

# Beef

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# Bacon Cheeseburger Meatloaf

## Ingredients

### Meatloaf

- 3 slices bread, torn into small pieces
- 1/2 cup milk
- 1 1/2 lb lean (at least 80%) ground beef
- 8 slices bacon, crisply cooked and crumbled
- 1 cup finely shredded sharp Cheddar cheese (4 oz)
- 1/4 cup dill pickle relish
- 1/2 cup finely chopped onion
- 1 clove garlic, finely chopped
- 1 egg, slightly beaten

### Topping

- 1/3 cup ketchup
- 1 tablespoon packed brown sugar

## Directions

1. Heat oven to 350°F. Line 9x5-inch loaf pan with foil; spray foil with cooking spray.
2. In large bowl, mix bread and milk. Let stand 5 minutes to absorb milk. Add beef, all but 2 tablespoons of the bacon, the shredded cheese, relish, onion, garlic and egg. Mix until well combined. Shape mixture into 8x4-inch loaf. Place in pan.
3. In small bowl, stir together Topping ingredients. Spread on top and sides of loaf. Top with reserved 2 tablespoons crumbled bacon.
4. Bake uncovered 1 hour to 1 hour 15 minutes or until meat thermometer inserted in center of loaf reads 160°F. Cool 10 minutes.
5. Cut meatloaf into slices to serve. Top with desired burger toppings, such as pickle relish, ketchup and mustard.

## Tips

- Serve meatloaf on burger buns for a unique twist on bacon-Cheddar burgers.
- To make ahead, mix meatloaf ingredients, and shape as directed. Brush with topping, and cover with plastic wrap. Refrigerate up to 24 hours. Bake as directed, adding an additional 15 minutes as necessary.

Prep Time: 30 Min	Cook Time: 1hr 55 Min	Total Time: 2hr 25Min	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/bacon-cheeseburger-meatloaf/8ccf1469-2b5f-4e73-a8c7-fc30d7d78bd1>

# Crockpot Chili

## Ingredients

- 2+ lbs Ground Beef
- 1 Medium size chopped Onion (Yellow or White)
- 1 Green/Yellow/Red Bell Pepper
- 3 Cans of Diced Tomatoes (Get the ones that are already seasoned for an extra kick)
- 2 Cans of Kidney Beans (Optional)
- 2 Cans of Tomato Sauce
- 5-6 Tbsp of Chili Powder
- 1 Tbsp Minced Garlic
- ½ Tsp Dried Basil
- ¼ Tsp Salt
- ¼ Tsp Pepper

## Directions

1. Brown ground beef (drain)
2. Add all ingredients to the crock-pot and mix.
3. Set crock-pot 2 hours on high.
4. Stir every hour
5. Set crock-pot on Low for 2+ hours (The longer the better, 4 hours is ideal).
6. Stir every hour
7. Makes 8 Servings

Prep Time: 10 mins	Cook Time: 4hr +	Total Time: ~4 hr	Servings:
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Origin : Betty Crocker (Cira 1985)

URL :

# Instapot - Mongolian Beef

## Ingredients

- 2 pounds flank steak, cut into 1/4" strips
- 1 tablespoon vegetable oil
- 4 cloves garlic, minced or pressed
- 1/2 cup soy sauce
- 1/2 cup water
- 2/3 cup dark brown sugar
- 1/2 teaspoon minced fresh ginger
- 2 tablespoon cornstarch
- 3 tablespoons water
- 3 green onions, sliced into 1-inch pieces

## Directions

1. Season beef with salt and pepper. Put oil in the cooking pot and select browning. When oil begins to sizzle, brown meat in batches until all meat is browned - do not crowd. Transfer meat to a plate when browned.
2. Add the garlic and sauté 1 minute. Add soy sauce, 1/2 cup water, brown sugar, and ginger. Stir to combine.
3. Add browned beef and any accumulated juices. Select High Pressure. Set timer for 12 minutes.
4. When beep sounds turn pressure cooker off and use a quick pressure release. When valve drops carefully remove the lid.
5. Combine the cornstarch and 3 tablespoons water, whisking until smooth. Add cornstarch mixture to the sauce in the pot stirring constantly. Select Simmer and bring to a boil, stirring constantly until sauce thickens. Stir in green onions.

Prep Time: 10 Min	Cook Time: 12 Mins	Total Time: 22 Min	Servings:
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Origin : Internet

URL :

# Instapot - Pot Roast

## Ingredients

- 3 lb. chuck roast
- Kosher salt
- Freshly ground black pepper
- 1 tbsp. extra-virgin olive oil
- 1 onion, chopped
- 3 cloves garlic, minced
- 2 tsp. chopped rosemary
- 1 tsp. chopped thyme
- 3 tbsp. tomato paste
- 2 tbsp. all-purpose flour
- 1/2 c. red wine
- 3 c. low-sodium beef broth
- 1 tbsp. Worcestershire sauce
- 1 lb. baby potatoes, halved
- 4 medium carrots, peeled and sliced on the bias

## Directions

1. Season chuck roast generously with salt and pepper. Turn Instant Pot to Sauté setting, set for 15 minutes, and heat oil. When oil is shimmering, add beef and cook until seared on both sides, about 5 minutes per side. Remove beef then add onion. Cook, stirring occasionally, until starting to soften, about 5 minutes. Stir in garlic, herbs, and tomato paste and cook until fragrant, about 1 minute. Stir in flour, then whisk in wine until combined. Bring to boil and cook until slightly thickened, about 2 minutes.
2. Add broth, Worcestershire sauce, potatoes, and carrots and 1 tablespoon salt and a bunch of freshly ground black pepper. Place beef on top of mixture. Lock lid and set to pressure cook on high for 1 hour.
3. Follow manufacturer's guide for quick release, making sure to wait until cycle is complete before unlocking and removing lid. Let beef rest in sauce for at 10 minutes.
4. Slice roast against grain.

Prep Time: 10 Min	Cook Time:	Total Time: 1 Hr 30 Min	Servings:
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Origin : Internet

URL :

# Italian Cheese-Stuffed Meatloaf

## Ingredients

- 2 eggs
- 1 1/2lb lean (at least 80%) ground beef
- 2 cups soft French bread crumbs
- 1/2 cup shredded Parmesan cheese (2 oz)
- 1/4 cup chopped fresh basil or 1 1/2 teaspoons dried basil leaves
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 cloves garlic, minced
- 1 can (8 oz) pizza sauce
- 1 1/2 cups shredded provolone cheese (6 oz)
- 1 jar (7.25 oz) roasted red bell peppers, drained, chopped SAVE \$
- 1/4 cup chopped ripe olives

## Directions

1. Heat oven to 375°F. Line 15x10x1-inch pan with foil; spray foil with cooking spray. In large bowl, beat eggs. Stir in ground beef, bread crumbs, Parmesan cheese, basil, salt, pepper, garlic and 1/2 cup of the pizza sauce until well combined.
2. On large sheet of foil, shape beef mixture into 12x10-inch rectangle. Top evenly with provolone cheese, roasted peppers and olives to within 1/2 inch of edges. Starting with one 10-inch side, roll up; press seam to seal. Place seam side down in pan.
3. Bake 40 minutes. Remove from oven; spoon remaining pizza sauce over loaf. Insert meat thermometer so bulb reaches center of loaf.
4. Return to oven; bake 15 to 20 minutes longer or until loaf is thoroughly cooked in center and thermometer reads 160°F. Let stand 10 minutes before slicing.

Prep Time: 30 Min	Cook Time: 1hr 40 Mins	Total Time: 2hr 10 min	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/italian-cheese-stuffed-meatloaf/621de436-71e4-466a-b1c4-ddf4fc974482>

# Old Lipton Onion Soup Pot Roast

## Ingredients

- about 3 1/2 pound beef chuck roast
- 2 tablespoons vegetable oil
- 1 packet (about 1 ounce) dry onion recipe soup & dip mix, or 1/2 recipe (1/4 cup) home-made onion soup mix
- 1 package (16 ounces) carrots, peeled and cut into 3 to 4-inch chunks
- 5 - 6 medium-sized russets, peeled
- 2 stalks celery, cut into 2-inch pieces, optional
- 2 tablespoons all-purpose flour
- up to 2 cups beef broth
- Splash of wine, optional
- salt & pepper to taste

## Directions

1. Preheat oven to 350 degrees F.
2. Heat the oil in a 12-inch ovenproof skillet over medium-high heat.
3. Add the beef and cook until well browned on all sides.
4. Sprinkle with Onion Soup Mix.
5. Tuck the potatoes in around the roast, turning to coat with oil.
6. Add the carrots and celery.
7. Pour enough water in to reach halfway up the side of the roast.
8. Cover tightly and place in oven. Braise for 2 1/2 to 3 hours, until fork-tender, checking the liquid level about 3/4's of the way through.
9. Remove beef & vegetables to a platter and cover to keep warm.
10. Pour the juices from the skillet into a large measuring cup.
11. Allow fat to settle on the top and skim off, adding about two tablespoons back to the skillet.
12. Place skillet on a burner and heat to medium-high.
13. Sprinkle flour over the fat and cook, stirring often, until the mixture starts to appear dry, about two minutes.
14. Top off the drippings in the measuring cup with beef broth for a total of two cups, and a splash of wine, if desired.
15. Whisking vigorously, pour the drippings into the pan.
16. Bring to a simmer and cook until thick enough to coat the back of a spoon, leaving a distinct line when a finger is run through.
17. Taste and adjust seasoning.

Prep Time:	Cook Time: ~3 hours	Total Time:	Servings: 6 to 8 servings
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Origin : Frugal Hausfrau

URL : <https://frugalhausfrau.com/2018/09/20/old-lipton-onion-soup-pot-roast-recipe/>

# Pepper Steak with Roasted Red Pepper Pesto

## Ingredients

- 1 beef sirloin steak, 1 1/2 inches thick (1 1/2 lb)
- 3 teaspoons coarse ground black pepper
- 1/2 teaspoon salt
- 2 tablespoons olive oil
- 1 container (7 oz) refrigerated basil pesto
- 1 jar (7 oz) roasted red bell peppers, drained, chopped
- 1 tablespoon lemon juice

## Directions

1. Sprinkle both sides of steak with pepper and salt; brush with oil. Heat grill pan over medium-high heat until hot. Add steak; cook 10 to 15 minutes, turning once, or until of desired doneness. Remove steak from pan to cutting board; let stand 5 minutes.
2. Meanwhile, in small bowl, mix pesto, roasted peppers and lemon juice. Cut steak into thin slices. Serve with red pepper pesto.

Prep Time: 20 Min	Cook Time: 20 Mins	Total Time: 40 Min	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/pepper-steak-with-roasted-red-pepper-pesto/685841eb-cae4-4834-ada3-2b3c6b5e97b8>

# Slow-Cooker Prime Rib Roast

## Ingredients

- Beef Rib Roast
  - ½ cup butter, softened
  - 2 tablespoons finely chopped garlic
  - 1 tablespoon finely chopped fresh thyme leaves
  - 4 teaspoons salt
  - 2 teaspoons pepper
  - 1 cup Progresso™ beef-flavored broth (from 32-oz carton)
  - 5 to 6 lb bone-in beef rib roast
  - 1 tablespoon vegetable oil
- Creamy Horseradish Sauce
  - 1 cup sour cream
  - 2 tablespoons prepared horseradish
  - 1 tablespoon chopped fresh chives
  - 1 teaspoon Dijon mustard
  - ¼ teaspoon pepper

## Directions

1. In small bowl, mix softened butter, garlic, thyme, salt and pepper. Set aside.
2. Spray 6-quart slow cooker insert with cooking spray. Pour beef-flavored broth into slow cooker. Rub beef roast all over with vegetable oil. Heat 12-inch skillet over medium-high heat. Cook 4 minutes on ribs side, then turn and cook 1 to 3 minutes each on other sides, until browned, holding roast upright in skillet with tongs if necessary.
3. Transfer to slow cooker, ribs side down. Rub butter mixture on top and sides of roast. Cover and cook on Low heat setting 3 to 5 hours or until desired temperature in center. For medium-rare, cook 3 hours 30 minutes to 4 hours, or until meat thermometer inserted in center reads 135°F. For medium, cook 4 hours 30 minutes to 5 hours, or until meat thermometer inserted in center reads 145°F. Transfer roast to cutting board. Cover roast loosely with foil; let stand 30 minutes before carving. Cut into slices.
4. Meanwhile, stir together Creamy Horseradish Sauce ingredients. Serve with roast.

## Tips

- For an extra pretty presentation, top sliced roast with more fresh chives or thyme leaves.

- You can make the Creamy Horseradish Sauce served alongside this dish up to two days in advance. Store covered in the refrigerator and give it a stir before serving.
- Prime rib may be called standing rib roast, beef rib roast or prime rib roast, but all of these names refer to the same delicious cut of meat. This cut may be bought bone-in or boneless. This recipe calls for using a bone-in recipe, which adds flavor and helps keep the meat moist.
- It can be a little tricky to carve a bone-in prime rib roast, but if you go slowly, use a sharp knife and remember these tips, you'll be fine. First, once the meat is cool enough to handle, place on cutting board and carefully carve the bone away from the meat. Then, once the bone has been removed, turn the roast bone side down and cut slices evenly and toward the bone side of the roast.
- This cut of meat is typically served medium rare, which means the inside will still be quite pink. Don't worry, as long as you follow the temperature instructions included in this recipe, your meat will be food safe. Keeping meat on the rare side brings out its rich, buttery flavor.

Prep Time: 30 Min	Cook Time: 4 Hr	Total Time: 4 Hr 30 Mins	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/slow-cooker-prime-rib-roast/bb08e958-b427-4be3-a47d-26f236763a16>

# Taco Bell Style Chilito (Chili Cheese Burritos)

## Ingredients

- 3-5 flour tortillas
- 1/2 lb hamburger
- 1 tablespoon flour
- 8 ounces re-fried beans
- 1/4 cup shredded cheddar cheese
- hot sauce

## Directions

1. Brown the hamburger and crumble into very small pieces; drain, but reserve some of the fat.
2. Place hamburger back onto heat and add flour and mix until it is thick.
3. Add the beans and heat through.
4. Add the hot or mild sauce 1 packet at a time until you achieve that 'chilito' taste (usually 8 packets will do).
5. Add the cheese, enough to make a big gooey mess, under medium heat.
6. Taste, and you might need to add a little more sauce.
7. Now here is the trick for that 'chilito' texture:.
8. Take a tortilla and run warm water all over it to soften. The pop it in the microwave for 20 seconds to "steam" it.
9. Fill tortilla with hot chilito filling, fold, and eat it.

Prep Time: 15 Mins	Cook Time:	Total Time:	Servings: 3-5
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Origin : Food.com

URL : <https://www.food.com/recipe/taco-bell-chilito-chili-cheese-burrito-recipe-404417>

# Taco Bell Style Mexican Pizzas

## Ingredients

- 1 8 1/2 ounce) package 8-inch flour tortillas
- 1 (10 ounce) can enchilada sauce
- 1 (10 ounce) can diced tomatoes with mild green chilies
- 1 lb ground beef
- 1 (8 ounce) package taco seasoning
- 1 (15 ounce) can refried beans
- 1 (8 ounce) bag Mexican blend cheese
- 2 stalks green onions, chopped

## Directions

1. Prepare taco meat per package directions.
2. Warm refried beans.
3. Prepare a small amount of oil in pan to 375°F (do not put so much that it will cover the flour tortillas).
4. Cook flour tortilla's at 375°F for 30-45 seconds or until just golden brown.
5. Drain on paper towels.
6. Top on tortilla with a thin layer of refried beans.
7. Then top beans with a layer of taco meat.
8. Put another tortilla on top of the taco meat.
9. Put red sauce on top of the tortilla.
10. Put a few diced tomatoes and green chilies on top of red sauce.
11. Top with the Mexican blend cheese.
12. Finally top with a few chopped green onions.
13. Put finished Mexican pizzas on cookie sheet and broil in oven until cheese is melted.
14. Cut into fourths and serve.

Prep Time: 25 Mins	Cook Time:	Total Time:	Servings: 4
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Origin : Food.com

URL : <https://www.food.com/recipe/taco-bell-style-mexican-pizzas-176910>