

HOLTEN

MEAT INCORPORATED



Southwestern Recipe Book

Beef Pepper Olé

Serving suggestions - serve with Spanish rice or whipped potatoes.

40 Servings

Ingredients

**1 Box Holten Beef Pepper Steaks,
4 oz (#17020), frozen**

3 quarts prepared brown gravy
(regular or sodium modified)

5 tablespoons chili powder

1 tablespoon ground cumin

4 cups diced red and green bell
peppers (fresh or frozen)

Preparation

1. Place *Beef Pepper Steaks* on a preheated (350°F) grill and cook until juices begin to “pool”. Turn pattie and continue cooking until juices run clear and *until internal temperature reaches 160°F*:
2. Shingle stack Steaks in steam table pan, and place in steam table.
3. Add chili powder and cumin to brown gravy. Work in with wire whisk. Bring gravy to simmer.
4. Blanch red and green peppers until just soft.
5. Serve one Steak with about 2½ ounces of gravy.
6. Garnish with red and green peppers.

Mexical Beef Luncheon Steak

Serving suggestions - serve with sides of Spanish rice or limed rice and cornbread.

40 Servings

Ingredients

1 Box Holten Beef Luncheon Steaks, 4 oz (#21003), frozen

64 ounces thick & chunky salsa

1 bunch fresh parsley, washed

Preparation

1. Preheat oven to 350°F convection, 400°F conventional.
2. Place ***Beef Luncheon Steaks*** on ungreased sheet pans and bake for 7 - 10 minutes, *until internal temperature reaches 160°F*. For best results, turn slices.
3. Remove from oven and shingle stack ***Beef Luncheon Steaks*** in two steam table pans, 10 per row, 2 rows.
4. Pour salsa evenly over luncheon steaks. Cover pans and return to oven for an additional 3 - 5 minutes.
5. Remove from oven and transfer to steam table. Serve hot one steak with 1½ ounces salsa on top. Garnish with fresh chopped parsley.



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Beef Tamale Steak with Three Salsas

Pan-fried Top Sirloin with chili-lime sauce, and a selection of corn, tomatillo and red pepper salsas.

24 Servings

Ingredients

24 Holten Top Sirloin Butt Steaks

Tomatillo Salsa

- 1 lb tomatillos, peeled, blanched, drained, cooled and quartered
- 6 ounces golden or yellow tomatoes, diced ¼ inch
- ¼ ounce red jalapeno peppers, sliced ⅛ inch
- 2 tablespoons lime juice
- 1 tablespoon cilantro, chopped
- 1¼ teaspoons salt
- 1 teaspoon sugar

Corn Salsa

- 1 pound whole corn kernels
- 3 ounces green bell peppers, diced ½ inch
- 2 ounces red onion, diced
- ¼ cup white wine vinegar
- ¼ ounce garlic, minced
- 1¼ teaspoons salt
- 1 teaspoon pepper

Red Bell Pepper Salsa

- 8 ounces red bell pepper, julienned ¼ inch
- 4 ounces yellow bell peppers, diced ¼ inch
- 1 ounce green onions, chopped
- ½ ounce garlic, minced
- 3 tablespoons red wine vinegar
- ¾ teaspoon ground cumin

Chili-Lime Sauce

- 1 tablespoon chili oil
- 1 tablespoon ground cumin
- 1 teaspoon red pepper flakes
- 1 quart beef stock
- ½ cup lime juice
- ½ cup tequila
- ⅓ cup cilantro, chopped
- 2 teaspoons pepper
- 1½ teaspoons salt
- ⅓ cup water
- ¼ cup cornstarch

48 corn husks

24 garlic pearls, blanched

Preparation

- Tomatillo Salsa:** Combine tomatillos, tomatoes, jalapeno peppers, lime juice, cilantro, salt and sugar. Cover and refrigerate.
- Corn Salsa:** Combine corn, bell peppers, onion, vinegar, garlic, salt and pepper. Cover and refrigerate.
- Red Bell Pepper Salsa:** Combine red bell peppers, yellow bell peppers, green onions, garlic, vinegar and cumin. Cover and refrigerate.
- Chili-Lime Sauce:** Heat oil over medium heat in saucepan; add cumin and pepper flakes. Cook, stirring, 1 minute. Add beef stock, lime juice, tequila, cilantro, salt and pepper; bring to boil. Reduce heat and reduce by 1/2 cup. Mix water and cornstarch; add to saucepan. Bring to boil, stirring, until slightly thickened. Set aside; keep hot.

For each serving, to order:

- Grill 1 steak in hot nonstick skillet to desired doneness, turning once; plate steak on two decoratively tied corn husks. Deglaze skillet with 3 tablespoons sauce; drizzle over steak. Top steak with 1 garlic pearl; accompany with 1⅓ tablespoons each of the three salsas.



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Blackened Top Sirloin with Red Pepper Sauce

Thinly-sliced top sirloin rubbed with red pepper sauce and blackening spice, grilled and served with red pepper dipping sauce.

24 Servings

Ingredients

24 Holten Top Sirloin Butt Steaks

Red Pepper Sauce

- 2½ pounds red bell pepper, chopped
- 8 ounces red onions, chopped
- ¼ cup olive oil
- 2 tablespoons garlic, minced
- 1 quart chicken broth
- 2 cups canned whole tomatoes with juice
- 2 tablespoons Balsamic vinegar
- ½ teaspoon ground white pepper
- 2 tablespoons unsalted butter

Blackening Seasoning Mixture

- ⅓ cup sweet paprika
- 3 tablespoons onion salt
- 3 tablespoons dried oregano
- 3 tablespoons dried thyme
- 2 tablespoons ground fennel seed
- 2 tablespoons garlic powder
- 1 tablespoon ground black pepper
- 1 tablespoon cayenne pepper
- 1 tablespoon ground white pepper

Salt as necessary

Preparation

- Red Pepper Sauce:** Sauté peppers and onions in oil in large skillet over medium heat 15 to 20 minutes or until tender. Add garlic; sauté 3 to 4 minutes. Add broth, tomatoes and vinegar; cook 30 minutes, stirring occasionally. Place pepper mixture in food processor or blender; cover and puree. Strain; discard solids. Stir in pepper; whisk in butter. If necessary, cook to reduce pepper mixture to 6 cups; keep hot.
- Blackening Seasoning Mixture:** Combine paprika, onion salt, oregano, thyme, fennel seed, garlic powder, black pepper, cayenne pepper and white pepper in bowl; mix thoroughly. Rub 1 to 2 teaspoons seasoning mixture into both sides of each steak. Cover and refrigerate until ready to use.

For each serving, to order:

- Grill 1 steak to desired doneness, turning once; season lightly with salt. Thinly slice steak. Plate #16 dipper (¼ cup) **Red Pepper Sauce**; fan sliced beef on sauce.



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Chile-Rubbed Steak Sandwich

A tender Coulotte steak seasoned with a smoky chipotle chile rub, grilled to order and served on a toasted baguette with sautéed peppers, onions and mushrooms.

24 Servings

Ingredients

24 Holten Coulotte Steaks

Sautéed Vegetables:

- ½ cup vegetable oil
- 4 pounds red onion, thinly sliced
- 3 pounds red bell pepper, sliced into strips
- 2 pounds button mushrooms, sliced

Spice Rub:

- 1 teaspoon ground black pepper
- 1 teaspoon chile de arbol
- 1 teaspoon chipotle chile powder
- 1 teaspoon dried thyme
- 1 teaspoon paprika
- 1 teaspoon garlic, granulated
- 1 teaspoon ground cumin

24 each French baguettes, 6 inches long, sliced in half

Preparation

- Sautéed Vegetables:** On hot griddle, heat oil. Add onions, peppers and mushrooms. Cook and stir until limp and lightly browned. Remove from griddle; cool. Cover and set aside.
- Spice Rub:** In bowl, mix black pepper, chile de arbol, chipotle chili powder, thyme, paprika, garlic, and cumin. Cover and set aside. Yield: ½ cup.

For each serving, to order:

- Rub each side of 1 steak with ½ teaspoon **Spice Rub**. Grill steak. On griddle, brown cut sides of baguette piece.
- Place steak on bottom bread half; top with ½ cup **Sautéed Vegetables**. Cover with top bread half. Cut in half. Plate and serve.



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Chili Rubbed Steaks with Roasted Pepper and Tomato Relish

Seasoned steaks grilled to order and served with Roasted Pepper and Tomato Relish

24 Servings

Ingredients

24 Holten Ribeye Steaks

Chili Rub:

- 1/3 cup chili powder
- 1/4 cup lime juice
- 2 tablespoons black pepper, freshly ground
- 1 1/2 teaspoons dried oregano leaves, crushed

Roasted Pepper and Tomato Relish:

- 3 cups roasted red peppers, rinsed, drained and chopped
- 2 cups green tomatoes, chopped
- 2 cups tomatoes, chopped
- 1 cup red onion, diced
- 1/3 cup olive oil
- 1/4 cup cilantro, minced
- 3 tablespoons red wine vinegar
- 1 teaspoon salt

Preparation

1. Make *Chili Rub*: Combine chili powder, lime juice, pepper and oregano. Spread seasoning mixture evenly over both sides of steaks. Cover and refrigerate up to 4 hours.
2. Make *Roasted Pepper and Tomato Relish*: Combine red bell peppers, green tomatoes, tomatoes, onion, oil, cilantro, vinegar and salt. Cover and refrigerate at least 1 hour.

For each serving, to order:

1. Grill seasoned steak to desired doneness, turning once.
2. Plate 1 steak. Serve with #16 scoop (1/4 cup) *Roasted Pepper and Tomato Relish*.



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Grilled Steak Sandwich with Salsa Spread

*Pepper-rubbed, thinly sliced steak stacked on grilled sourdough
with lettuce and a salsa spread.*

24 Servings

Ingredients

24 Holten Strip Steaks

Salsa Spread

- 1¾ cups mayonnaise
- 1 cup prepared salsa, drained
- 2 ounces green onions, sliced
- 2 tablespoons cilantro, minced

24 slices sourdough or Italian bread,
1-inch thick slices, grilled

1½ pounds iceberg lettuce

2 tablespoons cracked black pepper

Preparation

1. *Salsa Spread*: Combine mayonnaise, salsa, green onions and cilantro; mix thoroughly. Cover and refrigerate until ready to use. Yield: 3 cups.

For each serving, to order:

1. Coat both sides of 1 steak with pepper. Grill to desired doneness, turning once. Thinly slice steak across the grain.
2. Spread 1 side of bread slice with 1-ounce ladle of *Salsa Spread*. Plate and top with 1 ounce lettuce.
3. Arrange steak slices over lettuce.



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Mexican Beef Pitas

Marinated sirloin strips and bell peppers stir-fried and tucked into pita bread with alfalfa sprouts and cheese

24 Servings

Ingredients

24 Holten Top Sirloin Butt Steaks

Marinade

- 1¼ cups olive oil
- ¾ cup fresh lime juice
- 1 tablespoon chili powder
- 1 tablespoon red pepper flakes

- 1½ pounds red onions, julienned
- 12 ounces green bell pepper, julienned ¼-inch
- 12 ounces red bell pepper, julienned
- 12 ounces yellow bell pepper, julienned ¼-inch
- 9 ounces anaheim chili peppers, julienned

1 tablespoon salt

24 whole wheat pita breads, halved and warmed

1½ pounds alfalfa sprouts

1½ pounds Muenster cheese, shredded

1½ pounds Monterey Jack cheese, shredded

Preparation

1. Cut steaks into ⅛-inch thick strips; reserve.
2. **Marinade:** Combine oil, lime juice, chili powder and pepper flakes in bowl; mix thoroughly.
3. Place beef and vegetables into 2 separate heavy duty plastic bags. Add 1¼ cups marinade to beef; mix to coat thoroughly. Add remaining marinade to vegetables; mix to coat thoroughly. Close bags securely; refrigerate 20 minutes or up to 4 hours.
4. Strain any excess marinade from beef; discard marinade.

For each serving, to order:

1. Stir-fry ⅓ cup vegetable mixture in hot skillet over medium-high heat 2 minutes (No additional oil is needed). Add 3 ounces beef; continue to stir-fry 1 to 1½ minutes or until beef is no longer pink. Season lightly with salt.
2. Open 2 pita bread halves; portion ¼ to ½ ounce alfalfa sprouts and ½ ounce cheese into each. Fill each with half of hot beef mixture; plate.

FOR BUFFET SERVICE: Marinate beef and vegetables as directed above. Stir-fry beef, in batches, in hot skillet or wok until no longer pink; remove from pan and reserve. Stir-fry vegetables in same pan until tender-crisp. Add reserved beef; cook until heated through. Keep mixture at 140°F or above in buffet pan. Serve with pita halves, alfalfa sprouts and cheese.



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Pronto Spicy Beef and Black Bean Salsa

Top Sirloin rubbed with Spicy Seasoning, grilled and served with Black Bean Salsa.

24 Servings

Ingredients

24 Holten Top Sirloin Butt Steaks

Spicy Seasoning

- ¼ cup chili powder
- 2 tablespoons ground cumin
- 1 tablespoon salt
- 2 teaspoons cayenne pepper

Black Bean Salsa

- 1½ quarts canned black beans, rinsed and drained
- 1 quart tomatoes, chopped
- 3 cups red onion, minced
- ¾ cup cilantro, chopped

Cilantro sprigs as needed

Preparation

1. ***Spicy Seasoning***: Combine chili powder, cumin, salt and cayenne pepper; mix thoroughly. Reserve.
2. ***Black Bean Salsa***: Combine black beans, tomatoes, onion and cilantro and 3 tablespoons reserved ***Spicy Seasoning*** in large bowl; mix thoroughly. Cover and refrigerate until ready to use.
3. Rub remaining ***Spicy Seasoning*** over surface of steaks. Cover and refrigerate until ready to use.

For each serving, to order:

1. Grill 1 steak to desired doneness, turning once. Thinly slice steak; plate with with #8 scoop (½ cup) ***Black Bean Salsa***. Garnish with cilantro.



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Santa Fe Steak Asada

A grilled ribeye steak brushed with spicy guajillo chile puree, layered on a bolillo roll with bean dip, guacamole and sour cream.

Try this! Signatures - Steak Asada Burrito: Prepare steak as directed; slice thin. Spread warm flour tortilla with bean dip; cover with steak strips and remaining ingredients and roll up. Accompaniments - Pico de Gallo (fresh salsa made from diced tomatoes, red onions and jalapenos) or prepared tomato salsa can be used in place of salsa verde.

24 Servings

Ingredients

24 Holten Ribeye Steaks

Chile Puree

10 dried guajillo chilies
2 cups boiling water

Ground black pepper as needed

24 mexican rolls (bolillos) or
24 kaiser rolls, split, toasted

3 cups prepared bean dip

24 leaves lettuce

48 slices tomato

3 cups prepared guacamole

3 cups prepared salsa verde

3 cups sour cream

Preparation

1. Make **Chile Puree**: Stem and seed chilies. Place in bowl. Cover with boiling water; set aside 30 minutes. Drain, reserving water. Puree chilies in processor or blender, adding enough reserved water to make smooth puree. Cover and refrigerate. Yield: 1½ cups.
2. Brush each steak with 1 teaspoon **Chile Puree**.

For each serving, to order:

1. Grill, or over high heat pan-broil, 1 steak to desired doneness. Season with pepper. Spread bottom roll half with 2 tablespoons bean dip.
2. Plate: Top with 1 lettuce leaf, 2 tomato slices, steak and roll top. Serve with 2 tablespoons each guacamole, salsa verde and sour cream.



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Strip Steak with Roasted Green Chili-Corn Relish & Fried Onions

Seasoned strip loin steak grilled and served with hot and crispy onions and Chile-Corn Relish for dipping.

24 Servings

Ingredients

24 Holten Strip Steaks

Roasted Green Chili-Corn Relish

- 12 ounces red onions, finely diced
- 2 ounces garlic, minced
- 1 tablespoon olive oil
- 2 pounds corn kernels, fresh, cooked
- 2 pounds tomatoes, diced
- 1 pound roasted poblano chilies, peeled, seeded, diced
- 1 cup beef broth
- 2 teaspoons salt
- 1 teaspoon black pepper, freshly ground

Hot & Crispy Onions

- 2¼ pounds yellow onions, thinly sliced, separated into rings
- All-purpose flour, as needed
- Vegetable oil, as needed
- Salt, as needed
- Cayenne pepper, as needed

Freshly ground black pepper, as needed

1½ cups cilantro, chopped

Preparation

- Roasted Green Chili-Corn Relish:** Sauté onions and garlic in oil until translucent. Add corn, tomatoes, chilies and beef broth. Cook, tossing gently, over medium heat until hot. Season with salt and pepper; keep warm.
- Hot & Crispy Onions:** Cut onion into very thin slices; separate into rings. For each serving: lightly coat 1½ ounces onion rings in 1 tablespoon flour; shake onions in sieve to remove excess flour. Deep fry in 350°F vegetable oil until golden brown; drain on paper towel. Season with salt and cayenne pepper, as desired. Repeat procedure as needed with remaining onion rings.

For each serving, to order:

- Grill 1 steak, turning once, to desired doneness. Season with pepper if desired
- Plate steak; top with onion rings. Combine generous ⅓ cup warm chili mixture and 1 tablespoon cilantro and serve with steak and onions.



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South of the Border Pork Chops

Serving suggestions - serve with cornbread and sides of Spanish rice, limed rice, or red beans.

40 Servings

Ingredients

1 Box Holten Pork Choppes, 4 oz (#21012), frozen

Nonstick pan coating or baking paper as needed

10 cups mild chunky salsa, prepared

3½ cups water

1 cup lemon juice

¼ cup ground cumin

Preparation

1. Preheat oven to 325°F convection, 375°F conventional.
2. Place **Pork Choppes** on sheet which has been sprayed with non-stick agent, or onto baking paper.
3. Place **Pork Choppes** in oven and cook for 8 - 12 minutes, turning once, *until internal temperature reaches 165°F.*
4. Remove **Pork Choppes** from oven and shingle stack in steam table pan.
5. Combine salsa, water, lemon juice, and cumin. Pour evenly over **Pork Choppes**.
6. Cover pan with foil and place back into oven for 5 minutes.
7. Serve hot.

Santa Fe Pork Sandwich

1 Serving

Ingredients

1 Holten Homestyle Boneless Pork Loin Fritter, 7 oz (#20009), frozen

2 slices of any Mexican Cheese, or Cheddar Cheese

Lettuce

Tomato slices

1 ounce prepared chile puree

2 ounces prepared salsa

1 mexican roll (bolillo) or kaiser roll, split, toasted

Preparation

1. Deep fry fritter in 350°F oil until fritter floats to surface and internal temperature reaches 160°F.
2. On serving plate, top bottom half of roll with a Pork Loin Fritter and two slices of cheese. Grill or toast until cheese is melted.
3. Top with lettuce, tomato slices, chili puree, and salsa. Cover with top half of bun. Serve with tortilla chips and bean dip or salsa