

THIS IS NOT A HAMBURGER COOK BOOK

SCHWEID & SONS' GROUND BEEF COMPANION



EST. 1978

SCHWEID & SONS

THE VERY BEST BURGER

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A

HAMBURGER

COOK BOOK

SCHWEID & SONS'
GROUND BEEF COMPANION

Development Editor: David "Rev" Ciano

Editor: Brad Garoon

Design: Patrick Moroney

Cover photo courtesy of the *Certified Angus Beef®* brand.



Burger Maker, Inc
Carlstadt, NJ



QUALITY GUIDES EVERYTHING ELSE

For nearly 40 years, our company has done one thing and one thing only: make the very best gourmet ground beef.

That's the golden rule at Schweid & Sons. When people come for a visit and we show them how we make ground beef and more specifically, Burgers, they tell us that they've never seen such attention to detail. We care about every grind we make and want to consistently deliver the highest-quality, best-tasting ground beef that is absolutely possible.

When we make Burgers, the intention is to give them the same level of tender loving care that we often associate with our parents' or grandparents' cooking. Our methods are as meticulous as possible, which we hope ensures the very best bite every single time.

When you ask a chef, home cook or restaurant owner, "What is the most important part of making the very best Burger?" the answer is usually, "Start with great ground beef." We couldn't agree more. As Sam Schweid used to say: "If you put only good meat into your Burgers, only good things will come out."

We think the same rule applies to all food. When you ask the same chefs about their meatballs, chili, bolognese, or other ground beef dishes, ingredients are always key, along with preparation, technique, and a favorite recipe, of course. With that in mind, we created this book with the help of those chefs, all people who share the same love of cooking, and hope to inspire you when you're planning your next meal.

Here's to all your meals being the very best.

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FOREWORD BY DONNA SCHWEID

As you can imagine, my husband David being in the ground beef business made our house a popular hangout for my sons, Brad and Jamie, and their friends. After playing sports, they'd gather for a "Schweid Burger"—as they liked to call it—which we always cooked on the grill, regardless of the weather. The burger was a classic one, cooked medium, and offered with ketchup, mustard, or American cheese. I loved having the kids come over and am so proud of where they are now. One's a doctor. Another's a model-actor. One's a lawyer, and another is a hedge fund manager. I'm not saying the burgers can take credit ... but they all did accomplish their goals.

When the boys got older and joined their father in the company, ground beef was not only what was on the table (I use Schweid & Sons beef in my meat lasagna), but it was also a hot topic of discussion. But not for long: As a wife and mother, I concluded family time is more important. Now we don't talk about business over dinner—although I do love to hear about their triumphs. And I love having the boys all work together. I always know where they are.

And they know when it comes to my burger, I'll take it with grilled onions, a sliced pickle, and ketchup, please.



We are a family-owned and operated, fourth generation, high-quality ground beef purveyor, supplying restaurants, grocers and special events. In the late 1800s, Harry Schweid began selling quality meats to butchers and restaurants in New York City's Lower East Side. By the 1930s, his son Sam Schweid continued in his father's footsteps and established a successful meat shop in Harlem.

In 1978, Sam's son David Schweid took his family's long withstanding heritage in the meat purveyor industry and founded Schweid & Sons, a company that would focus on one product – ground beef. Today, that same passion, commitment and work ethic is carried on here at Schweid & Sons through David and his two sons Jamie and Brad, all with a dedication to producing the best tasting, highest quality Burger.

Located in Carlstadt, New Jersey, our mission is to bring "The Very Best Burger" to customers by offering a range of high quality ground beef blends and products. All our ground beef is inspected or certified before it enters our shop. We have received a Safe Quality Food (SQF) Level 3 Certification, the highest level given by the World Standard for Safety initiative. We use the same suppliers year-round to guarantee consistent quality and flavor with each Burger and ground beef blend. There is no aged steak, no bench trimmings or any artificial coloring in any of our ground beef products.

We carry a full spectrum of Angus, *Certified Angus Beef*®, All-Natural, Wagyu, USDA Prime®, Hereford, Grassfed, Choice and Custom Blends. A wide selection of pre-formed Burgers in different bulk shapes and sizes. The All Natural blend comes from family farm-raised cattle and is Angus beef without any antibiotics, hormones or steroids; our Katana (Wagyu) blend is a highly-marbled USDA Wagyu® beef with no added hormone or antibiotics; and the Grassfed Standard is

humanely handled grass-fed cattle which makes for a healthier Burger without skimping on the flavor. Additionally, our award-winning Butcher's Blend is made from a proprietary blend of chuck round and sirloin that creates that sought after steak flavor in a juicy Burger.



We are proud to supply our high quality ground beef to Burger fanatics Nationwide for nearly 40 years and we thank you for giving us the opportunity to continue serving you.

Brad Schweid – EVP | David Schweid – President | Jamie Schweid – EVP





Appetizers



Chipotle Chilaquiles Con Carne

BY SHAY MACDONALD

INGREDIENTS

1/4 cup Vegetable Oil
1/4 pound Ground Beef, Schweid and Sons ABC Blend
1 1/2 cups Stock
1/2 cup Pico, with some juice, plus additional for garnish
1/4 can Cooked Red Beans
1 quart Tortilla Chips, lightly crumbled
1/4 cup Chipotle Dressing (Separate recipe)
Salt to taste
Pepper to taste
3 Eggs, whole
1/4 cup Pepperjack, shredded
1 cup Iceberg, shredded
2 tablespoons Roasted Garlic Sour Cream (Separate Recipe)



DIRECTIONS

1. In saute pan, heat up vegetable oil and add ground beef, breaking up with a spoon until browned.
2. Add stock, chips, half of the pico and it's juice, cooked beans, chipotle dressing and some salt and pepper.
3. Toss all ingredient in pan to coat chips and to distribute ingredients.
4. Make 3 little wells in dish and crack and egg in each, season eggs with salt and pepper.
5. Place in oven and bake just until eggs begin to set, then sprinkle with pepperjack cheese and allow to finish baking until egg yolks are white over but still runny.

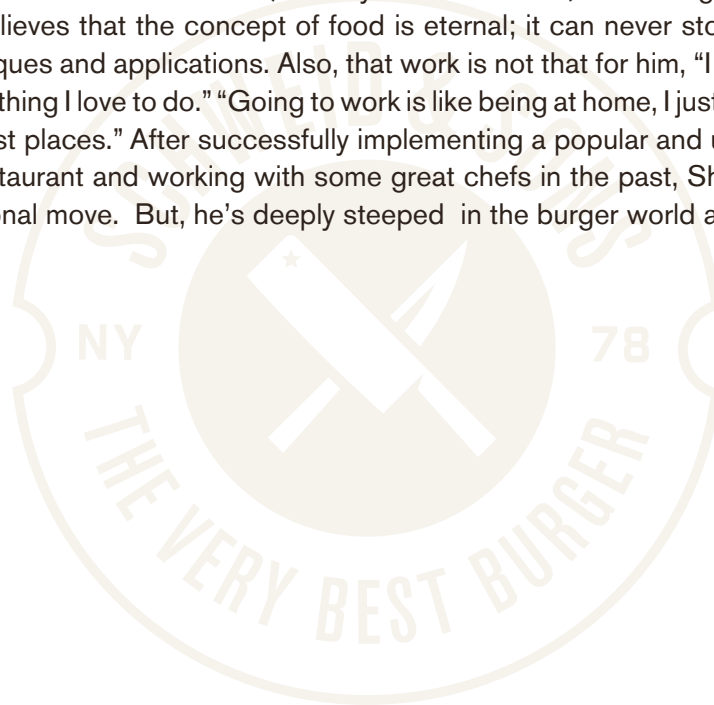
Chipotle Chilaquiles Con Carne Continued

6. Carefully, shake saute pan to loosen and slide onto a plate.
7. Garnish with shredded iceberg, pico and roasted garlic sour cream.

ABOUT THE AUTHOR



Shay MacDonald was born and raised in western Pennsylvania, in a country setting about two hours south of Pittsburgh. At fourteen, he walked into what would be major foreshadowing in his life, while visiting his brother inside the Omni Hotel in Charleston. This first real feeling of what a living, breathing restaurant felt like resonated in him in a way that would affect him later in life many times over. After graduation from the CIA accredited IUP Academy of Culinary Arts with high honors in 1997, His first job was at the Charleston Place Hotel (formerly the Omni Hotel) which began his love of all things Charleston. Shay believes that the concept of food is eternal; it can never stop evolving into further collections of techniques and applications. Also, that work is not that for him, “I feel very fortunate that I get paid to do something I love to do.” “Going to work is like being at home, I just feel more comfortable in a kitchen than most places.” After successfully implementing a popular and unique burger menu at a hip Charleston restaurant and working with some great chefs in the past, Shay is currently looking for his next professional move. But, he's deeply steeped in the burger world and would love to keep it that way.





Cheesy Taco Beer Dip

BY KELLY KOLLER

Cheesy Taco Beer Dip is a whole lot of magic. If you like it hot, hot, hot, add your favorite hot sauce at the end. Served best with warm tortilla chips, over French fries, or on a hot dog.

INGREDIENTS

1 pound Ground Beef, Schweid & Sons Butcher's Blend, 90/10 if possible

3-4 tablespoon of Taco Seasoning

4 ounce Cream Cheese

2 cups Shredded Cheese, your preferred blend

1/2 can Beer, light in flavor

1/3 jar Salsa

1/2 cup Milk, more if needed depending on desired consistency



DIRECTIONS

1. On medium heat in a cast iron skillet add ground beef and taco seasoning. A little EVOO may be needed-or a non-stick pan can be used.
2. Cook until no longer pink (depending on the fat content you may need to drain).
3. Use beer to de-glaze the pan. Let alcohol cook out.
4. Add salsa. Cook for 2-3 additional minutes.
5. In a separate saucepan: On medium-low heat, add cream cheese, shredded cheese, and milk. Melt and combine completely.
6. Incorporate cheese sauce to meat mixture. Cook for additional 2-3 minutes. Serve warm.

ABOUT THE AUTHOR

Kelly Koller has been a part of the Finance Team for Schweid and Sons for 10 years. She has been very fortunate to have access to Schweid and Sons products and uses them all the time in her cooking. She loves to cook for friends and family, so if it's not a burger on the grill, it's tacos, gravy with meatballs, chili and whatever else she can think of. She is always looking for a new recipe and will always try to put her own spin on it. She hopes you enjoy her recipe.



Jalapeño Beef Poppers

BY CERTIFIED ANGUS BEEF® BRAND
CORPORATE CHEF MICHAEL OLLIER

INGREDIENTS

2 pounds All American, 100% Certified Angus Beef® brand ground chuck

12 ounces Shredded Cheddar Cheese

6 Jalapeños, seeded and minced

1 tablespoon Salt

1 tablespoon Fresh Ground Black Pepper

1 teaspoon Whole Mustard Seeds

12 Eggs

1 cup Plain Bread Crumbs

1 cup Panko Bread Crumbs

Frying Oil as needed



DIRECTIONS

1. Combine ground beef, cheese, jalapeños, salt, pepper and mustard seeds in a large mixing bowl. Portion by hand into 42 “popper” shape balls, approximately 1-ounce each.
2. Crack and whisk eggs; put in a shallow dish. Combine bread crumbs and put in a second shallow dish.
3. Prepare a pot with frying oil; heat to 325° F. Roll poppers in egg mix, 6-8 at a time, roll in bread crumbs; repeat. Deep fry 4 minutes in batches. Allow to dry on paper towels; serve warm with Honey Lime Crème Fraiche for dipping.

ABOUT THE AUTHOR



Michael Ollier is corporate chef for the *Certified Angus Beef®* brand. Founded in 1978 by real Angus cattlemen and made up of a collection of family ranchers, the original Angus brand was created with a shared belief that still drives it today: that its customers can taste the pride that goes into every cut. The *Certified Angus Beef®* brand is known for its exceptional quality and generous marbling, and strictly adheres to 10 exacting quality standards that give it incredible juiciness, unparalleled tenderness and exceptional flavor.



Ascoli Piceno Olives

BY JIM BERMAN

INGREDIENTS

1 pound Ground Beef, Schweid & Sons Angus Butcher's Blend, fine

1 tablespoon Chopped Garlic

1 teaspoon Fennel Seeds, toasted

1/2 teaspoon Crushed Red Pepper

1/2 teaspoon Rubbed Sage

1/2 teaspoon Thyme, dry

Black Pepper and Kosher Salt

32 Large Castelvetrano Olives, pitted

1 cup Flour

2 Eggs, beat with 2 tablespoons of Water

1 cup breadcrumbs, finely milled



DIRECTIONS

1. Combine beef and seasonings.
2. Mix thoroughly without overworking.
3. Generously stuff each olive.
4. Coat with flour.
5. Steep in egg-water mixture.
6. Coat with breadcrumbs.
7. Deep fry 3 minutes, until beef is cooked to 165.

ABOUT THE AUTHOR



Jim Berman is a Pittsburgh émigré living in Delaware. As the mid-Atlantic division chef with Gordon Food Service, Jim orchestrates new menus and conducts kitchen testing. He received his formal culinary training through the American Culinary Federation's Chefs' apprenticeship program at the Community College of Santa Fe, New Mexico and has done stints in kitchens throughout the region including Brandywine River Museum,

Ascoli Piceno Olives Continued

DuPont Experimental Station and Jessop's Tavern. A voracious appetite for reading anything and everything about food and doing volunteer work with the Dave Matthews Band summer tours pleasantly consumes most of his free time. An advocate of using seasonal, local goods, Jim has spent time on Italy's Adriatic Coast exploring indigenous produce of the Marche region as well as gleaning traditional cooking techniques of the area.



Easy Latin Lettuce Wraps

COURTESY OF THE CERTIFIED ANGUS BEEF® BRAND

INGREDIENTS

- 1 pound All American, 100% Certified Angus Beef® brand ground chuck
- 1 tablespoon Adobo Seasoning
- 2 cups Jasmine Rice, cooked
- 2 Limes
- 1 bunch Cilantro, divided
- 2 heads Bibb Lettuce, washed, separated and drained
- 1 jar of your favorite salsa, 10-12 ounces



DIRECTIONS

1. Season ground beef with adobo seasoning; brown beef and drain.
2. Season cooked rice with finely chopped zest of two limes, juice of one lime and 2 table-
spoons chopped cilantro.
3. Serve beef, rice, lettuce and salsa in separate dishes so guests can build their own wraps.
4. Nutritional information based on appetizer portions.

ABOUT THE AUTHOR

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Baked Dishes



Shepherd's Pie

BY TRICIA WYNNE-DINATALE

Shepherd's Pie is a traditional Irish dish. My grandmother always made it when I was a child. I now make this dish for my own family. Since there are so many steps involved, (I do make the mashed potatoes from scratch) this is something that I like to make on Sunday's during the Fall and Winter, when I'm not pressed for time. It is also great left over the next day.

INGREDIENTS

1 pound Ground Beef, Schweid & Sons Butcher's Blend

1 Large Yellow Onion, diced

Worcestershire Sauce

Gravy Master

8 ounces Package Sliced Baby Bella Mushrooms

1/8 cup Whiskey

1/4 cup Butter

1/8 cup Oil

1 Garlic Clove, minced

1 packet Dry Mix Onion Gravy

2 cups Beef Stock

2 tablespoon Bisto Gravy Mix

Salt and Pepper

Mixed Vegetables, steamed (frozen blend, peas, carrots, green beans works well)

2 cups Mashed Potatoes



DIRECTIONS

1. Place Ground Beef and diced onion in a large sauté pan. Brown meat and onion. Once completely browned, drain all fat. Season with salt and pepper. Sprinkle meat mixture with numerous dashes of Worcestershire Sauce and stir (I typically add Worcestershire sauce until I can smell it's aroma on the meat). Sprinkle gravy master, enough so that once mixed the meat has a dark brown hue. Set entire pan aside.

Shepherd's Pie Continued

2. In a second sauté pan melt butter and add oil. Add mushrooms and garlic to oil/butter mixture and sauté until tender and liquid greatly reduces. Finish off mushrooms by adding Whiskey and cooking until it evaporates. Season with Salt and Pepper. Set sauté pan aside.
3. In a small stock pot prepare onion gravy. Follow directions on the package and add beef stock in place of the water. Add an additional cup of Beef Stock. Once Gravy is boiling stir in Bisto Gravy mix to thicken. Start with 2 tablespoons and add additional Bisto if you would like the gravy to be slightly thicker. Stir the Gravy into the Ground Beef Mixture.
4. In a roasting pan layer the Ground Beef Mixture, Mushrooms, Steamed Mixed Vegetables, and Mashed Potatoes. Place roasting pan into the oven and broil on low until golden brown and bubbly. This dish can also be put together in individual servings.
5. Bisto will create lumps if granules are poured directly into hot gravy mixture. Make a slurry with the Bisto and cool water in a separate bowl, then whisk into gravy to thicken.

ABOUT THE AUTHOR



Born and raised in Westchester County, NY. **Tricia Wynne-DiNatale** has three girls ages 13, 11, and 8. She has worked as a food broker for over 17 years in Metro New York. For 13 of those years she has been with her current company. When she is not working or sitting on a soccer field, she practices Yoga and meditation. She loves to cook, as long as she has someone cleaning up after her!



Beef & Maytag Blue Cheese Savory Hand Pie

BY JEFFREY MERRY

INGREDIENTS

1/2 pound Ground Beef, Schweid & Sons Angus Butcher's Blend
1 teaspoon Garlic, minced
1 Small Onion, diced
1 tablespoon Steak Sauce
1 teaspoon Dijon Mustard
3 ounces Maytag Blue cheese, crumbled
Salt & Pepper
2 Pie Crust, 5" diameter
1 Egg, lightly beaten

DIRECTIONS

1. Preheat a skillet over medium to high heat.
2. Sauté beef, garlic and onion. Stir until browned. Add steak sauce and mustard, stir. Season with salt & pepper
3. Remove from stove and allow to cool. Once completely cooled mix in blue cheese.
4. Place 2 pie crust disks on a floured surface. Spoon equal parts of filling on to crust. Brush edges with egg.
5. Fold over to make a half moon shape. Pinch edges using a fork. Cut 2 vents.
6. Place on a parchment paper lined sheet tray. Brush tops with remaining egg.
7. Bake at 425 for about 15 minutes, or until golden brown.

ABOUT THE AUTHOR

Jeffrey Merry is the Corporate Executive Chef at Reinhart Foodservice.



Breakfast Beef and Bacon Casserole

COURTESY OF THE CERTIFIED ANGUS BEEF® BRAND

INGREDIENTS

- 1 pound Certified Angus Beef® brand Butcher's Blend ground beef
- 1/2 pound Bacon, diced
- 1 Onion, peeled and diced
- 12 Eggs
- 1 cup Sour Cream
- 1 1/2 cups Half & Half
- 1 cup Milk
- 2 teaspoon Kosher Salt
- 1 teaspoon Freshly Ground Black Pepper
- 1 pound Sourdough Country-Style Round Loaf
- 2 tablespoon Butter
- 2 tablespoon Minced Fresh Chives
- 4 ounce Spinach, chopped into 1/2-inch ribbons
- 2 cups Shredded Cheddar Cheese



DIRECTIONS

1. In a large sauté pan, sear bacon over medium-high heat until it begins to crisp. Add onions and ground beef, reduce heat and simmer until no pink remains in beef. Remove from stove-top, drain off excess fat and set beef aside.
2. In a large pitcher combine eggs, sour cream, half & half, milk, salt and pepper. Use a hand immersion blender or whisk to blend until smooth. Set aside. Cut crust from bread and cut into 1/2 inch cubes. Preheat oven to 350°F.
3. Butter a 9 x 13-inch casserole pan to begin assembly. Layer half of bread cubes followed by beef mixture, chives, spinach, second half of bread and cheese. Pour egg into casserole.
4. Bake 30 minutes, turn and bake an additional 20-30 minutes until casserole has completely risen in the middle and has a golden crust. Remove from oven. Allow to cool 15 minutes before slicing and serving.

ABOUT THE AUTHOR

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Southwest Crescent Pie

COURTESY OF HEREFORD ANGUS BEEF

INGREDIENTS

1 pound Ground Beef, Schweid & Sons Royal Choice
1 can Chili Beans in Chili Sauce, 15 – 16 oz
1 can Chili-Seasoned Stewed Tomatoes, undrained, 14.5 – 15 oz
1/2 cup Canned Mexican-Style Corn, frozen or drained
1 package Refrigerated Crescent Dinner Rolls, 8 oz
1/2 cup Shredded Cheddar Jack Cheese with Jalapeño Peppers



DIRECTIONS

1. Heat oven to 375°F. Heat large nonstick skillet over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Pour off drippings.
2. Stir in beans, tomatoes and corn; bring to a boil. Cook about 10 minutes or until most of the liquid has evaporated, stirring occasionally.

Southwest Crescent Pie Continued

3. Meanwhile separate crescent roll dough into 8 triangles. Line 9-inch pie plate with dough triangles, placing narrow tips toward center. Firmly press edges of dough together to form crust. Bake in 375°F oven 10 minutes. Remove from oven.
4. Spoon beef mixture into crust. Sprinkle with cheese. Bake 8 to 10 minutes or until edges of crust are golden brown and cheese is melted.
5. Cooking times are for fresh or thoroughly thawed Ground Beef. Ground Beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of Ground Beef doneness.

ABOUT THE AUTHOR

Since 1817, generations of American families have been raising Hereford cattle. In 1881, the American Hereford Association was formed to unite these local families in an effort to raise the highest quality cattle, producing the highest quality beef. Since 1995, Certified Hereford Beef® has been marketing this beef to American families from American families. Certified Hereford Beef® is a premium, differentiated beef brand that provides an eating experience only the Hereford breed can produce. We're proud to work with our local ranching families to ensure the values that we started generations ago continue well into tomorrow. It's this promise that allows us to say, Certified Hereford Beef®, is Excellence Built By Tradition™.



Roasted Beets with Brussels, Butternut Squash & Beef Water

BY DAVEN WARDYNSKI

INGREDIENTS

6 ounces Ground Beef, Schweid & Sons Butcher's Blend
3 Egg Whites

Roasted Beets with Brussels, Butternut Squash & Beef Water Continued

6 ounces White Onion, diced
4 ounces Lemongrass, smashed
4 ounces Celery, diced
6 ounces Tomato, seeded
5 cups Beef Stock, not from bouffon
10 Peppercorns, whole
2 sprigs Basil, whole
1 Kaffir Lime Leaf, whole
5 sprigs Cilantro, whole
1 teaspoon Ginger, rough dice
Garlic, smashed
1 teaspoon Kosher Salt

DIRECTIONS

1. Whip the egg whites until frothy.
2. Add the beef, onion, lemongrass, celery, tomato and incorporate by hand.
3. In a separate area, add all the “bouquet” ingredients into a coffee filter and tie with a string. Reserve.
4. Stir the beef-egg white mixture into the COLD beef stock and place on the stove over low to medium heat.
5. Add the bouquet to the beef mixture and slowly bring to a simmer
6. Allow to clarify for 1 hour without boiling.
7. Strain thru a kitchen towel (without squeezing) and reserve the liquid.
8. Transfer the liquid to the cooler and allow to set overnight.
9. Skim the coagulated fat from the top the day after.
10. Rewarm the consommé over low heat.
11. Pour 4 ounces into garnished bowl for service.
12. Garnish pickled butternut squash, Brussels sprout leaves and roasted beets.

ABOUT THE AUTHOR

Daven Wardynski is a Regional Executive Chef at Omni Hotels



Moe's Stuffed Peppers

BY MOE FAULKNER

This is one of my favorite dishes to eat and cook for my family. It's quick, easy and full of flavor. I also love to mix up the spices. This dish is great with Italian and Spanish flare. The sweetness of the peppers pair well with the spice of the chili powder and the acidity of the tomatoes. And who doesn't love cheese on top of anything! Top the dish with the creamy fire roasted red pepper sauce and you now have a dish that's sure to please at your next family gathering.

INGREDIENTS

1 cup of Water
1/2 cup of White Rice
1 teaspoon of Olive Oil
2 teaspoons of Tomato Paste
Beef Mixture
6 ounces Ground Beef, Schweid & Sons
Angus Butcher's Blend
2 teaspoons Olive Oil
1/2 teaspoon Granulated Onion
1/2 teaspoon Ground Oregano
1/2 teaspoon Kosher Salt
1/2 teaspoon Chili Powder
1 tsp Dry Basil Leaves
1/4 teaspoon Ground Black Pepper
1/4 teaspoon Rubbed Sage
1 teaspoon Fresh Minced Garlic
1/2 cup Fresh Diced Tomatoes
1 Red Pepper
1 Green Pepper
1 cup Shredded Parmesan Cheese
1 cup Shredded Mozzarella Cheese
1/2 cup Chopped Parsley
1 can of Fire Roasted Red Peppers, olive oil



Moe's Stuffed Peppers Continued

1 teaspoon Fresh Minced Garlic
1/2 teaspoon Granulated Onion
1/4 cup Lemon Juice
1/3 cup Mayo
1/4 cup Sour Cream
1/2 teaspoon Table Ground Black Pepper
1 ounce Fresh Basil
1/4 teaspoon Kosher Salt

DIRECTIONS

1. In a medium sauce pan bring water, olive oil and rice to a boil. Add tomato paste. Reduce heat, cover and let simmer until done (al dente).
2. In a medium saute pan, heat olive oil and fresh garlic. Add ground beef mixture. Saute until beef is golden brown and has a temperature of at least 165 degrees.
3. Preheat oven to 350 degrees. Wash the two peppers, cut each in half lengthwise, and clean the inside of each pepper. Coat a baking sheet with pan release. In a small mixing bowl add the finished beef, 1/2 cup of parm, 1/2 cup of mozzarella and cooked rice mixture. Mix well. Add 1/2 cup of completed mixture to each half of pepper. Top with remaining 1/2 cup of parmesan and half cup of mozzarella. Place on coated baking sheet and bake for 15 minutes or until cheese is melted, golden brown and the stuffing of the pepper is at least 145 degrees.
4. For the Roasted red pepper sauce, use a blender on low speed to mix the fired roasted red peppers, garlic, granulated onion, kosher salt, black pepper, mayo, lemon juice, fresh basil, and sour cream to create a creamy blend. Remove peppers from the oven. Drizzle some sauce onto the plate. Add peppers to the plate. Top with extra diced tomatoes, parsley, sauce and parmesan to your liking. Goes great with Garlic Bread. Recipe Makes 2 servings.

ABOUT THE AUTHOR



Monyette "Moe" Faulkner is 34 years old. she was born and raised in Baltimore, MD where she still lives with my family. She is currently enrolled at the University of Baltimore majoring in Business Management. She is the Chef Manager for Aramark at the Mt. Washington Conference Center. She has also held a position as a Chef on a cruise ship with Norwegian Cruise Lines. In her ten years as an Aramark Chef, she has had the honor of cooking for former President George W. Bush, Baltimore Mayor Stephanie Rawlings-Blake, former Police Commissioner Anthony Batts, former Governor and Presidential candidate Martin O'Malley, and many more inspirational people. However, her favorite accomplishments thus far in her career are each and every time she gets the opportunity to work with a child. She loves to teach and they love to learn! Her goal is to one day have her own culinary mentoring program for underprivileged children.





Chilis



Heather's Chili

BY ANDREW MURTHA

This dish is something my wife makes during football season. We serve it at the restaurant, and all winter long she keeps it in the freezer for me. It's one of those comfort foods I really look forward to.

INGREDIENTS

2 pounds Ground Beef, Schweid & Sons Butcher's Blend

2 pounds Ground Pork

2 tablespoons Garlic

3 Bay Leaves

2 tablespoons Chili Powder

4 cup Crushed Tomatoes

1/2 cup Tomato Paste

4 cup Kidney Beans, rinsed

1 Onion, pureed

1 Stalk Celery, pureed

3 Carrots, pureed

1/2 cup Brown Sugar

4 Dried Chiles

Salt and Pepper



DIRECTIONS

1. Heat a large stockpot, season the meat with salt and pepper and brown the beef and pork. Skim any fat that collects on the surface.
2. Add the garlic, bay, dried peppers, and chili powder and cook for a few minutes.
3. Add the tomatoes, paste, and bring to a simmer.
4. Add the pureed vegetables, and sugar, and cook for 1 hour.
5. Taste for salt and pepper

ABOUT THE AUTHOR



A country boy at heart, Boston Hills native **Andrew Murtha** began his career as a dishwasher in his hometown. Throughout his career working the Buffalo and Philadelphia restaurant scenes, he found his passion for food working long hours on the line. In his new role as Chef/Owner at JuiCy, he aims to perfect the burger by using the highest quality ingredients and recipes. "We just want to do things the right way from start to finish. I don't want to re-invent the wheel, I want to build the perfect wheel."



Easy Ground Beef Chili

BY CERTIFIED ANGUS BEEF® BRAND
CORPORATE CHEF MICHAEL OLLIER

INGREDIENTS

3 pounds *Certified Angus Beef®* brand Butcher's Blend
1 Onion, diced
3 cloves Garlic, minced
1/4 cup Chili Powder
1 tablespoon Ground Cumin
2 tablespoon Ancho Chili Pepper
1 tablespoon Coarse Kosher Salt
2 jalepeños, stems removed and finely minced
1 can Diced Tomatoes, 28-oz
1 can Tomato Sauce, 15-oz
1 can Red Kidney Beans, 15-oz, rinsed
1 can Pinto Beans, 15-oz, rinsed
1 can Tomato Paste, 6-oz
Optional Toppings: Shredded Sharp Cheddar, Sour Cream, Diced Green Onions

DIRECTIONS

1. In a large heavy-bottom pot add beef, onion and garlic over medium heat. Cook, breaking up large pieces until no pink remains, approximately 10 minutes. Drain excess fat, if desired.
2. Add chili powder, cumin, ancho pepper, jalapeño and salt. Simmer for 5 minutes, stirring frequently. Stir in tomatoes, sauce, beans and paste. Bring to a boil, reduce heat to low and simmer for 2 hours, stirring occasionally to prevent sticking. Yields approximately 3 quarts.

ABOUT THE AUTHOR



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Beef Chili

NICOLE GAJADHAR

INGREDIENTS

20 pounds Ground Beef, Schweid & Sons The All American
10 pound Canned Pinto Beans
4 tablespoons Salt
4 tablespoons Black Pepper, ground fresh
4 tablespoons Celery Salt
2 tablespoons Cayenne
2 tablespoons Smoked Paprika
200 grams Epazote (or mint substitute)

Beef Chili Continued

1/2 pound Canned Tomato Paste

1/2 cup Pil

1 gallon Water

Puree

3 cans Chipotle in Adobo Sauce

1 pound Cilantro

1 pound Parsley

1 cup Capers with Liquid

DIRECTIONS

1. Heat large pot. Add oil.
2. Add beef, cook and brown thoroughly.
3. Add spices, tomato paste cook for about 20 minutes, stirring.
4. Add water. Add pureed ingredients.
5. Cook for 1 hour stirring every 30 minutes.
6. Puree all 4 puree ingredients together.

ABOUT THE AUTHOR

Nicole Gajadhar grew up in Trinidad to a family of farmers and cooks. Beginning at a very young age, Nicole was influenced by the East Indian and Caribbean cooking styles of Trinidad. Food and cooking was at the center of her childhood. Growing up on the farm, her family cooked everything from scratch, every night. Being exposed to this farm-to-table type lifestyle instilled in her a deep respect and understanding for quality ingredients. At the age of 9, Nicole moved to the states to live with her father. Nicole later enrolled at the New York City College of Technology and graduated with a BA in Hospitality Management. She has worked in kitchens at The Lion and Bill's Food & Drink before joining the Saxon + Parole team. Nicole loves the seasonality of ingredients utilized in the Saxon + Parole kitchen, and Brad Farmerie's global flair for flavors.



Indian Style Chili

BY TOMMY BLUMENSTEEL

INGREDIENTS

2 pounds Ground Beef, Schweid & Sons Butcher's Blend

1 large Spanish Onion, finely minced

3 Red Bell Peppers, thinly chopped

5 pieces Peeled Garlic, finely minced

1 tablespoon Tomato Puree

1 teaspoon Finely Minced Ginger, or Ginger Puree

2 tablespoons Curry Powder

1 tablespoon Ground Cumin

1 tablespoon Ground Coriander

1 tablespoon Turmeric Powder

1 teaspoon Garam Masala

1 teaspoon Chili Powder

4 tablespoons Olive Oil

1 large can

Red Kidney Beans, with juices

1 large can Black Pinto Beans, with juices

Salt and Pepper, to taste

2 teaspoons Sugar, or to taste



DIRECTIONS

1. Add olive oil to a deep-dish frying pan and add your ground beef to it.
2. Brown the beef and break down into small pieces.
3. Once browned, drain excess fat and scoop into a crockpot set to low temp.
4. Wipe the same pan clean and place back on stovetop and add all your dry spices. Heating your spices before adding any fluids will allow the heat of your spices to enhance and add a lot more flavor to the dish.

Indian Style Chili Continued

5. After approx. 2 minutes, Add olive oil to the pan.
6. Add in Onions, Garlic, Ginger and Peppers and of sugar to caramelize. Cook for a few minutes until your peppers are soft and your onions are translucent.
7. Make a well in the center of the pan and add your tomato puree to it. Begin to sweat off the puree. By sweating the puree, you are removing any bitter taste that usually accompanies it. Mix the puree well into the veggies.
8. When finished, add all the contents of the pan to the crockpot.
9. Add both cans of beans to the crockpot.
10. Mix together all the ingredients in the crockpot and bring to an even consistency. Season with salt & pepper to taste.
11. Let cook for at least four hours on low temp occasionally tasting and adjust your seasoning accordingly.

ABOUT THE AUTHOR



Tommy Blumensteel is the Food & Beverage Manager at the Clarion Hotel & Conference Center in Toms River, NJ. "CHEF" in the Making!





Pizza, Sandwiches & Wraps



Ground Beef Pizza

BY ANDRE BAUTISTA

This non-traditional pizza is a guest favorite and packs an impressive amount of flavor into every bite. It's a visual stunner too; colorful and vibrant, highlighting all of the fresh ingredients.

INGREDIENTS

Hamburger Base

1 pound Ground Beef, Schweid & Sons
Butcher's Blend

1/8 cup Olive Oil

1 Onion, finely diced

1/4 tablespoon Garlic, finely diced

3/8 tablespoon Dried Oregano

1/3 tablespoon Dried Basil

Salt and Pepper, to taste

Burger Mayo

5/8 cup Mayo

1/4 cup Ketchup

1/8 teaspoon Tabasco

1/16 cup Worcestershire Sauce

1/8 tablespoon Ground Black Pepper



DIRECTIONS

1. Hand stretch the pizza dough brushed with olive oil and topped with hamburger base, chopped bacon and cheddar cheese.
2. Bake in the pizza oven at 550 until the dough is crispy.
3. After the pizza is cooked topped with shredded romaine hearts, diced tomatoes, red onions and pickles. Drizzle with Burger mayo.

ABOUT THE AUTHOR



Andre Bautista is Executive Chef for Kings Bowl America, the popular entertainment destination with locations across the country including Boston, Chicago, Orlando and Raleigh. Chef Bautista has had a life-long passion for amazing food and he has worked as a chef for over 20 years, primarily in Boston. He has been trained and worked with a range of styles, including Italian, American, Irish and Brazilian, giving him a culinary versatility that allows his creativity to show through in his recipes that please everyone from families and large groups to well-known celebrities and famous athletes. Chef Bautista's focus on quality and consistency has played a pivotal role in Kings Bowl America's success and growth, as so many patrons visit Kings strictly for dining. He designed the menu at Kings Bowl to prove that food at a bowling alley can live up to and prove superior to lane-less counterparts in the restaurant world. At Kings, Chef Bautista's menu focuses primarily on American comfort food with a kick. Each dish has a unique, unexpected and playful twist that leaves diners delighted. Hand-formed buffalo wontons, house-smoked ribs, marinated steak tips and seared scallops are among Chef Bautista's most popular and mouth-watering dishes on the Kings menu. The results of his recipes and leadership have resulted in numerous awards and garnered praise from the droves of Kings guests who "come to eat and stay to play," as the entertainment destination's tagline suggests.





Spicy Nacho Beef Pizza

COURTESY OF HEREFORD ANGUS BEEF

INGREDIENTS

1 pound Ground Beef, Schweid & Sons Royal Choice
1/4 teaspoon Salt
1 to 2 teaspoons Finely Chopped Pickled Jalapeño Pepper Slices
3/4 cup Prepared Thick-and-Chunky Salsa
1 package Thick or Thin Prebaked Pizza Crust, 14 to 16-oz
3/4 cup Prepared Nacho Cheese and Salsa Dip
1/3 cup Pickled Jalapeño Pepper Slices



DIRECTIONS

1. Heat oven to 450°F. Heat large nonstick skillet over medium heat until hot. Add ground beef; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Pour off drippings. Season with salt. Stir in finely chopped jalapeno and salsa.
2. Place pizza crust on pizza pan or large baking sheet. Spread dip evenly on crust, leaving 1-inch border around edge. Top evenly with beef mixture and jalapeno slices.
3. Bake in 450°F oven 12 to 15 minutes or until edge of crust is deep golden brown. Cut into 8 wedges
4. Cooking times are for fresh or thoroughly thawed Ground Beef. Ground Beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of Ground Beef doneness.
5. For best results, do not use low-fat nacho cheese and salsa dip.

ABOUT THE AUTHOR

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Epic Burrito

BY ALEXANDER FLOETHE

This is a little something based off a French Fry special I created for my restaurant.

INGREDIENTS

- 4 twelve-inch Wheat Tortillas
- Unsalted Head of Leaf Lettuce, cut fine shredded
- 6 Strips of Bacon
- Cholula
- 4 Eggs
- 1 bulb Fresh Garlic
- 3 Fresh Jalapenos
- 1 1/2 Roma Tomatoes

Guacamole

- 4 Avocados, scooped and mashed
- 1 1/2 Roma Tomatoes, diced
- 1/2 White Onion, diced
- 3 Jalapenos, minced
- 1/8 cup Cilantro, minced
- 1 clove Garlic, minced
- 1 Lime, juiced
- 1/2 tablespoon Salt
- 1 tablespoon Magic Blackened Redfish Seasoning

Cheese Sauce

- 1 pound White American Cheese
- 1 pound Velveeta Cheese
- 1 pint Heavy Cream

Beef

- 1 tablespoon Butter



Epic Burrito Continued

1/2 White Onion, diced

1 pound Ground Beef, Schweid & Sons Butcher's Blend

1 tablespoon Magic Redfish

1/2 tablespoon salt

DIRECTIONS

1. Combine guacamole ingredients in mixing bowl and hand mix.
2. Combine cheese sauce ingredients medium heat and stir until good thick consistency.
3. Sautee Onion in butter first until translucent. Add ground beef, Magic Redfish, and salt. Drain fat.
4. Cook Bacon till crispy. Drain fat and then dice to bits.
5. Warm tortilla in oven on "warm" or "low."
6. Add beef, shredded lettuce, remainder of diced Roma tomatoes, and guacamole to each tortilla. Fold burrito into a wrap.
7. Top with over easy egg, cheese sauce, bacon bits, and then Cholula.

ABOUT THE AUTHOR



Alexander Floethe is the Managing Partner of S'macks Burgers & Shakes in Sarasota, FL. S'macks Burgers & Shakes opened just two years ago and is looking to expand to other locations.



Beefy Enchiladas

BY BRITTANY HOGGARD

INGREDIENTS

2 pounds Ground Beef, Schweid & Sons Butcher's Blend
2 cups Shredded Cheddar Cheese
Taco Seasoning
8 Flour Tortillas
2 cans Cream of Mushroom Soup
1 Container Sour Cream
2 Jars Mild Salsa

DIRECTIONS

1. Brown ground beef. Mix in taco seasoning, 1 jar of salsa and 1 can of cream of mushroom soup.
2. Combine 1 jar of salsa, 1 can of cream of mushroom soup and 1 cup of shredded cheddar cheese. Set aside.
3. Evenly scoop beef mixture from step one into the centers of tortilla shells and roll. Place each one seam-side down closely next to one another in a casserole dish.
4. Evenly coat the tortillas with the creamy mixture from step two. Top with 1 cup of shredded cheddar cheese and bake for 25 minutes at 350 degrees.
5. Garnish with a scoop of sour cream and enjoy!

ABOUT THE AUTHOR

Brittany Hoggard is a Field Account Manager at Acosta Sales & Marketing.



Confetti Beef Tacos

COURTESY OF HEREFORD ANGUS BEEF

INGREDIENTS

1 pound Ground Beef, Schweid & Sons Royal Choice
2 teaspoon Chili Powder
1/2 teaspoon Salt
1 can Corn, drained, 11-oz
1 cup Prepared Chunky Salsa
12 Taco Shells, warmed
Shredded Monterey Jack Cheese
Thinly Sliced Lettuce
Sliced Ripe Olives
Chopped Tomatoes



DIRECTIONS

1. Heat large nonstick skillet over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking into small crumbles and stirring occasionally. Pour off drippings; season with chili powder and salt.
2. Stir in corn and salsa; heat through. Serve in taco shells with toppings.
3. Cooking times are for fresh or thoroughly thawed Ground Beef. Ground Beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of Ground Beef doneness.

ABOUT THE AUTHOR

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Meatballs



No Apologies Rosemary Meatballs

BY REV CIANCIO

Before you leave the house in that ugly Xmas sweater with two deers playing hide the Christmas Elf, fax pictures of your tail end to your bosses' wife at the company party or upchuck spiked Egg Nog on your Aunt, you'll want this. Nothing makes people happier, or in this case forgiving, than tasty vittles. Be sure to arrive with a tray of my No Apologies Rosemary Meatballs to soften the blow. I dedicate this recipe one of the sweetest ladies the world has ever seen, my late Grandmother Helen. Her love of Family Food and Roses inspired me to create this recipe.

INGREDIENTS

10 ounces Ground Beef, Schweid & Sons Butcher's Blend
6 ounces Sweet Italian Pork Sausage, skin removed
4 ounces Hot Italian Pork Sausage, skin removed
1 1/2 cups Panko
1 Large Egg, lightly beaten
2 Garlic Cloves, minced
1 teaspoon Finely Chopped Fresh Rosemary or 1/2 tsp dried
1 tablespoon Lemon Juice
Coarse Salt and Ground Pepper
1 tablespoon Olive Oil
3-4 strips Bacon



DIRECTIONS

1. In a large bowl, combine Beef, Italian Sausage, Panko Bread Crumbs, Egg, Garlic, Rosemary, Lemon Juice, 1/2 teaspoon Coarse Salt, and 1/4 teaspoon Pepper. Mix just until combined.
2. Fry the Bacon in a pan and do NOT throw away the grease. I suggest the gourmet Boss Hog Country Bacon from Baconfreak.com.

No Apologies Rosemary Meatballs Continued

3. Line a glass pan with the Bacon Grease & 1 Teaspoon of Olive Oil.
4. Form 1" Meatballs and place into pan.
5. Bake for approx 25 minutes at 350 degrees in the oven.
6. Serve with your favorite Red Sauce. I'd give you my family recipe, but it's a secret. If you really want to make a hit with these, make your sauce fresh and don't use from the jar.
7. Enjoy a night of apology free holiday partying.

ABOUT THE AUTHOR



David "Rev" Ciano is a senior creative professional with 19 years experience in marketing and business development. After graduating from Michigan State University with a Bachelor of Arts in Telecommunications, and a minor in Social Sciences, he moved to the New York area to begin his career. Currently Rev is the Director of Marketing for Schweid & Sons, a family owned and operated gourmet ground beef purveyor located in Carlstadt, NJ. Schweid & Sons's high quality ground beef can be found in grocery stores around the north east and at restaurants all over the country. His role is to take his passion for hamburgers and match it with his years of experience in branding and hospitality marketing. Rev is a serious eater and has developed a palette especially for American, Italian and Latin comfort foods. Following Rev on Instagram you will see a constant stream of Tacos, Pizza, Pasta, Sandwiches, Hot Wings and other intensely delicious looking food. His reputation as a food fanatic and literal tastemaker has turned him into a professional food judge. Rev has been the food judge at the NYC Bacon and Beer Classic, New York Best Wings Festival, the NJ Taco Festival, the Nathan's Famous Hot Dog Eating Contest, the Staten Island Celebrity Chef Wing Fight and many, many more. In 2012, Rev founded and produced the first-ever NY Burger Week. The Burger Week is now an annual seven day celebration of hamburgers happening in New York City, South Florida & Charleston, SC. Each week features a series of burger-themed events including the annual NY Burger Feast.



Classic Meatballs

BY CERTIFIED ANGUS BEEF® BRAND
CORPORATE CHEF MICHAEL OLLIER

INGREDIENTS

3/4 pound CAB Custom Blend, *Certified Angus Beef*® brand ground chuck/brisket blend
1/4 pound Bulk Sweet Italian Sausage, skin removed
1/2 cup Bread Crumbs
1/2 cup Grated Parmesan Cheese
2 cloves Garlic, minced
1 Large Egg
2 tablespoons Minced Fresh Flat-Leaf Italian Parsley
1/2 teaspoon Dried Oregano
1/2 teaspoon Salt
1/2 teaspoon Freshly Ground Pepper
1 cup Tomato Sauce



DIRECTIONS

1. Preheat oven to 350° F.
2. In a large mixing bowl combine beef, sausage, bread crumbs, Parmesan, garlic, egg, parsley, oregano, salt and pepper by hand.
3. Form into 16 meatballs approximately 1 1/2-inch in diameter (can be made a day ahead, stored in refrigerator). Coat bottom of a 9 x 12-inch baking dish with tomato sauce and line with meatballs.
4. Bake uncovered for 20 minutes. Turn each meatball upside down and bake an additional 10-15 minutes. Use an instant read thermometer to confirm meatballs are fully cooked. (160° F internal temperature)

ABOUT THE AUTHOR



Michael Ollier is corporate chef for the *Certified Angus Beef*® brand. Founded in 1978 by real Angus cattlemen and made up of a collection of family ranchers, the original Angus brand was created with a shared belief that still drives it today: that its customers can taste the pride that goes into every cut. The *Certified Angus Beef*® brand is known for its exceptional quality and generous marbling, and strictly adheres to 10 exacting quality standards that give it incredible juiciness, unparalleled tenderness and exceptional flavor.



Meatballs

BY MATT GEBHARD

The Ol' Smokey is served on a warm baguette stuffed with our house meatballs, smoked mozzarella and arugula with a side of tomato sauce, Parmesan garnish and kettle chips. It's the best. The meatballs are inspired by my mother, Kathleen Sabia and her classic Italamerican spaghetti sauce with meatballs. I would often have a leftover meatball sandwich the day after they were made and the day after that until they were gone. It's the perfect filling lunch sandwich with ANY beer.

INGREDIENTS

5 pounds Ground Beef, Schweid & Sons Butcher's Blend
2 1/2 cups Bread Crumbs
2 Yellow Onions, chopped
1/4 cup Oregano
6-8 Garlic Cloves, Minced
3 tablespoons Crushed Red Pepper
2 Cloves Chopped Fresh Garlic
20 Twist Fresh Ground Pepper
1/4 cup Grated Parmesan
3 tablespoons Salt



DIRECTIONS

1. Mix all ingredients thoroughly and roll in 1 1/4 ounce balls. Should yield approximately 80-90 meatballs.
2. Cook in sauce at 325 F for 2 1/2 – 3 hours.

ABOUT THE AUTHOR



Beer Culture opened in 2013 at 328 West 45th St in Hell's Kitchen, NYC. We are a Beer Bar and Bottle Shop featuring more than 450 different beers. My idea for the bar came from spending over a decade in the American and Belgian beer industry. I spent a year as an exchange student in Belgium in 2000-01 where I was introduced to the wonderful world of Belgian ale and cuisine. Our menu is geared toward beer pairing, beer drinking and anything to do with beer.



Buffalo Balls

BY BRIAN ZWEIGLE

Buffalo Balls turn plain ground beef into a tasty fried football/bar app. That goes great with beer and the sweet and spicy/ cool and heat contrast are on trend.

INGREDIENTS

Ground Beef, Schweid & Sons Butcher's Blend

Caramelized Onions

Roasted Garlic Paste

Crushed Red Pepper

Powdered Sugar

Flour

Salt and Pepper

Egg

Milk

DIRECTIONS

1. Combine the meat, onions, garlic and cracked red pepper flakes. Form into 1-ounce balls.
2. Dredge in flour, egg wash, then powdered sugar/flour/salt and pepper, then fry.
3. Toss in Sriracha ranch or serve sauce on side for dipping.
4. Put 3 on a bamboo skewer 2 times.

ABOUT THE AUTHOR

Brian Zweigle is the regional Chef for Advantage Waypoint. His specialty is that he is able to "Countryfy" any ingredient or dish.



Albondigas

COURTESY OF HEREFORD ANGUS BEEF

INGREDIENTS

Ground Beef, Schweid & Sons Royal Choice

Cracker Crumbs

1 Egg

Water

1 tablespoon Chipotle Pepper



DIRECTIONS

1. Combine Ground Beef, cracker crumbs, egg, water and 1 tablespoon chipotle pepper in large bowl, mixing lightly but thoroughly. Divide beef mixture into 12 equal portions; shape into meatballs. Set aside.
2. Combine tomato sauce and remaining 1 tablespoon pepper in stockpot; bring to a boil. Add meatballs. Reduce heat; cover and simmer 14 to 16 minutes, stirring halfway through cooking time to cover meatballs with sauce and ensure even cooking.
3. Serve over rice and sprinkle with cilantro, if desired.
4. Cooking times are for fresh or thoroughly thawed Ground Beef. Ground Beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of Ground Beef doneness.
1. To make cracker crumbs, place crackers in food-safe plastic bag; close bag securely, squeezing out air. Crush crackers with rolling pin to form fine crumbs. Six to seven 2 x 2-inch crackers make about 1/4 cup crumbs.

ABOUT THE AUTHOR

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Kofta

BY JUSTIN FIGUEROA

This is a cross of a Kofta and yummy bold burger flavors.

INGREDIENTS

1 pound Ground Lamb
4 minced Shallots
2 heads Parsley, finely chopped
1/4 cup Ancho Chili Blend
1 1/2 pounds Ground Beef, Schweid & Sons Signature Series: Chuck Brisket Shortrib
1/4 cup Dijon Mustard
2 cloves Garlic
1 large Minced Onion
1 tablespoon Cumin
1/4 cup Sambal
1 cup Sour Cream
2 Cucumbers
1/3 cup Lemon Juice
1 bunch Chopped Dill
1 jar Tahini Paste,

Kofta Continued

Kosher Salt and Cracked Pepper, to taste

1 8-ounce Sliced Thick Halloumi Cheese

8 Brioche Buns

2 Heirloom Tomatoes

2 tablespoons Curry Spice

DIRECTIONS

1. Finely chop, garlic onion, shallot, chop dill & parsley
2. Toast cumin with sambal, adding the onions, shallots and garlic. Sweat them out until soft. Let cool.
3. Blend meat mixture, Dijon mustard, and cooled onion spice mix with parsley, salt and pepper to taste.
4. Form patties and return back to the icebox to firm up and hold to cooking.
5. Peel and deseed the cucumber and ruff chop it, adding it to a mixing bowl.
6. Add chopped garlic, dill, sour cream, and curry spice, salt and pepper to taste.
7. Blend the lemon juice, garlic, parsley, tahini paste, salt and pepper together to taste leaving a bit runny
8. Return the sauce to the ice box to set and firm up in a hot pan using a dash of olive oil.
9. After seasoning the patties with salt and pepper, sear them off to temp.
10. Slice the cheese in long flat side.
11. Place the cheese in the pan with the patty to cook. Allow it to melt slowly, but not before the bigger is done almost at the same time, placing it on the burger to melt on top
12. Toast the brioche bun.
13. Slice the tomatoes and seasoning them, placing a dab of sauce to taste on the toasted bum tomato
14. Last but not least, add the hot melted cheesy burger on top, taking the tahini sauce and dabbing the top of the burger to liking , par with house fries, humus, or greens.

ABOUT THE AUTHOR



Hailing from the most delectably diverse lineage, Chef **Justin Figueroa** boasts a cosmopolitan background influenced by Italian and Hispanic parents, simultaneous with a unique culinary style that he has mastered along the years. Justin's early childhood years were predominantly spent in the kitchen emulating the preparations of both his parents, and at the tender age of eight he discovered his passion for food and began his quest to master the art of combining the freshest ingredients and flavors to perfection. Justin's hard work and dedication remained throughout his tenure at the Culinary Institute of America; after which he confirmed his true calling and rose to the top of the culinary world. Today, Justin Figueroa has successfully secured the accreditation as one of New York and New Jersey's and now Maryland's critically acclaimed Fine Dining Chefs. Today, Chef Justin now works as the Corp Executive Chef for Friscos Taphouse in Columbia MD where his introduction of his own menus (All cooking from scratch) has doubled food sales and enabled the Corporation to open a second location for which Justin successfully opened recently.



Lebanese Style Spicy Beef Kofta Kabobs

BY CERTIFIED ANGUS BEEF® BRAND
CULINARY ARTS DIRECTOR TONY BIGGS

INGREDIENTS

- 1 1/2 pounds *Certified Angus Beef®* brand Butcher's Blend
- 8 twelve-Inch Wooden Skewers, soaked in water
- 1 teaspoon Coarse Kosher Salt coarse kosher salt
- 1/2 teaspoon Ground White Pepper
- 1/2 teaspoon Red Pepper Flakes
- 1/4 teaspoon Cinnamon
- 1/4 teaspoon Ground Clove
- 1/4 teaspoon Ground Coriander
- 1/4 teaspoon Ground Ginger
- 1/4 teaspoon Nutmeg
- 1/2 Red Onion, finely chopped
- 1/4 cup Fresh Parsley, finely chopped
- 1 tablespoon Fresh Mint, finely chopped



DIRECTIONS

1. In a small mixing bowl, prepare spice mix by combining salt, white pepper, red pepper flakes, cinnamon, clove, coriander, ginger and nutmeg. In a large mixing bowl, combine ground beef, onion, parsley, mint and spice mix with your hands until thoroughly combined.
2. Form mixture into eight uniform logs. Skewer each log and hand-form tightly and evenly around the skewer, pulling the meat lengthwise from the skewer's tip toward handle. Leave about four inches of exposed skewer for a handle. Refrigerate at least 30 minutes or overnight covered in plastic wrap before grilling.



Lebanese Style Spicy Beef Kofta Kabobs Continued

3. Grill skewers over medium-high heat until browned on all sides and cooked through (160° F internal temperature), about 2 minutes per side.

ABOUT THE AUTHOR

Tony Biggs is director of culinary arts for the *Certified Angus Beef*® brand. Founded in 1978 by real Angus cattlemen and made up of a collection of family ranchers, the original Angus brand was created with a shared belief that still drives it today: that its customers can taste the pride that goes into every cut. The *Certified Angus Beef*® brand is known for its exceptional quality and generous marbling, and strictly adheres to 10 exacting quality standards that give it incredible juiciness, unparalleled tenderness and exceptional flavor.





One Pots / Pans



Goulash

BY HENRY BLOOMINGBERG

INGREDIENTS

2 pounds Lean Ground Beef, Schweid & Sons Butcher's Blend
2 Medium Yellow Onions, chopped
3 cloves Garlic, chopped
3 cups Water
2 cans Tomato Sauce, 15-oz
2 cans Diced Tomatoes, 15-oz
2 tablespoons Italian Seasoning
3 Bay Leaves
3 tablespoons Soy Sauce
1 tablespoon Paula Deen's House Seasoning
1 tablespoon Salt
2 cups Elbow Macaroni



DIRECTIONS

1. In large pot, cook ground beef over medium heat until browned, spoon off any extra grease.
2. Add onion and garlic, saute until transparent.
3. Add 3 cups of water, tomato sauce, diced tomatoes, all seasonings, soy sauce, and bay leaves (if you choose to use them). Allow to simmer for 15-20 minutes.
4. Add macaroni and allow to simmer an additional 20 minutes or until tender. Remove bay leaves before serving.

ABOUT THE AUTHOR

Henry Bloomingburg is an Account Executive at Advantage Waypoint.



Unstuffed Cabbage

BY DENIS PICARD

This is a quick and easy way to turn a multiple step meal into a quick and easy skillet dish that is sure to please. Its not only tasty but good for you.

INGREDIENTS

1 pound Ground Beef, Schweid & Sons Butcher's Blend
1 Small or Medium Head of Cabbage
3 cans Diced Tomatoes, 14-oz
3/4 cup Rice, uncooked
Seasonings

DIRECTIONS

1. Brown 1 pound of grown beef and 1 medium onion in a skillet. Coarsely chop head of cabbage. When meat is brown and onion has become soft, add cabbage.
2. Continue to cook on medium/high heat until cabbage begin to gets soft and begins to appear translucent, about 5-8 minutes.
3. Add canned tomatoes (or use 2-3 freshly diced tomatoes) to dish with uncooked rice (ancient grains can be substituted).
4. Season with salt, pepper and a garlic herb seasoning to taste.
5. Allow to simmer for about 1 hour or until rice or grains are fully cooked. Serve hot.

ABOUT THE AUTHOR



Denis Picard is the Advantage Waypoint SE Division Chef.



Comforting Beef Bolognese

BY CERTIFIED ANGUS BEEF® BRAND
CORPORATE CHEF MICHAEL OLLIER

INGREDIENTS

1 1/2 pounds All American, 100% *Certified Angus Beef®* brand ground chuck
2 tablespoon Olive Oil
1 Large Yellow Onion, diced
2 Carrots, peeled and diced
2 Celery Stalks, diced
5 cloves Garlic, minced
4 ounces Tomato Paste, 1 small can
2 cups Beef Stock
2 teaspoon Italian Seasoning
2 teaspoon Coarse Kosher Salt
1 teaspoon Freshly Cracked Black Pepper
1 cup Milk
1 pound Whole Wheat Fettuccine
1/4 cup Chopped Fresh Flat Leaf Italian Parsley
Grated Parmigiano-Reggiano Cheese



DIRECTIONS

1. Heat large sauté pan or Dutch oven over medium-high heat; add oil to coat pan. Cook onion, carrot and celery until onions start to become transparent, 3-5 minutes. Add garlic, bacon and ground beef; break up and cook until no pink remains.
2. Add wine and stir 2 minutes, scraping any brown bits from bottom of pan. Add tomato paste, stock, Italian seasoning, salt and pepper. Reduce heat to low, simmering for 1 hour uncovered, stirring occasionally.
3. Heat milk in separate saucepan over medium heat until hot to the touch without boiling, 2-3

Comforting Beef Bolognese Continued

minutes. (Alternately, microwave milk for 1 1/2 minutes on high.) Stir milk into sauce about a 1/4 cup at a time until absorbed. Simmer, nearly covered, for 30 minutes.

4. Meanwhile, cook pasta according to package directions and drain. Combine pasta with half of the Bolognese sauce and parsley; then plate, topping with remaining sauce, parsley and grated cheese to taste.

ABOUT THE AUTHOR



Michael Ollier is corporate chef for the *Certified Angus Beef®* brand. Founded in 1978 by real Angus cattlemen and made up of a collection of family ranchers, the original Angus brand was created with a shared belief that still drives it today: that its customers can taste the pride that goes into every cut. The *Certified Angus Beef®* brand is known for its exceptional quality and generous marbling, and strictly adheres to 10 exacting quality standards that give it incredible juiciness, unparalleled tenderness and exceptional flavor.



Picadillo on Steroids

BY JOHN CRIPPEN

INGREDIENTS

- 1 pound Ground Beef, Schweid & Sons Butcher's Blend
- 2 cups Beef Stock
- 1 Onion
- 1 Bell Pepper, red or green
- 1 Dried Ancho Chili, soaked in hot water
- 1 Dried Quaiilo Chili, soaked in hot water
- 2 cloves Garlic
- 1 Chipotle in Adobo chili
- 1 can Tomatoes and Jalapeno
- 1 teaspoon Cumin

Picadillo on Steroids Continued

1 teaspoon Oregano
1 pinch Cinnamon
1 pinch Ground Cloves
Freshly Ground Black Pepper
1 teaspoon Salt
1/4 Sliced Green Olives
3 tablespoon Slivered Almonds
3 tablespoon Capers

DIRECTIONS

1. Soak dried chilis in boiling water for one hour.
2. Brown and drain ground beef.
3. Finely chop onion, garlic, and bell peppers and lightly brown in oil. Add cumin, oregano, cinnamon, cloves, and stir for one minute. Add stock, meat, tomatoes and stir seed dried chili.
4. Finely chop and add chipotle. Add salt and pepper. Cover and cook low for 30 minutes. Add olives, almonds and capers after toasting in pan.
5. Serve on rice or with tortillas.

ABOUT THE AUTHOR



John Crippen has been a musician for 15 years, a restaurant executive for 25 years, and is currently a company president.



Bolognese

BY MICHAEL PIERRO

INGREDIENTS

6 pounds Ground Beef, Schweid & Sons Butcher's Blend
4 Large Carrots
4 stalks Celery
2 Medium Yellow Onions
2 Whole Cloves Garlic
3 Bay Leaves
1 cup Red Wine
3 cans Crushed Tomatoes
Olive Oil
Parsley
Basil



DIRECTIONS

1. Brown ground beef in large electric frying pan/skillet (drain).
2. Course chop carrots, celery, onions and garlic. In a pot, add olive oil and brown onions and garlic.
3. Gradually add crushed tomatoes, red wine, parsley, basil and bay leaves.
4. Gradually add some ground beef, carrots and celery.
5. Continue adding a little of everything stirring with a wooden spoon until it is incorporated all together.
6. Simmer until carrots and celery reach desired texture.

ABOUT THE AUTHOR



Michael Pierro is the Mid-Atlantic Regional Sales Manager for Schweid & Sons. His job day in and day out is to sell, promote and manage the Schweid & Sons ground beef in the marketplace. Mike previously worked for Heinz Foodservice.



Smoked Ground Beef and Smoked Brisket Picadillo

BY WENFORD PATRICK SIMPSON

INGREDIENTS

1/4 cup Oil
1 cup Diced Onion
1 cup Diced Pepper
2 teaspoons Fresh Thyme
1/2 cup Diced Carrot
1/2 cup Diced Scallion
1/2 cup Black Raisin
2 pounds Ground Beef, Schweid & Sons Butcher's Blend
1 cup Smoked Diced Brisket
1 teaspoon Oregano
1/2 teaspoon Ground Cumin
1/4 teaspoon Salt
1/2 teaspoon Black Pepper
1 teaspoon Paprika
1 teaspoon Garlic Powder
1 teaspoon Onion Powder
1 teaspoon Memphis Barbecue Dry Rub
1 cup Barbecue Sauce



DIRECTIONS

1. Put skillet on the stove with oil when the oil is hot add fresh ingredients cook for 3 minutes on low flame until medium tender.
2. Add ground beef and diced smoked brisket with remaining dry ingredients with raisin and barbecue sauce. Allow to cook for about 5 minutes on low flame.
3. Serve over white rice with vegetable of choice.

ABOUT THE AUTHOR



Chef Patrick began cooking as a young child in St. Ann's Parish, Jamaica. In high school, he interned at Club Caribbean and was offered a job immediately after graduation. He worked in several resorts and then took his talents to the seas, working for the Royal Caribbean Cruise Line and Disney Cruise lines. After returning to the land, he settled in New York City where he took the Executive Chef position at Negril Restaurant. Chef Patrick now delights customers at B.B. King Blues Club and Grill and the Highland Ballroom in the heart of New York City. When he isn't in the kitchen overseeing anywhere from 40 to 50 people, he's handing out samples in Times Square or giving presentations in Bloomingdales or Macy's. Chef Patrick pushes the boundaries in the kitchen, creating a truly unique dining experience born out of Caribbean spices, Southern cooking and an American flair. Each dish he creates is a work of art, not only in flavor combinations, but on the plate as well.



Bolognese

BY ANTHONY KROBINSKY

INGREDIENTS

Onion
Carrot
Celery
Garlic
Ground Beef, Schweid & Sons Butcher's Blend
Whole Tomato
Red Wine
Salt & Pepper
Fresh Basil
Rosemary
Parm Rind (secret ingredient)



DIRECTIONS

1. Sweat onion, celery & carrot.
2. Add garlic, ground beef.
3. Deglaze with red wine.
4. Add tomatoes, parm rind.
5. Add salt and pepper, fresh herbs. 30 minutes tops.

ABOUT THE AUTHOR

Anthony Krobinsky is a sales consultant for Reinhart Atlanta. He is originally from South Philadelphia with pasta on his mind, every day all day.





Meatloafs



MeeMaw's Molasses Meatloaf

BY RYAN T MCNUTT, CEC

MeeMaws Molasses Meatloaf over Rooster Potato Salad with Steamed Zucchini.

INGREDIENTS

5 pounds Ground Beef, Schweid & Sons The All American
6 Eggs
1 1/2 cups MeeMaws Molasses KC BBQ Sauce
1 1/2 cups Bread Crumbs
1 tablespoon Worcestershire Sauce
1 cup Diced Red Peppers
2 cup Sliced Mushrooms
1 teaspoon Kosher Salt
1 teaspoon Black Pepper



DIRECTIONS

1. Combine all ingredients in a large mixing bowl and combine with your gloved hands till completely blended. Use care not to over mix.
2. Divide into 3 equal parts and pack tightly into 3 well oiled 1/3 size pans.
3. Bake in a 350 degree oven for between 30-40 minutes till you have an internal temperature of 165 degrees of doneness.
4. Pull and let cool on counter. Use 1 for dinner and great leftover meatloaf sandwiches! Freeze the other 2 for easy defrost and future dinners!

ABOUT THE AUTHOR



Ryan McNutt first started in the Kitchen at age 14. He worked in the industry for 33 years in resorts, hotels, free standing restaurants, with 20 years in Country Clubs. He has spent over 2 years with US Foods as Division Chef! Happy and Passionate Husband, Father, and Chef.



Bill's Meatloaf

BY IVY STARK

Taking comfort food to the next level, Bill's meatloaf will make you feel like you're right in your mama's kitchen. With a delicious blend of ground beef, sweet and savory glaze, topped with mushroom gravy, you can't beat it.

INGREDIENTS

- 1 12-ounce Slab Meatloaf (below)
- 1 ounce Meatloaf Glaze
- 4 ounces Mashed Potatoes (recipe)
- 3 ounces Wild Mushroom Gravy (recipe)
- 4 pieces Charred Broccoli (recipe)
- 5 pounds Ground Beef, Schweid & Sons Butcher's Blend
- 3 cups Chopped Caramelized Onions
- 2 tablespoons Dried Thyme
- 4 tablespoons Chopped Garlic
- 1 tablespoon Red Pepper Flakes
- 1/4 cup Salt
- 1 cup Ketchup
- 1/2 cup Worcestershire
- 7 Eggs, beaten
- 4 cups Panko
- 2 cups Milk
- 1 1/4 cup Brown Sugar
- Wild Mushroom Gravy
- 2 pounds sliced wild mushrooms
- 2 quarts of your favorite gravy recipe



DIRECTIONS

1. Brush meatloaf with meatloaf glaze and heat meatloaf through. While heating, spoon hot mashed potatoes to one side of the oval dinner plate, place hot broccoli to the other side.
2. Spoon wild mushroom gravy over mashed potatoes. Place hot meatloaf atop potatoes and broccoli as shown.
3. Make the glaze: whisk all ingredients together until well combined.
4. Make the meatloaf: combine all ingredients in a large bowl by hand until combined, being careful not to overwork.
5. Turn meatloaf out into mold that has been sprayed with food release spray. Spread glaze evenly over the top of the meatloaf.
6. Place in 400 degree oven and bake until meatloaf reaches an internal temperature of 150 degrees. Remove from oven and allow to cool at room temperature and refrigerate until needed.
7. Wild Mushroom Gravy: Saute mushrooms in a mix of equal parts butter and blended oil in a large rondeau.
8. Add gravy and bring to a simmer, cook 5 minutes to combine flavors and season with salt and freshly ground black pepper.

ABOUT THE AUTHOR



Ivy Stark is the Corporate Executive Chef of the popular modern Mexican restaurant Dos Caminos with six U.S. locations in New York City, Atlantic City, and Fort Lauderdale. Ivy is also the Corporate Executive Chef of Bill's Bar and Burger with five U.S. locations in New York City, Atlantic City, and Pittsburgh. After graduating with a Bachelor of History from University of California, Los Angeles, Ivy went on to culinary school at Peter Kump's (now the Institute for Culinary Education). She has worked in many highly-acclaimed restaurants including Border Grill, Cena, Ciudad, Zocalo, and Rosa Mexicano. Regarded as a trusted authority on Mexican cuisine, Stark is ranked among New York's top chefs and has been consistently featured on national and local TV broadcasts including the Today Show, CBS Early Show, ABC News, and WABC-TV as well as being cited as an authority on Mexican cuisine. Her first book, "Dos Caminos' Mexican Street Food: 120 Authentic Recipes to Make At Home," was released in October 2011, and she was nominated for the 2012 Golden Whisk Award by the Women Chefs and Restaurateurs (WCR) organization, recognizing Stark's commitment, excellence and innovation as a chef and as a woman. Her second cookbook entitled "Dos Caminos Tacos: 100 Recipes For Everyone's Favorite Mexican Street Food" hit shelves in May 2014.



Bacon Wrapped Meatloaf

BY LENNY GIARRATANO

It's a very basic meatloaf recipe with outstanding flavor and moisture. Also you can make a version featuring diced local pears.

INGREDIENTS

10 pounds Ground Beef, Schweid & Sons Butcher's Blend
8 Eggs
2 1/2 cups Fine Diced Onion
1 cup Fine Diced Celery
1 cup Dried Currants
3 tablespoons Chopped Garlic
1 1/2 cups Ketchup, plus additional for coating
1/2 cup Worcestershire
1/8 cup Soy Sauce
1 1/2 cup A1 Sauce
1 1/2 tablespoon Coarse Black Pepper, plus additional for top of meatloaf
1 1/2 tablespoon Kosher Salt
1 1/2 tablespoon Dry Oregano
4 cups Panko Crumbs
Applewood Smoked Bacon as needed, 14-18 ct thickness



DIRECTIONS

1. Mix all ingredients very well by hand. DO NOT use a mixer.
2. Divide into 4 loaves and place on sprayed sheet pan.
3. Diagonally place 5-7 strips of bacon on each loaf, tucking underneath.
4. Smother each loaf with 1/2 cup ketchup.
5. Sprinkle 1/2 tsp coarse pepper on each loaf.

Bacon Wrapped Meatloaf Continued

6. Preheat convection oven to 250f
7. Cook 30 minutes, then rotate and cook another 30 minutes.
8. Increase oven temperature to 350 and cook until ketchup just starts to caramelize (about 15 minutes).
9. Rest at least 30 minutes before slicing and serving.

ABOUT THE AUTHOR

Lenny Giarratano is a 30 year food and beverage professional with 12 years as Executive Chef of private clubs in the Hilton Head Market. He enjoys growing vegetables, fishing, and cooking local “comfort” cuisine.



Meatloaf

BY SCOTT EMERSON

This is a fun spin on a classic ground beef dish. The interesting part about this dish is that it is not spicy like the jelly, but has a tremendous amount of added flavor from the jelly. The reason is that the capsaicin (which is the natural chemical that produces the spicy flavors) is fat-soluble. Once the meatloaf cools the fat is all on top and is removed.

INGREDIENTS

5 pounds Schweid & Sons Signature Series Ground Chuck Brisket
12 Pete & Gerry's Organic Eggs
1 pound Caramelized Onions
1 pint Cedar Hollow Cranberry Habanero Jelly
2 tablespoons Kosher Salt

DIRECTIONS

1. Mix all ingredients in a s/s bowl and let marinate for 30 minutes.
2. Pack meatloaf into a rectangle casserole dish and bake at 350°F for 45 minutes or until internal temperature is 165°F. Allow to cool over night in baking dish.
3. Remove from dish and slice 2" wide.
4. Grill, bake or pan sear until hot.
5. Serve with your favorite sauce. Mine is molasses ketchup - 1/4 molasses, 1/4 cider vinegar, 2/4 ketchup.

ABOUT THE AUTHOR



Scott Emerson is Executive Chef of the Okemo Mountain Resort (responsible for 14 restaurants), Executive Chef of the Coleman Brook Tavern (Okemo's 300 seat upscale casual dining restaurant) with an Industry leading Farm to Table food program; Cutting Edge Old School.



Mozzarella Stuffed Meatloaf

BY FRANK SCIBELLI

The Mozzarella Stuffed Meatloaf is a favorite at Mama Ricotta's and is often featured during the colder months. It is a recipe from the Scibelli family and is made with our house made mozzarella that we make daily.

INGREDIENTS

- 1 pound Ground Beef, Schweid & Sons Butcher's Blend
- 1 pound Ground Veal
- 1 Pound Ground Pork
- 1/2 cup Grated Pecorino Romano Cheese
- 1 Large Egg
- 1 1/2 tablespoon Kosher Salt

Mozzarella Stuffed Meatloaf Continued

1/2 teaspoon Black Pepper
1 cup Parsley, chopped
5 slices Day Old Crusty Italian Bread, torn into large pieces
1 cup Water
1 cup Half & Half Cream
1 1/2 cup Mozzarella, sliced into 1/4" strips

DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a large bowl, combine all ingredients, except the mozzarella cheese, and mix well.
3. On a large sheet of parchment paper, form meatloaf into a loaf. Create a well down the center of the loaf and fill with sliced mozzarella.
4. Form meat back over mozzarella and place into a 9x12 loaf pan.
5. Bake uncovered at 350 degrees for approximately 45 minutes.

ABOUT THE AUTHOR



Frank Scibelli began his career as a restaurateur in 1992 when he opened Mama Ricotta's, his award-winning Italian restaurant, in Charlotte, North Carolina. Though Scibelli earned his MBA from Wake Forest University and enjoyed early success as a business consultant, his love of good food drew him toward the restaurant business. The savvy restaurateur has since merged his business acumen with his lifelong passion to become one of the foremost restaurateurs in Charlotte, often pioneering the culinary scene with innovative concepts. Scibelli's philosophy is simple: he creates restaurants that serve the food that he loves to eat, concepts that were formerly missing in the city. Then, he seeks out the best people to learn from, often traveling abroad to find them, and couples his food education with the best ingredients. Scibelli's concepts focus on high volume, fine casual establishments. At each place, families and people of all ages congregate in comfortable, jovial environments to enjoy scratch made meals, prepared fresh everyday. Founded by Frank Scibelli in 1992, FS Food Group remains true to its strong commitment in maintaining scratch kitchens using fresh, quality ingredients. Whether it is authentic Italian at [Mama Ricotta's](#), true Tex-Mex at [Paco's Tacos & Tequila](#) or authentic Texas-style barbecue at [Midwood Smokehouse](#), FS Food Group delivers the very best in each category, as well as remarkable catering services with [Plate Perfect Catering](#). Scibelli's restaurant empire originally founded Bad Daddy's Burger Bar and Cantina 1511.



California Meatloaf

BY MICHELLE SNYDER

California Meatloaf is a family favorite and a fresh spin on an old favorite.

INGREDIENTS

2 pounds Ground Beef, Schweid & Sons The All American
1 pounds Ground Mild Sausage
2 Large Whole Eggs
1 Whole Diced Onion
1 26-ounce can Drained Rotel Diced Tomatoes with Green chilis
1/2 teaspoon Ground Black Pepper
1/2 teaspoon Salt
2 12-ounce cans Contanada Tomato Sauce
Tomato Sauce Topping
3 Large Ripe Avocados
2 Diced Roma Tomatoes
1 Small Diced Red Onion
1 teaspoon Minced Garlic



DIRECTIONS

1. Preheat Oven to 350.
2. Combine topping to create fresh guacamole, set aside and chill.
3. Prepare meatloaf by combining meatloaf ingredients and mold into loaf.
4. Top meatloaf with tomato sauce, cover with foil and bake for 1 hour 30 minutes.
5. Take foil off and brown for an additional 10 minutes.
6. Cut meatloaf into slices and serve each portion topped with 2oz of the chilled guacamole and serve.

ABOUT THE AUTHOR



Michelle Snyder is the Distributor Account Manager for Acosta Foodservice.



Bacon Wrapped Smoked Meatloaf

BY EVA PESANTEZ

There is little more comforting than a meatloaf meal. We have given new life to mom's classic by wrapping it in bacon and smoking it.

INGREDIENTS

2 1/2 pounds Ground Beef, , Schweid & Sons The ABC Blend
1/2 cup Spanish Onion, diced
1/2 cup Apple Wood Bacon, diced
4 cloves Garlic, chopped
2 Eggs
1/2 cup Ketchup
1/2 cup BBQ Sauce, Brother Jimmy's or your favorite, plus extra for basting
1 tablespoon Spicy Mustard (like Guldens)
1 tablespoon Worcestershire Sauce
1 cup Bread Crumbs, Fresh or Panko
1/4 cup Milk
1 teaspoon each chopped Thyme, Italian Parsley
1 teaspoon Ground Black Pepper
2 teaspoon Kosher Salt
12 slices Apple Smoked Bacon
A handful of wood chips, Apple, Maple, Cherry

DIRECTIONS

1. Preheat your grill to about 325 degrees F and soak you chips in some water. You will be using the coals or gas on only half of your grill.
2. Place a sauté pan over medium heat and add the chopped bacon. Once the fat starts to render (or melt out), add the onion and garlic. Continue to cook until the onions have softened and become translucent. Remove from heat and let cool.
3. Combine the breadcrumbs and milk. Set aside.
4. Mix together the eggs, ketchup, bbq sauce, mustard, Worcestershire, herbs, salt and pepper. Combine with the ground beef, bread crumbs and the cooled onion/bacon mixture. Mix well with your hands until everything is well incorporated.
5. Lay out the bacon on a baking rack, just slightly overlapping. Shape the meat mixture (into a log) on the bacon, it should be about 12 inches long. Fold the bacon around the meatloaf then carefully roll the bacon so that the seam is on the bottom.

ABOUT THE AUTHOR



Corporate Executive Chef **Eva Pesantez**'s strong culinary background has led her to the top of the culinary ladder. Chef Pesantez is now Corporate Executive Chef of Manhattan's hottest nightlife and restaurant chain Brother Jimmy's. With a history ranging from pastry chef to the owner of her own catering business, Eva has brought together her culinary weapons, management techniques, and business savvy to take Brother Jimmy's Southern BBQ to the next level. Eva Pesantez's first launched her career at The Cook in Shelter Island, New York, a position she remained in for three years before returning as Executive Chef, after a brief hiatus as the Pastry Cook at the Four Season's Hotel, which serviced one of Boston's Top 5 Restaurants, Aujourd'hui. Eva further proved her distinguished abilities as she simultaneously held positions as Pastry Cook and Sous Chef at notable Boston restaurant, Icarus. Ready to hit the captivating New York culinary circuit, she took a Sous Chef position at Monkey Bar under former Bouley chef, Kurt Gutenbrunner and then at Drover's Tap Room, both in New York City. With a solid background and knowledge of culinary business and techniques, Eva's entrepreneurial spirit led her to her own catering business, Savor, which launched in 2005. Sharing a space at the time within the central food headquarters of Brother Jimmy's, she quickly realized that the ever-growing chain, needed a hand overseeing the food at all of the Brother Jimmy's locations. This project in overseeing the Brother Jimmy's commissary, turned into more of an opportunity than she thought. Eva hasn't wasted any time since her appointment in November 2008; she redesigned the Brother Jimmy's dining experience by introducing lunch specials and a new brunch menu.



Meatloaf

BY ANNA REDINGER

This meal is not for dieters, it's an indulgence of comfort food!

INGREDIENTS

5 pounds Certified Angus Beef, Schweid & Sons CAB Butcher's Blend

1/4 cup Paprika

1/4 cup Garlic Powder

2 tablespoons Salt

1 tablespoon Black Pepper

2 1/2 cup Chopped Onion,

2 1/2 cup Chopped Green Bell Pepper

5 eggs, lightly beaten

1 cup Quick Oats, lightly pulsed in food processor

2 15-ounce Cans Diced Tomatoes, with the juices

2 1/2 cup Prepared Macaroni & Cheese of your choice, pasta must be al dente

30 slices Applewood Smoked Bacon



DIRECTIONS

1. Preheat oven to 325F. In a large mixing bowl, combine beef, spices, eggs, onion, peppers, tomatoes with juice and oats, until well blended.
2. Use parchment paper on your sheet pan. Build a bacon-lattice-base on the parchment paper, approx 15x15. Make sure the strips are tucked together tightly because they will shrink. On the bottom 1/3 of the lattice-base, place 2/3 of the meatloaf mixture, molded into a football shape, leave 3" of bacon at each end. Create a well in the center of the meatloaf mold, with 1" thick wall all the way around; fill it with macaroni and cheese.
3. Add the remaining meatloaf on top and seal around the edges with your hands. Fold the bacon-lattice up and over the loaf and tuck the ends underneath.
4. Bake uncovered for 1.5 hours, then increase the heat to 400F and bake for another 10min, just long enough to crisp the bacon and reach internal temperature of 165F (make sure you are temping the meatloaf and not the Mac n' Cheese; you might have to test a couple spots to make sure).

Meatloaf Continued

5. If the bacon begins to over cook before the meatloaf is ready, turn down the temp and cover lightly with foil.
6. Let it rest 20 minutes before slicing.

ABOUT THE AUTHOR

Anna Redinger is the Operator Specialist for Waypoint, and part of the Culinary Team. She attended culinary school at Central Piedmont Community College in Charlotte, NC. She traveled to the Virgin Islands in early 2000's to expand on her culinary skills and knowledge. She returned to the States after a couple of years in paradise and has been a part of the broker community ever since.



THANK YOU'S

Special thanks goes to all the Chefs, friends, partners and other culinary vanguards that helped us to put this book together. Without you, this book would just have one meatball recipe and that's really just a blog post, not a book.

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We thank all of you for your support and are proud to call you family.

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CONTACT

For retail & supermarket business inquiries contact Jamie Schweid
jschweid@schweidandsons.com

For food service business inquiries contact Bill Schmitt
bschmitt@schweidandsons.com

For marketing and public relation business inquiries contact Rev Ciancio
rciancio@schweidandsons.com