

Yum – Yum’s, Cowgirl Style

1 lb. ground beef
½ cup onions
½ cup **Cowgirl Sweet & Hot Glaze**
1 tbsp. Worcestershire sauce

Brown ground beef and onion drain off fat. Add sauces and reheat. Serve in hamburger buns.

Meatloaf with Premium

2 lbs. of ground beef
1 envelope Lipton Onion Soup
½ cup cottage cheese
2 eggs
1 tbsp. **Premium Rub**
1 cup bread crumbs

Combine all ingredients. Bake 1 hour at 350 degrees.

Tender Medallions

2 lbs. (approx.) beef or pork tenderloin
2 tbsp. **Premium Marinade**
2 cups apple juice

Cut tenderloins into 1/2” thick medallions. Mix marinade and apple juice in a plastic container with no-spill lid until marinade dissolves. Add tenderloins and refrigerate for 4 – 6 hours or overnight, turning container occasionally. Remove meat from container, discard liquid. Grill tenderloin medallions, basting occasionally with freshly mixed marinade sauce.

Texas Barbecued Beef

1 boneless pot roast, approx. 4 lbs.
½ cup water
1 – 12 oz bottle **Rawhide Range Riding Sauce**
1 tsp. **Cowboy Hot Sauce**
3 tbsp. Worcestershire sauce
2 tbsp. prepared mustard

Place roast in slow cooker with ½ cup water. Cover and cook on low for 10-12 hours, or high for 6 hours. Remove meat and shred it. Discard all liquid from slow cooker. Stir together sauces and mustard. Return meat to crock pot and pour liquid mixture over it. Cook for 1 hour on high. Serve meat with buns or hoagies. Serves 8

Fall Football Heat ‘Em, Beat ‘Em Stew

2 lb. lean beef, cubed
1 lg. onion, sliced
1 lb. peeled carrots, cut in chunks
4 celery ribs, cut in 1” pieces
4 peeled potatoes, cut in chunks
2 t. sugar
1 t. salt
1 c. tomato juice
4 drops **Cowboy Hot Sauce**

Put cubed beef in bottom of a large casserole dish. Add carrots, celery chunks and potatoes. Mix sugar, salt, tomato juice and Cowboy Hot sauce, and pour over top. Cover and bake at 250 degrees for 5 hours, or at 325 for 2 ½ hours or until tender. Add more Hot Sauce as desired to make stew hotter. Serves 8

Julie’s Kabobs

Large chunks of beef or pork
Cherry tomatoes
Onion, chopped in large chunks
Green pepper, chopped in large chunks
Whole mushrooms
Kabob sticks
JB’s Fat Boy Cajun Rub
Corn Oil

Layer pork and vegetables on kabob sticks as desired. Put thin layer of corn oil on cookie sheet and place kabobs on sheet, turning so all sides are coated in oil. Sprinkle rub over entire kabob, then place on grill surface to cook. Additional rub may be sprinkled over kabobs during cooking process, if desired.

Our Best Easy Dinner

½” thick round steak
1 Tblsp. **JB’s Fat Boy Premium All-Purpose Rub**
Potatoes, peeled and sliced
1 can of sliced or chopped mushrooms, drained
celery, chopped in 2” chunks
onions, chopped into chunks
carrots, peeled and sliced

Place steak on a large piece of heavy duty foil on a large cookie sheet. Sprinkle rub over meat and add the vegetables and mushrooms on top. Roll up foil and seal. Can be baked

on a cookie sheet at 400 for one hour, or can be grilled in foil for 1 ½ hours, turning occasionally. (Other Fat Boy Rubs can be substituted).

Taco Appetizer Platter

1 ½ lb. ground beef
½ cup water
1 envelope taco seasoning mix
2 – 8 oz. pkgs. cream cheese, softened
¼ cup milk
1 – 4 oz. can chopped green chilies, drained
2 tomatoes, seeded and chopped
1 cup chopped green onions
1 ½ cup chopped lettuce
¾ cup **Cowboy Chipotle BBQ Sauce**
1 ½ cup shredded cheddar cheese
large corn chips or tostados

Brown beef until cooked through and drain. Add water and taco seasoning; simmer for 5 minutes. In a bowl combine cream cheese and milk; spread on a pizza pan or 14” serving platter. Top with meat mixture. Sprinkle with chilies, tomatoes, onions and lettuce. Drizzle **Cowboy Chipotle BBQ Sauce** on top. Sprinkle with cheddar cheese. Serve with corn chips or tostados.