ve cared for the land and cattle for generations. By learning to cook each cut well, you honor the whole animal and make the most of the bounty it provides. From slow-braised roasts to sizzling steaks, may this guide fill your kitchen with good smells and your table with good company.

This cookbook helps you feel confident with every cut of beef we offer, whether it’s a slow-braised roast for Sunday supper, a sizzling steak for the grill, or a specialty cut that’s new to you. Each entry includes:

- **Overview** – where the cut comes from and what makes it special.
- **Best Cooking Suggestions** – temps, times, and pro tips.
- **Full Recipe** – ingredients and step-by-step instructions.
- **Sidebars** – quick tips, make-aheads, and/or leftover ideas.

Pantry & Prep Sidebars

Seasoning Wisdom: Salt large cuts 12–24 hours ahead for deeper seasoning.

Thawing: Thaw in the fridge on a tray; allow **24 hours per 5 pounds**.

Find the Grain: For long-grain steaks (skirt, flank, bavette, tri-tip), turn the steak so the long fibers run left-to-right, then slice vertically across.

Marinade Math: Acid + salt + aromatics = flavor. For 2 lb steak, aim for ½ cup total marinade.

Doneness Guide (Steaks & Roasts)

- **Rare:** 120–125°F (cool red center)
- **Medium-Rare:** 130–135°F (warm red center)
- **Medium:** 140–145°F (warm pink center)
- **Medium-Well:** 150–155°F (slightly pink center)
- **Well-Done:** 160°F+

Rancher’s Tip: Pull steaks 5°F before target temp; carryover cooking will finish the job.

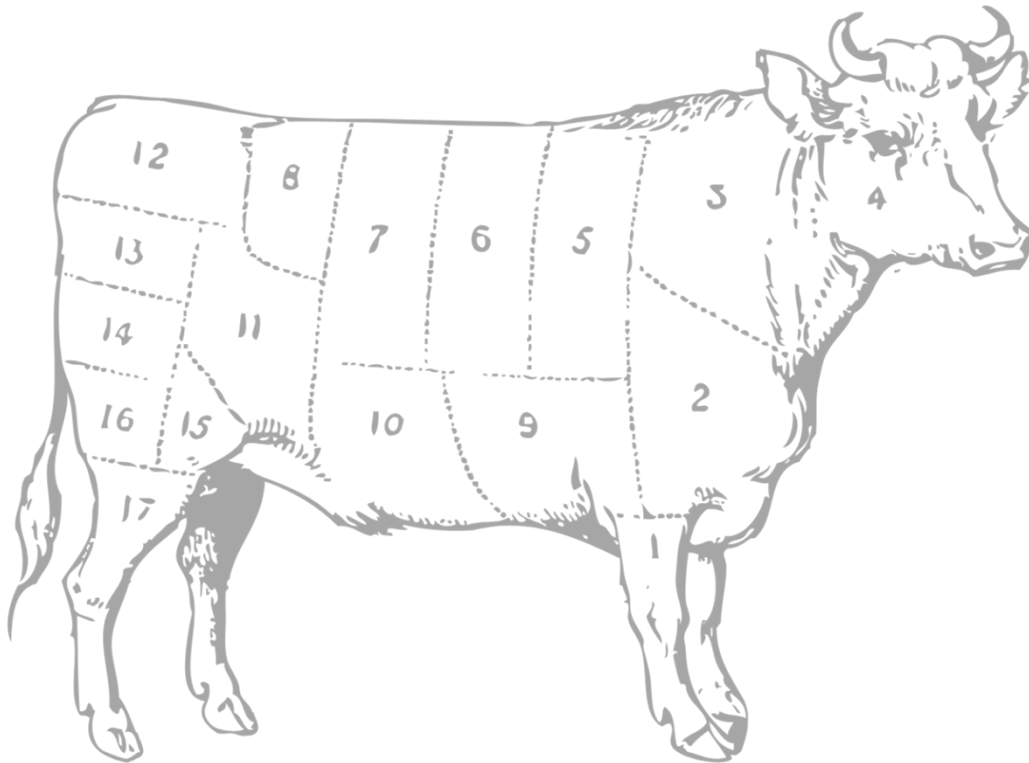
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Section I: Roasts





Brisket

Overview: From the breast section, full of connective tissue. Tough when rushed, transcendent when cooked low and slow.

Best Cooking Suggestions: Smoke at **225–250°F** for 8–12 hours or braise at **300°F** for 4–5 hours. Always slice **against the grain**.

Classic Smoked Brisket

Serves 8–10

Ingredients

- 1 whole brisket, 5–6 lb (leave ~¼" fat cap)

Rub

- 2 tbsp kosher salt
- 2 tbsp coarse black pepper
- 2 tbsp smoked paprika
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 2 tbsp brown sugar
- 1 tsp cayenne (optional)
- 1–2 cups beef broth (for spritzing)



Instructions

1. Trim brisket, leaving a thin even fat cap.
2. Mix rub and coat all sides.
3. Heat smoker to 225°F (oak, hickory, or mesquite).
4. Place brisket fat-side up.
5. Smoke 6–8 hours, spritzing lightly with broth every 60–90 minutes.
6. When internal temp hits 165°F, wrap tightly in butcher paper or foil.
7. Return to smoker until 200–205°F and probe-tender, 2–4 more hours.
8. Rest—still wrapped—for 1 hour. Slice against the grain and serve.

Leftover Magic: Dice leftover brisket for chili, enchiladas, or breakfast hash with eggs. See *Brisket Breakfast Hash* recipe on page 42.





Rump Roast

Overview: A lean, beefy roast from the hindquarter. Best cooked gently and sliced thin.

Best Cooking Suggestions: Roast at **325°F** to **130–135°F** internal (medium-rare) and rest before slicing.

Garlic & Herb Rump Roast with Au Jus

Serves 6–8

Ingredients - 3–4 lb rump roast

- 2 tbsp olive oil
- 4 cloves garlic, minced
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 tsp dried rosemary
- 1 tsp dried thyme
- 1 cup beef broth
- ½ cup dry red wine (optional)



Instructions

1. Preheat oven to 325°F.
2. Pat roast dry; rub with oil.
3. Mix garlic, salt, pepper, rosemary, and thyme; coat roast.
4. Place on rack in roasting pan; pour broth and wine beneath.
5. Roast until internal temp reaches 130–135°F, 1½–2 hours.
6. Rest 15 minutes. Slice thinly against the grain. Strain pan juices for au jus.
7. Pour a small ladle of au jus over the sliced roast for shine and flavor.

Side Dish Companions:

Garlic Herb Mashed Potatoes (perfect for soaking up jus) See recipe on page 33

Roasted Seasonal Vegetables (like carrots and parsnips) See recipe on page 39

Rustic Bread or Yorkshire Pudding (for dipping into the au jus — very ranch family style)
See Yorkshire Pudding recipe on page 38





Cross Rib Roast

Overview: From the shoulder; deeply flavorful but benefits from braising.

Best Cooking Suggestions: Braise covered at **325°F** for 3–4 hours until fork-tender.

Red Wine–Braised Cross Rib Roast

Serves 6–8

Ingredients

- 3–4 lb cross rib roast
- 2 tbsp olive oil
- 2 onions, sliced
- 3 carrots, chopped
- 2 celery stalks, chopped
- 4 cloves garlic, minced
- 2 tbsp tomato paste
- 1 cup dry red wine
- 2 cups beef broth
- 2 bay leaves
- 1 tsp dried thyme
- Kosher salt & pepper



Instructions

1. Preheat oven to 325°F. Season roast with salt and pepper.
2. Heat oil in Dutch oven; sear roast on all sides. Remove.
3. Sauté onions, carrots, celery, and garlic until lightly browned; stir in tomato paste.
4. Deglaze Dutch oven with wine; add broth, bay leaves, thyme, and return roast.
5. Cover and braise 3–4 hours until fork-tender.
6. Slice or shred and serve with sauce.

Wine Pairing Tip: Big reds like Cabernet or Syrah stand up to the richness of braised shoulder cuts.





Sirloin Tip Roast

Overview: Lean roast from the round. Best served rare-to-medium and sliced thin.

Best Cooking Suggestions: Roast low at **250–275°F** to **128–130°F** internal; rest 15 minutes.

Dijon–Herb Sirloin Tip Roast

Serves 6–8

Ingredients

- 3–4 lb sirloin tip roast
- 3 tbsp Dijon mustard
- 2 tbsp olive oil
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 tsp dried thyme
- 1 tsp dried oregano
- 1 tsp garlic powder



Instructions

1. Preheat oven to 275°F. Pat roast dry.
2. Whisk Dijon, oil, salt, pepper, thyme, oregano, and garlic powder; coat roast.
3. Place on rack and roast until internal temp is 128–130°F, ~2 hours.
4. Rest 15 minutes. Slice very thin across the grain. Serve warm or chilled.

Side Dish Companion: Simple Green Salad with Lemon Vinaigrette (brightens the plate against the rich beef) See recipe on page 40.





Eye of Round Roast

Overview: Very lean and best for deli-style slicing.

Best Cooking Suggestions: High-heat sear then low roast; chill and slice thin.

Deli-Style Eye of Round Roast Beef

Serves 6–8

Ingredients

- 3 lb eye of round roast
- 2 tbsp olive oil

Rub

- 1 tbsp kosher salt
- 1 tbsp black pepper
- 1 tbsp garlic powder
- 1 tsp paprika



Instructions

1. Preheat oven to **500°F**. Rub roast with oil and seasonings.
2. Roast at **500°F** for **15 minutes**.
3. Reduce to **250°F** and continue roasting until **122–125°F** internal, 60–75 minutes.
4. Turn oven off; leave roast inside **15 minutes**.
5. Cool to room temp, then chill fully. Slice paper-thin for sandwiches.

Make-Ahead: Keeps 5 days refrigerated; freezes beautifully when sliced and wrapped. These slices are already cooked, so you want to **reheat gently** (to avoid toughness) or repurpose them in moist dishes.

French Dip Sandwiches: Warm slices in au jus or beef broth, then serve on rolls with dipping sauce.

Beef & Vegetable Soup: Cut into strips or chunks, add at the end of cooking just to heat through.

Stroganoff (Short-Cut Version): Add thawed slices into creamy mushroom sauce, just enough to warm.

Beef Tacos or Burritos: Shred or chop slices, season, and reheat with a little broth for moisture.





Boneless Chuck Roast

Overview: Marbled shoulder cut—the pot roast classic.

Best Cooking Suggestions: Braise at **300–325°F** for 3–4 hours until spoon-tender.

Classic Pot Roast with Root Vegetables

Serves 6–8

Ingredients

- 3–4 lb boneless chuck roast
- 2 tbsp olive oil - 1 large onion, quartered
- 3 carrots, cut into chunks
- 1 lb baby potatoes, halved
- 2 tbsp tomato paste
- 2½ cups beef broth
- 2 tsp kosher salt
- 1 tsp black pepper
- 2 tsp dried thyme or 3 sprigs fresh



Instructions

1. Preheat oven to **325°F**.
2. Season roast with salt and pepper.
3. Heat oil in Dutch oven; sear roast well on all sides.
4. Add onion, carrots, potatoes; stir in tomato paste.
5. Pour in broth and add thyme. Cover and braise **3–4 hours** until tender.
6. Rest 10 minutes; serve with vegetables and pan juices.





Seven-Bone Chuck Roast

Overview: Shoulder-blade cut named for its “7”-shaped bone; rich flavor, loves slow cooking.

Best Cooking Suggestions: Braise covered at **325°F** for ~3½–4 hours.

Seven-Bone Roast with Rosemary & Wine

Serves 6–8

Ingredients

- 3–4 lb seven-bone chuck roast
- Kosher salt & pepper
- 2 tbsp olive oil
- 1 onion, chopped
- 2 parsnips, chopped
- 2 carrots, chopped
- 2 cups beef broth
- 1 cup dry red wine
- 2 sprigs fresh rosemary



Instructions

1. Preheat oven to **300°F**.
2. Season roast with salt and pepper, and sear in a Dutch oven in oil; remove.
2. Sauté onion and root vegetables 5–6 minutes.
3. Deglaze with wine; add broth and rosemary. Return roast.
4. Cover and braise **3½–4 hours** until fork-tender. Serve with juices.

Don't have a Dutch oven?

Slow Cooker Swap: 8 hours on LOW or 5-6 hours on HIGH yields equally tender results.

Roasting Pan with Foil/Tight Lid: Works in a pinch. Add liquid (broth, wine, or even tomato base), seal tightly with foil, and roast low-and-slow. **Benefits:** Great for big cuts if you don't have a Dutch oven.

Instant Pot (Pressure Cooker): Speeds things up. After searing, pressure cook on **high for 60–70 minutes**, then natural release. **Benefits:** Fastest method, still delivers tender beef.

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Tri-Tip Roast (Santa Maria Style)

Overview: Triangular roast from the bottom sirloin; juicy with robust beef flavor. A California classic.

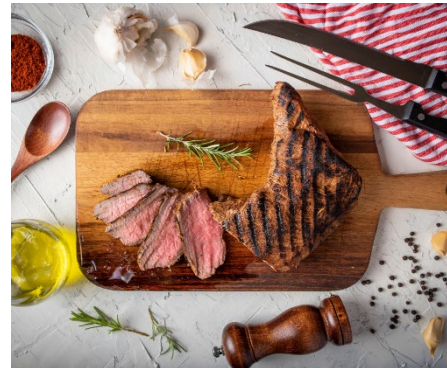
Best Cooking Suggestions: Grill/sear then finish over indirect heat; rest and slice noting the grain changes midway.

Santa Maria Tri-Tip

Serves 6

Ingredients

- 2½–3 lb tri-tip roast
- 2 tbsp kosher salt
- 1 tbsp coarse black pepper
- 1 tbsp smoked paprika
- 1 tbsp garlic powder
- 1 tsp onion powder
- 2 tbsp olive oil



Instructions

1. Pat dry; rub with oil. Mix spices and coat evenly.
2. Grill over **medium-high** direct heat, 5–6 minutes per side to sear.
3. Move to indirect heat; cook covered to **128–130°F**, 20–30 minutes.
4. Rest 10–15 minutes. Slice thin **against the grain**, noting the grain shift.

Serving Idea: Add pinto beans*, salsa**, and garlic bread for the full Santa Maria experience.

Roasting Fundamentals - Start with room-temp meat for even cooking. - Use a probe thermometer; trust temp over time. - Rest roasts 10–20 minutes to keep juices in the meat.

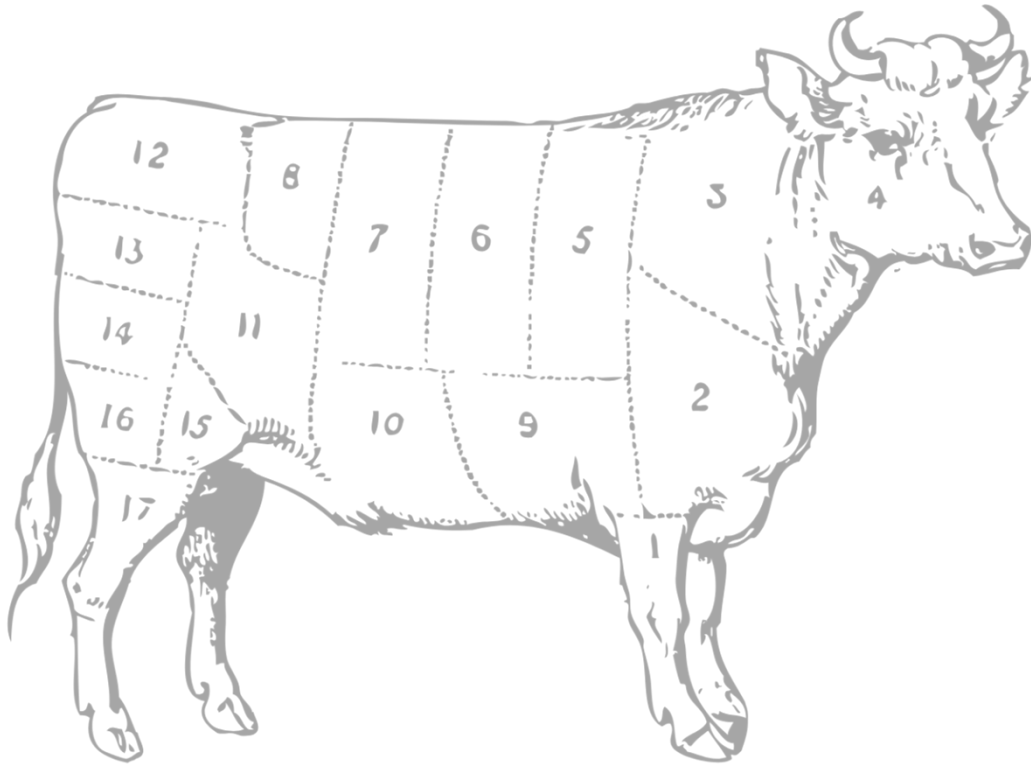
*See *Pinto Beans recipe* on page 32.

**See *Salsa recipe* on page 44.





Section II: Steaks





T-Bone Steak

Overview: Two steaks in one—New York strip on one side, tenderloin on the other.

Best Cooking Suggestions: Grill hot and fast; avoid cooking past medium to keep the tenderloin juicy.

Grilled T-Bone with Garlic-Parsley Butter

Serves 2

Ingredients

- 2 T-bone steaks, 1–1½" thick
- 2 tsp kosher salt
- 1 tsp coarse black pepper
- 2 tbsp olive oil
- 4 tbsp butter, softened
- 2 cloves garlic, minced
- 1 tbsp chopped fresh parsley



Instructions

1. Bring steaks to room temp (30 minutes). Pat dry; oil and season.
2. Grill on high, **4–5 minutes per side**.
3. Move to indirect heat; cook to **130–135°F** (medium-rare).
4. Mix butter, garlic, and parsley; top steaks while resting 5–10 minutes.





Porterhouse Steak

Overview: A larger T-bone with a more generous tenderloin—perfect for sharing.

Best Cooking Suggestions: Sear then finish over indirect heat; carve off the bone to slice.

Porterhouse for Two with Rosemary Butter

Serves 2–3

Ingredients

- 1 porterhouse
- 24–32 oz, ~2" thick
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 tbsp olive oil

Instructions

1. Oil lightly. Season generously.
2. Sear over high heat **5 minutes per side**.
3. Finish over indirect heat to **128–130°F**.
4. Rest 10 minutes. Carve filet and strip from bone; slice and top with rosemary butter*.



**See Rosemary Butter recipe on page 36.*





Ribeye Steak

Overview: Rib primal cut, known for rich marbling and big flavor.

Best Cooking Suggestions: Cast-iron or grill, hot and fast. Medium-rare preserves juiciness.

Cast-Iron Ribeye with Garlic–Rosemary Baste

Serves 2

Ingredients

- 2 ribeyes, 1–1½" thick (12–16 oz each)
- 1 tbsp kosher salt
- 1 tsp black pepper
- 2 tbsp high-heat oil
- 3 tbsp butter
- 3 cloves garlic, smashed
- 2 sprigs rosemary



Instructions

1. Season steaks and heat skillet until smoking; add oil.
2. Sear **3–4 minutes per side**.
3. Reduce heat; add butter, garlic, and rosemary. Baste 1–2 minutes.
4. Pull at **128–130°F**; rest 5–10 minutes before serving.





New York Strip

Overview: From the short loin; bold flavor and a satisfying chew.

Best Cooking Suggestions: High-heat sear; baste with butter and herbs.

NY Strip with Thyme–Garlic Butter

Serves 2

Ingredients

- 2 NY strip steaks
- 10–12 oz each
- 1 tsp kosher salt
- ½ tsp black pepper
- 1 tbsp olive oil
- 2 tbsp butter
- 1 sprig thyme
- 1 garlic clove, smashed



Instructions

1. Season steaks; heat skillet on high with oil.
2. Sear **4 minutes per side**; add butter, thyme, and garlic to baste.
3. Cook to **128–130°F**; rest 5 minutes. Slice and serve.





Filet Mignon

Overview: The most tender cut; mild flavor and buttery texture.

Best Cooking Suggestions: Sear in cast iron, finish in oven if thick.

Filet with Red Wine Reduction

Serves 2

Ingredients

- 2 filets, 6–8 oz each
- 1 tsp kosher salt, ½ tsp pepper
- 1 tbsp olive oil
- 2 tbsp butter
- ½ cup dry red wine
- ½ cup beef stock
- 1 tsp Dijon mustard



Instructions

1. Season filets; sear in hot skillet **3–4 minutes per side**. Add butter to baste.
2. If over 1½", transfer to **400°F** oven 3–5 minutes to finish.
3. Rest steaks; deglaze pan with wine, add stock, reduce by half. Whisk in Dijon.
4. Spoon sauce over steaks.





Top Sirloin Steak

Overview: Lean, beefy, and versatile—great value steak.

Best Cooking Suggestions: Grill or pan-sear; consider a brief marinade.

Peppercorn-Crusted Sirloin with Pan Sauce

Serves 2

Ingredients

- 2 top sirloin steaks, 8–10 oz each
- 1 tbsp cracked black peppercorns
- 1 tsp kosher salt - 1 tbsp olive oil
- ½ cup beef broth
- ½ cup heavy cream
- 2 tbsp brandy (optional)



Instructions

1. Season with salt; press peppercorns onto both sides.
2. Sear in hot skillet with oil **3–4 minutes per side**.
3. Remove steaks; deglaze with brandy (optional), add broth; reduce by half.
4. Stir in cream; simmer to thicken. Slice steaks and spoon sauce over.





Beef Bavette (Flap Steak)

Overview: Loose-grained, intensely beefy; takes well to marinades and quick, hot cooking.

Best Cooking Suggestions: Grill or sear to medium-rare and slice thin **across the grain**.

Bavette with Shallot–Lemon Butter

Serves 3–4

Ingredients

- 1½–2 lb bavette steak
- 2 tsp kosher salt, 1 tsp pepper
- 2 tbsp olive oil
- 2 shallots, minced
- 4 tbsp butter
- 1 tsp lemon juice



Instructions

1. Season steak; rest 20–30 minutes.
2. Sear over high heat **4–5 minutes per side** to **128–130°F**.
3. Rest 10 minutes. Meanwhile, sauté shallots in butter; finish with lemon.
4. Slice very thin across the grain; top with shallot butter.

**See Bulk Shallot Butter recipe on page 37*





Picanha (Sirloin Cap)

Overview: Brazilian favorite with a delicious fat cap that self-bastes during cooking.

Best Cooking Suggestions: Skewer into “C” shapes or grill as thick steaks; season only with coarse salt.

Brazilian-Style Picanha

Serves 4

Ingredients

- 2–3 lb picanha roast (fat cap on)
- 3 tbsp coarse kosher salt
- Chimichurri, for serving (optional)*

Instructions

1. Slice into 3–4 thick steaks, leaving fat cap intact. Curve into “C” and skewer.
2. Season heavily with coarse salt; grill over medium-high, turning often.
3. Cook to **128–130°F**; rest 10 minutes. Slice thin against the grain.



**See Chimichurri recipe on page 43.*





Skirt Steak

Overview: Long, thin, and intensely flavorful; best cooked quickly and sliced thin.

Best Cooking Suggestions: High-heat sear 2–3 minutes per side; slice across the grain.

Skirt Steak with Classic Chimichurri

Serves 4

Ingredients

- 2 lb skirt steak
- 2 tsp kosher salt
- 1 tsp pepper
- 1 tbsp olive oil
- ½ cup chimichurri* (homemade or store-bought)



Instructions

1. Season steak; oil lightly.
2. Sear over high heat **2–3 minutes per side**.
3. Rest 5 minutes; slice thinly across the grain. Spoon chimichurri over top.

Cutting Tip: If the steak seems chewy, slices weren't thin enough or went with the grain—turn the board and try again.

**See the Chimichurri recipe on page 43.*





London Broil

Overview: A preparation (not a primal cut) typically made with top round or flank steak: marinate, broil, and slice thin.

Best Cooking Suggestions: Marinate 4–12 hours; broil close to heat; rest and slice paper-thin **against the grain**.

Classic Marinated London Broil

Serves 4–6

Ingredients

- 2–2½ lb top round or flank steak

Marinade

- ¼ cup soy sauce
- 2 tbsp balsamic vinegar
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp Dijon mustard
- 1 tsp black pepper
- 1 tsp brown sugar (optional)



Instructions

1. Whisk marinade; add steak and refrigerate **4–12 hours**.
2. Pat dry; broil on top rack **5–7 minutes per side** (or to **125–130°F**).
3. Rest 10 minutes; slice very thin across the grain. Serve with pan juices.

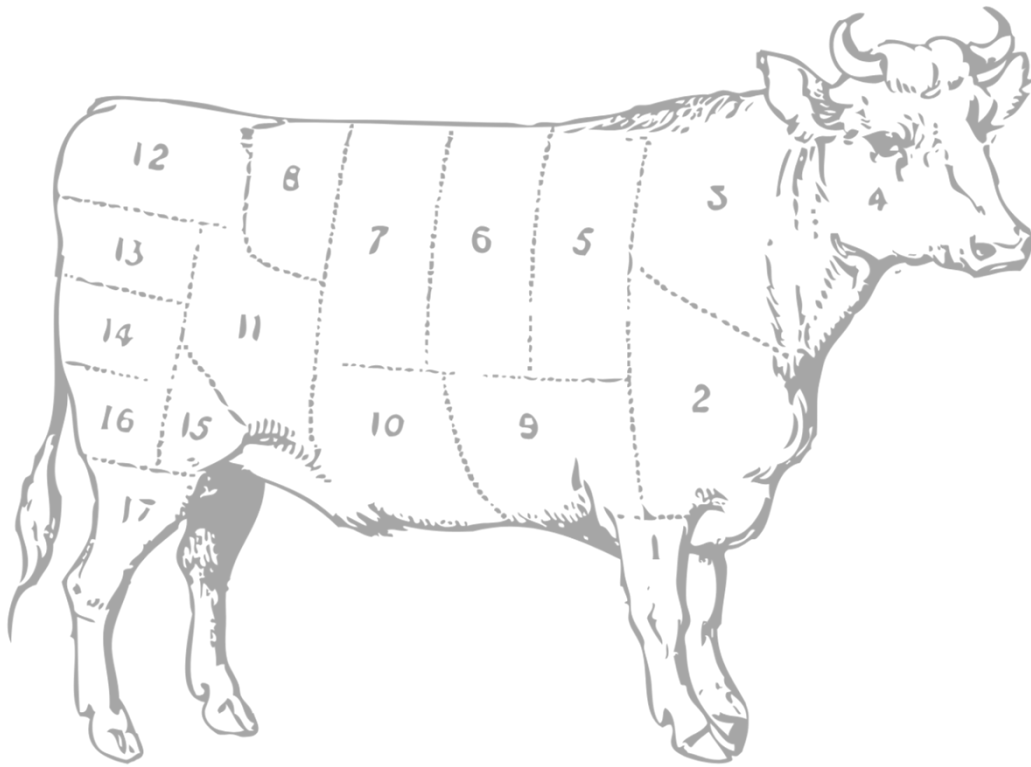
Grilling Fundamentals

- Pat steaks dry for better sear.
- High heat first (sear), then finish over indirect heat if thick.
- Season simply: salt, pepper, and good beef do the talking.





Section III: Specialty Cuts





Carne Asada (Flank or Skirt)

Overview: A citrus-and-garlic-marinated preparation, grilled hot and fast, then sliced thin for tacos and bowls.

Best Cooking Suggestions: Marinate at least **2 hours** (overnight is best). Grill 2–3 minutes per side.

Citrus–Lime Carne Asada

Serves 4–6

Ingredients

- 2 lb flank or skirt steak
- Juice of 2 limes + 1 orange
- 3 cloves garlic, minced
- ¼ cup olive oil
- 1 tsp cumin
- 1 tsp chili powder
- 1 tsp kosher salt
- ½ tsp black pepper
- ¼ cup chopped cilantro



Instructions

1. Whisk marinade; add steak and refrigerate 2–12 hours.
2. Pat dry; grill over high heat **2–3 minutes per side**.
3. Rest 5 minutes; slice thinly against the grain. Top with cilantro.
4. Serve with warm tortillas. *See Tortilla recipe on page 44.*

Leftover Magic: Chop and fold into breakfast burritos with eggs, potatoes, and cheese.





Fajita Stir-Fry Beef

Overview: Thinly sliced beef (sirloin, flank, or skirt) seared with peppers and onions for a fast weeknight meal.

Best Cooking Suggestions: Rip-hot cast iron; cook meat and vegetables separately for best texture.

Skillet Beef Fajitas

Serves 4

Ingredients

- 1½ lb beef strips (sirloin or flank)
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 onion, sliced
- 3 tbsp olive oil, divided
- 2 tsp chili powder
- 1 tsp cumin
- 1 tsp smoked paprika
- 1 tsp kosher salt
- ½ tsp black pepper
- Warm tortillas + toppings (salsa*, sour cream, guacamole)



Instructions 1. Toss beef with 1 tbsp oil, chili powder, cumin, paprika, salt, and pepper. 2. Heat 1 tbsp oil in skillet; sear beef in two batches until browned; remove. 3. Add remaining oil; sauté peppers and onion until crisp-tender. 4. Return beef; toss to combine. Serve sizzling with warm tortillas and toppings.

Budget Swap: Thin-sliced chuck steak works beautifully for fajitas.

**See Salsa recipe on page 44.*





Oxtail

Overview: Gelatin-rich tail pieces that yield silky, deeply flavored stews.

Best Cooking Suggestions: Brown first; braise at **325°F** for 3–4 hours.

Hearty Oxtail Stew

Serves 6

Ingredients

- 3–4 lb oxtail pieces
- 2 tbsp olive oil
- 1 onion, chopped
- 3 carrots, chopped
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 1 tbsp tomato paste
- 1 cup red wine
- 4 cups beef broth
- 2 bay leaves
- 1 sprig thyme
- Salt & pepper



Instructions

1. Season oxtail; brown in oil. Remove.
2. Sauté onion, carrots, celery, and garlic; stir in tomato paste.
3. Deglaze with wine; add broth, bay leaves, thyme, and oxtail.
4. Cover and braise **3–4 hours** until meat falls from bone.
5. Skim fat; shred meat back into stew. Adjust seasoning and serve.

Slow Cooker Option: 8–9 hours on **LOW** yields luscious, spoonable meat.





Short Ribs

Overview: Meaty ribs with abundant connective tissue—ideal for long, gentle braises.

Best Cooking Suggestions: Brown well; braise at **325°F** for ~3 hours.

Red Wine–Braised Short Ribs

Serves 4

Ingredients

4 lb beef short ribs
2 tbsp oil
1 onion, chopped
2 carrots, chopped
2 celery stalks, chopped
3 cloves garlic, minced
2 tbsp tomato paste
2 cups dry red wine
3 cups beef broth
2 sprigs rosemary or thyme
Salt & pepper



Instructions

1. Season and brown ribs in oil; remove.
2. Sauté vegetables; stir in tomato paste.
3. Add wine; reduce by half. Add broth and herbs.
4. Return ribs; cover and braise **3 hours**. Skim fat; serve over mashed potatoes or polenta.

Leftover Magic: Shred rib meat for tacos with pickled onions* and lime.

**See Pickled Onions recipe on page*





Korean-Cut Ribs (Galbi)

Overview: Thin cross-cut short ribs marinated in a sweet-savory sauce; cook fast and char beautifully.

Best Cooking Suggestions: Marinate 4–12 hours; grill **2–3 minutes per side**.

Korean BBQ Galbi Ribs

Serves 4–6

Ingredients

- 3 lb Korean-cut short ribs
- ½ cup soy sauce
- ¼ cup brown sugar
- 2 tbsp sesame oil
- 2 tbsp rice vinegar
- 1 Asian pear, grated (or ½ pear + 1 tsp sugar)
- 4 cloves garlic, minced
- 1 tbsp ginger, grated
- 2 green onions, thinly sliced
- 1 tbsp sesame seeds



Instructions

1. Whisk marinade ingredients; add ribs; refrigerate **4–12 hours**.
2. Grill over medium-high heat **2–3 minutes per side**.
3. Garnish with sesame seeds and green onions; serve with rice and kimchi.

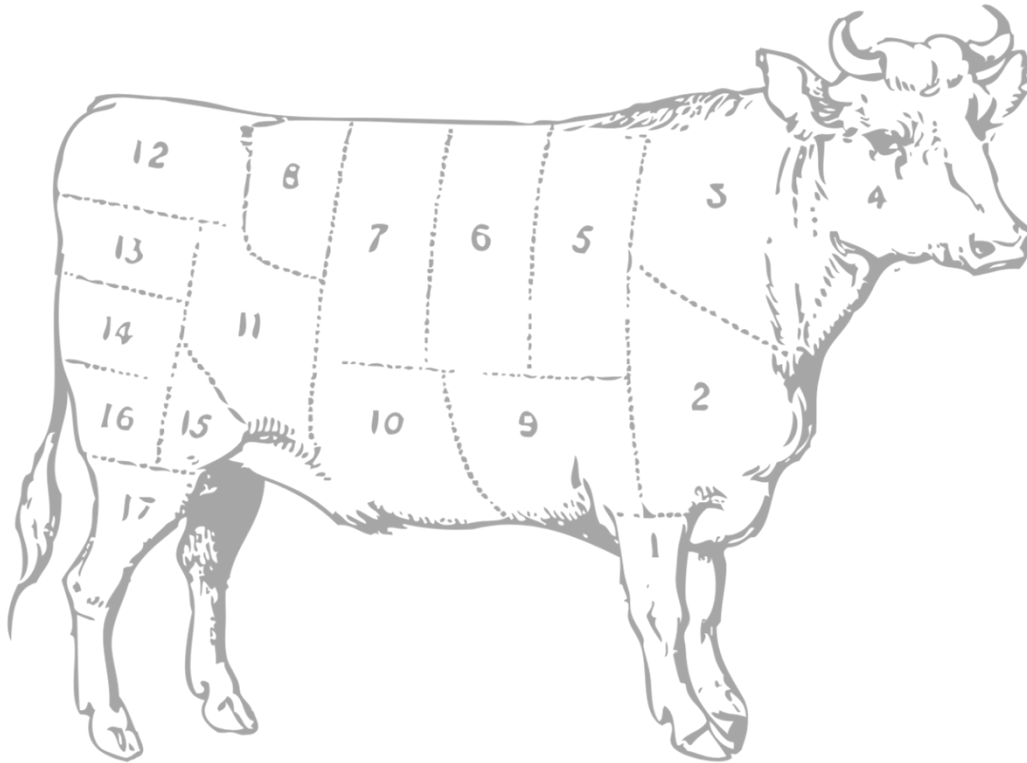
Party Trick: Set up a tabletop grill and let guests cook their own galbi.





Section IV: Ranch Side Dishes & Staples

A good ranch meal isn't just about the beef — it's about the whole plate. From beans to potatoes, tortillas to herb butters, these recipes bring balance, comfort, and that “from-scratch” love that makes dinner feel like home.





Santa Maria–Style Pinto Beans

Serves: 6–8 | **Prep:** 15 min + soak | **Cook:** 1 ½ – 2 hrs

Ingredients

- 2 cups dried pinto beans
- 6 cups water (plus soaking)
- 4 oz bacon, diced
- 1 onion, chopped
- 3 garlic cloves, minced
- 1 (15 oz) can tomato sauce
- 1 (4 oz) can diced green chiles
- 2 tbsp chili powder
- 1 tsp cumin
- 1 tsp smoked paprika
- 1 tsp salt, ½ tsp pepper
- 1 tbsp apple cider vinegar



Instructions

1. Soak beans overnight. Drain.
2. In heavy pot, cook bacon crisp. Add onion & garlic.
3. Stir in beans, tomato sauce, chiles, spices, and water.
4. Simmer 1 ½ – 2 hours until beans tender and sauce thick.
5. Finish with vinegar. Adjust seasoning.

Rancher's Tip: The longer they simmer, the better they taste.

Serving Suggestion: The traditional partner to tri-tip.





Garlic Herb Mashed Potatoes

Serves: 6 | **Prep:** 15 min | **Cook:** 25 min

Ingredients

- 3 lbs Yukon gold potatoes, peeled & cubed
- 6 garlic cloves, peeled
- ½ cup heavy cream
- 4 tbsp butter
- 2 tbsp fresh parsley, chopped
- Salt & pepper

Instructions

1. Boil potatoes & garlic until tender. Drain.
2. Mash with cream, butter, parsley.
3. Season with salt & pepper.

Rancher's Tip: Leave skins on for rustic texture.

Serving Suggestion: A natural with T-bone or roast beef.





Homemade Flour Tortillas

Makes: 12 | **Prep:** 15 min | **Rest:** 30 min | **Cook:** 20 min

Ingredients

- 3 cups flour
- 1 tsp salt
- 1 tsp baking powder
- ½ cup lard (or butter)
- 1 cup warm water

Instructions

1. Mix flour, salt, baking powder. Cut in lard.
2. Add water; knead into smooth dough.
3. Rest 30 min. Divide into 12 balls.
4. Roll thin, cook on hot skillet until puffed & golden.

Rancher's Tip: High heat makes the best char marks.

Serving Suggestion: Essential for fajitas & asada.





Garlic Butter Green Beans

Serves: 4 | **Prep:** 10 min | **Cook:** 10 min

Ingredients

- 1 lb fresh green beans, trimmed
- 2 tbsp butter
- 3 garlic cloves, minced
- Salt & pepper

Instructions

1. Blanch beans in boiling water 3 minutes. Drain.
2. Sauté garlic in butter. Add beans; toss until coated.
3. Season & serve.

Rancher's Tip: Add a squeeze of lemon for brightness.

Serving Suggestion: Pairs with steaks or roasts.





Rosemary Butter

Serves: 6–8 | **Prep:** 10 min | **Chill:** 30 min

Ingredients

- 1 cup unsalted butter, softened
- 2 tbsp rosemary, finely chopped
- 2 garlic cloves, minced
- 1 tsp lemon zest
- 1 tsp salt, ½ tsp pepper



Instructions

1. Mix butter, rosemary, garlic, lemon zest, salt, and pepper.
2. Shape into log with parchment. Chill 30 minutes.
3. Slice & serve over hot beef or veggies.

Rancher's Tip: Make extra logs, freeze, and slice as needed.

Serving Suggestion: Melt over ribeye or stir into mashed potatoes.





Shallot–Lemon Butter

Perfect for Bavette Steak & other rich cuts

Serves: 6–8 | **Prep Time:** 10 min | **Chill Time:** 30 min

Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 2 small shallots, finely minced
- Zest of 1 lemon
- 2 tsp lemon juice
- 2 tbsp fresh parsley, chopped
- 1 tsp salt
- ½ tsp freshly ground black pepper



Instructions

1. **Sauté Shallots:** In a small skillet, sauté shallots in 1 tsp butter over medium heat until just soft (2–3 minutes). Let cool.
2. **Mix Butter:** In a bowl, combine softened butter, cooled shallots, lemon zest, juice, parsley, salt, and pepper. Mix until smooth.
3. **Shape & Chill:** Spoon onto parchment, roll into a log, and chill 30 minutes until firm.
4. **Serve:** Slice into rounds and place atop hot Bavette steaks just before serving.

Rancher's Tip: Cooking Bavette to medium-rare keeps it tender. Rest, slice thin *against the grain*, then top with shallot–lemon butter to balance the bold beefiness.

Serving Suggestion: Pair Bavette steak with roasted potatoes or pinto beans, letting the butter melt into both.





Yorkshire Pudding

Makes: 12 individual puddings (or one large dish)

Prep Time: 10 minutes

Rest Time: 30 minutes

Cook Time: 25 minutes

Ingredients

- 1 cup all-purpose flour
- 1 cup whole milk (room temp)
- 3 large eggs (room temp)
- ½ tsp salt
- ¼ cup beef drippings (or vegetable oil if needed)



Instructions

1. **Make Batter:** In a bowl, whisk flour, milk, eggs, and salt until smooth. Let batter rest 30 minutes at room temperature.
2. **Preheat Pan:** Place a 12-cup muffin tin (or a baking dish for one large pudding) in a 425°F oven. Add 1 tsp beef drippings (or oil) to each cup. Heat until smoking hot.
3. **Bake:** Quickly pour batter into hot muffin tin wells, filling each about halfway. Bake 20–25 minutes until puffed and golden. Do not open the oven while baking.
4. **Serve Immediately:** Yorkshire pudding is best straight from the oven, tall and crisp.

Rancher's Tip: Use drippings from your roast beef pan for unbeatable flavor. The smoking-hot fat is what makes them rise dramatically.

Serving Suggestion: Serve alongside rump roast with au jus, letting the pudding soak up every drop. They're also great with gravy or even a smear of rosemary butter.





Roasted Seasonal Vegetables

with Carrots, Parsnips & Sweet Potatoes

Serves: 6 | **Prep Time:** 15 minutes | **Cook Time:** 35–40 minutes

Ingredients

- 4 carrots, peeled and cut into 2-inch sticks
- 3 parsnips, peeled and cut into 2-inch sticks
- 2 medium sweet potatoes, peeled and cut into 1-inch cubes
- 3 tbsp olive oil
- 2 tsp fresh rosemary, chopped (or 1 tsp dried)
- 2 tsp fresh thyme leaves (or 1 tsp dried)
- 4 garlic cloves, smashed
- 1 tsp kosher salt
- ½ tsp black pepper
- 2 tbsp fresh parsley, chopped (for garnish)



Instructions

1. **Preheat Oven:** Heat oven to 400°F. Line a large baking sheet with parchment.
2. **Prep Veggies:** Toss carrots, parsnips, and sweet potatoes with olive oil, herbs, garlic, salt, and pepper. Spread evenly on the pan.
3. **Roast:** Bake 35–40 minutes, stirring once halfway through, until tender and caramelized at the edges.
4. **Finish:** Remove garlic cloves if desired, sprinkle with parsley, and serve hot.

Rancher's Tip: Cut vegetables into similar sizes so they roast evenly. For extra crisp edges, don't overcrowd the pan.

Serving Suggestion: Serve alongside rump roast with au jus, a seven-bone chuck roast, or even with grilled tri-tip for a balanced, colorful plate.





Lemon Vinaigrette

Serves: 6–8 | **Prep Time:** 5 minutes | **No Cooking Required**

Ingredients

- ½ cup extra virgin olive oil
- 3 tbsp fresh lemon juice
- 1 tsp lemon zest
- 1 tsp Dijon mustard
- 1 garlic clove, minced
- 1 tsp honey (optional, for balance)
- ½ tsp salt
- ¼ tsp black pepper



Instructions

1. **Whisk:** In a small bowl, whisk together lemon juice, zest, Dijon, garlic, honey, salt, and pepper.
2. **Emulsify:** Slowly drizzle in olive oil while whisking until vinaigrette is smooth and slightly thickened.
3. **Taste & Adjust:** Add more lemon juice for brightness, or honey for sweetness.

Rancher's Tip: Make a double batch and keep it in a mason jar in the fridge for up to a week. Shake well before serving.

Serving Suggestion: Toss with mixed greens and sliced cucumbers for a crisp salad, or drizzle over roasted seasonal vegetables for a bright finishing touch to your beef dinners.





Quick Pickled Red Onions

Pickled onions are a ranch kitchen secret weapon — they add tang, crunch, and a pop of color that balances rich beef dishes like carne asada, fajitas, or even a ribeye.

Serves: 6–8 | **Prep Time:** 10 minutes | **Rest Time:** 30 minutes (minimum)

Ingredients

- 1 large red onion, thinly sliced
- 1 cup apple cider vinegar
- 1 cup water
- 1 tbsp sugar
- 2 tsp kosher salt
- 1 tsp black peppercorns
- ½ tsp red pepper flakes (optional, for a little heat)



Instructions

1. **Prep Onions:** Slice onion into thin rings or half-moons. Place in a glass jar.
2. **Make Brine:** In a saucepan, combine vinegar, water, sugar, salt, peppercorns, and red pepper flakes. Bring just to a simmer, stirring to dissolve sugar and salt.
3. **Pour & Rest:** Carefully pour hot brine over onions, pressing down to submerge. Let cool to room temp, then refrigerate.
4. **Serve:** Onions will be ready in 30 minutes, but best after a few hours. Keeps for up to 2 weeks in the fridge.

Rancher's Tip: These onions get pinker and tangier the longer they sit. For a sweet twist, swap half the vinegar for orange juice.

Serving Suggestion: Spoon over carne asada tacos, fajitas, burgers, or even serve as a tangy side with grilled ribeye or brisket sandwiches.





Brisket Breakfast Hash with Eggs

Serves: 4 | **Prep Time:** 15 minutes | **Cook Time:** 25 minutes

Ingredients

- 2 cups cooked brisket, chopped or shredded
- 3 medium russet potatoes, peeled and diced small
- 1 medium onion, chopped
- 1 bell pepper (red or green), diced
- 2 garlic cloves, minced
- 3 tbsp olive oil (or bacon drippings for more flavor)
- 1 tsp smoked paprika
- ½ tsp chili powder
- Salt & pepper, to taste
- 4 eggs
- Fresh parsley, chopped (for garnish)



Instructions

1. **Cook Potatoes:** Heat 2 tbsp oil in a large cast-iron skillet over medium heat. Add potatoes and cook, stirring occasionally, until golden and nearly tender (about 12 minutes).
2. **Add Veggies:** Stir in onion, bell pepper, and garlic. Cook until softened, 5 minutes.
3. **Add Brisket:** Mix in brisket, paprika, chili powder, salt, and pepper. Cook until the beef is warmed through and edges are crisp.
4. **Eggs:** In a separate skillet, fry eggs sunny-side up (or cook them directly on top of the hash with a lid for a “skillet bake” effect).
5. **Serve:** Divide hash among plates, top each with a fried egg, and sprinkle with parsley.

Rancher’s Tip: Day-old brisket works best — it crisps beautifully in the skillet. For a spicy kick, toss in diced jalapeño or a splash of hot sauce.

Serving Suggestion: Pair with warm tortillas* or biscuits and a side of pickled onions** for a true ranch breakfast spread.

**See Tortilla recipe on page 34.*

***See Pickled Onions recipe on page 41.*





Classic Chimichurri Sauce

Bright, herb-packed, and tangy — perfect for grilled cuts.

Serves: 4–6 | **Prep Time:** 10 min | **No Cooking Required**

Ingredients

- 1 cup fresh parsley, finely chopped
- ¼ cup fresh cilantro, finely chopped (optional)
- 4 garlic cloves, minced
- 2 tbsp fresh oregano, chopped (or 2 tsp dried)
- ½ cup olive oil
- 3 tbsp red wine vinegar
- 1 tsp crushed red pepper flakes
- ½ tsp salt, ½ tsp black pepper
- Juice of ½ lemon (optional)



Instructions

1. Mix parsley, cilantro, oregano, and garlic in a bowl.
2. Stir in olive oil, vinegar, and lemon juice.
3. Add red pepper flakes, salt, and black pepper. Adjust to taste.
4. Rest 15 minutes before serving.

Rancher's Tip: Best made the night before — flavors deepen as it rests.

Serving Suggestion: Spoon over ribeye, skirt steak, or picanha.





Charred Tomato Salsa

Smoky, tangy, and the perfect partner for fajitas & asada.

Serves: 4–6 | **Prep Time:** 10 min | **Cook Time:** 10 min

Ingredients

- 4 Roma tomatoes, halved
- 1 medium white onion, quartered
- 2 jalapeños (or serranos for more heat)
- 3 garlic cloves, unpeeled
- ¼ cup fresh cilantro, chopped
- 1 tbsp lime juice
- 1 tsp salt
- ½ tsp black pepper



Instructions

1. Heat a cast-iron skillet or grill pan. Char tomatoes, onion, peppers, and garlic until blistered.
2. Peel garlic. Roughly chop charred veggies.
3. Blend with cilantro, lime juice, salt, and pepper until chunky or smooth.
4. Taste & adjust seasoning.

Rancher's Tip: Roast over open flame for extra smokiness.

Serving Suggestion: Serve with tri-tip, carne asada tacos, or warm tortillas.

