



I'm Dreaming of... 12 Holiday Beef Recipes



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Nothing says "holiday" like friends and family gathered 'round a delicious feast. From appetizers and main courses to breakfast and brunch, here are a dozen beef recipes sure to make this holiday season more joyful than ever!

'Tis The Season Appetizers

Bite-Sized Sweet & Spicy Beef Ribs: A sweet sauce deliciously draped over one-bite Country-Style Beef Ribs. Can you say "Wow!"

Mini Meatball Appetizers with Apricot Dipping Sauce: Baked meatballs made with lean Ground Beef take a dip into a tangy, sweet sauce. Perfect with fruity holiday wines.

Hoisin-Marinated Beef Skewers with Peanut Dipping Sauce: Top Sirloin gets threaded on a skewer for fun, quick pre-dinner bite. Guests of all ages will enjoy this finger food.

Sesame-Soy Steak Stir-Fry on Wonton Crisps: These crunchy hand-held crisps, made with Flat Iron steak, are perfect for those who want to mix and mingle.



Let it Snow Dinners

Classic Tenderloin with Cranberry Drizzle: You simply can't go wrong with a Tenderloin roast, especially when it's paired with Brussels Sprouts and a vibrant cranberry sauce. Great for a party with 8 to 10 people.

Top Loin Steaks with Red Wine Sauce: Tender Top Loin (Strip) steak gets star treatment with a lemon-pepper and parsley rub before hitting the skillet. You can have an extraordinary steak dinner (with sauce) completed in under an hour.

North Woods Hearty Pot Roast: Fork-tender Chuck Shoulder Pot Roast is nestled in a bed of carrots, red-skinned potatoes, leeks and parsnips. This meal is begging to be eaten after a busy day of shopping.

Pepper Crusted Tri-Tip Roast with Garlic-Sherry Sauce: Give a lean Tri-Tip Roast a rub down with peppercorns and garlic before oven-roasting to perfection. This makes a night of wrapping presents exciting for your tastebuds.

Smoky Paprika Rubbed Beef Tenderloin with Roasted Root Vegetables: Red and sweet potatoes get roasted with a succulent Tenderloin in a dish that deserves the center of attention at your intimate dinner party.



Winter Wonderland Breakfasts

Make-Ahead Brunch Beef Strata: Day-old, crusty bread has never tasted so good. Mixed with Ground Beef, eggs and vegetables, this oven baked casserole makes brunch easy.

Steak and Potato Breakfast Stack: An impressive way to make the most of any steak leftovers from the night before. Top a hash brown patty with steak strips and an egg cooked any way. Presto! One more thing crossed off your growing to-do list.

Beef Sticky Buns: Give the classic breakfast pastry a new twist with lean Ground Beef Breakfast Sausage, mushrooms and spinach. What a great way to start the day.



The recipes mentioned above can be found at BeefItsWhatsForDinner.com

