



COOPER CREEK RANCH

RECIPES FROM THE RANCH

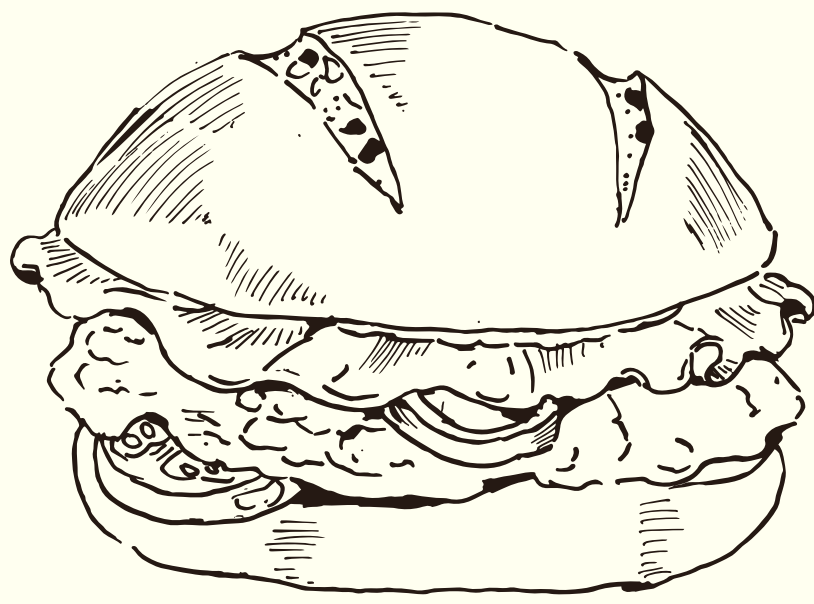


Enjoy this first edition of tried and
true recipes using Cooper Creek
Ranch Meats!



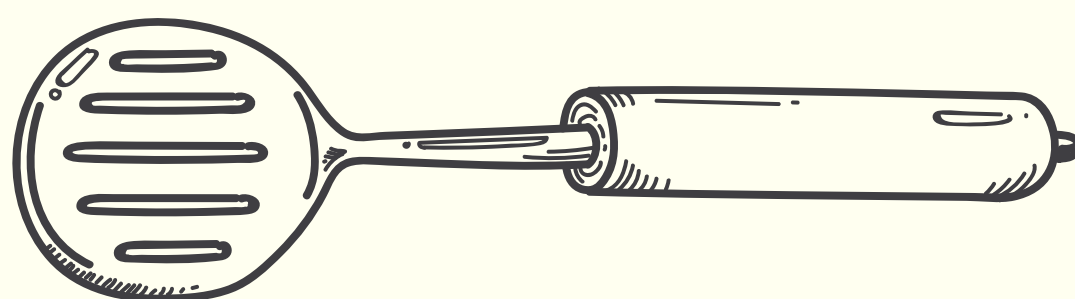
We would love to see pictures of
your meals as you give these
recipes a try.

www.coopercreekranch.com



KOREAN SLOPPY JOE'S

- ☐ 1 1/2 POUNDS COOPER CREEK RANCH GRASS-FINISHED GROUND BEEF
- ☐ 3 CLOVES GARLIC, MINCED
- ☐ 2 TEASPOONS SESAME OIL
- ☐ 1/2 CUP KETCHUP
- ☐ 1/2 CUP HOISIN
- ☐ 1/2 CUP WATER
- ☐ 2 TABLESPOONS LOW SODIUM SOY SAUCE
- ☐ 1 TABLESPOON RICE WINE VINEGAR
- ☐ 1/2 TEASPOON SRIRACHA
- ☐ 2 GREEN ONIONS SLICED THINLY
- ☐ 1/2 CUP EACH FINELY DICED KALE, GREEN PEPPER, AND CARROTS (I DO THIS TO SNEAK IN MORE VEGGIES)



Korean Sloppy Joe Instructions

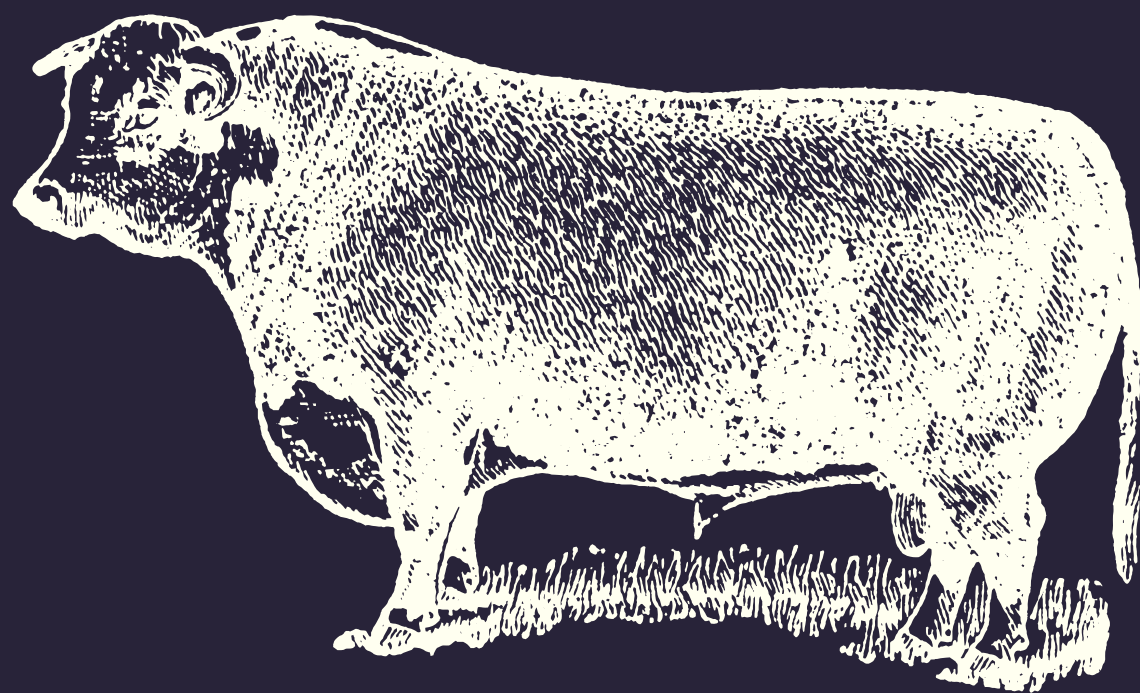
1. In a large skillet add in the beef, lower the heat to medium and cook well, breaking it apart but leaving some chunks.
2. Add in veggies. Cook until browned (5-6 minutes) .
3. Add in the garlic, sesame oil, ketchup, hoisin, water, soy sauce, rice wine vinegar and sriracha and stir together until the sauce starts to evaporate and the mixture becomes "sloppy" (about 5-6 minutes) .

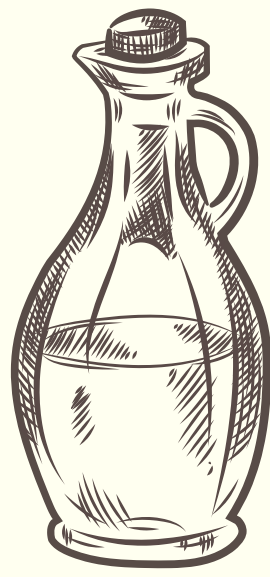
Variation 1. Toast brioche buns, add the meat and add a layer of shredded cabbage, then drizzle with mayo and sriracha.

Variation 2. Fill a bowl with shredded cabbage, top with meat, and drizzle with mayo and sriracha.

Enjoy!

Recipe adapted from [Dinner Then Dessert](#)





MELT IN YOUR MOUTH ROAST BEEF IN THE CROCKPOT

- ☐ 3-4 POUND BEEF CHUCK ROAST
- ☐ 1/2 TEASPOON EACH SALT AND PEPPER
- ☐ 2 TABLESPOONS LARD OR YOUR FAVORITE COOKING OIL
- ☐ 4 OUNCES OF YOUR FAVORITE RANCH DRESSING MIX
- ☐ 1/2 CUP SLICED PEPPERONCINIS PLUS 1/4 CUP PEPPERONCINI JUICE
- ☐ 2 TABLESPOONS BUTTER
- ☐ 2 CUPS BEEF BROTH
- ☐ 1 TABLESPOON CORN OR POTATO STARCH
- ☐ 1/4 CUP COLD WATER
- ☐ 1/2 CUP SOUR CREAM



MELT IN YOUR MOUTH ROAST BEEF IN THE CROCKPOT

1. Heat cooking oil over med-high heat. Season roast with salt and sear in hot oil until golden brown.
2. Place roast in crock pot and sprinkle with ranch dressing mix, pepperoncinis, pepperoncini juice, and dot with butter.
3. Cook in crock pot on LOW for 6-8 hours or until the roast is fork-tender. Remove meat from pot and drain off cooking juices into a saucepan, skimming the top for excess fat. Add 2 cups of beef broth to the juices and bring to a boil.
4. Mix 1 tbsp of corn or potato starch with $\frac{1}{4}$ cup of COLD water and slowly pour into the boiling broth mixture. Stir continuously until thickened and remove from heat.
5. Stir in $\frac{1}{2}$ cup of sour cream into the thickened broth and serve over the cooked meat.

Enjoy!

recipe adapted from [Heather Likes Food](#)

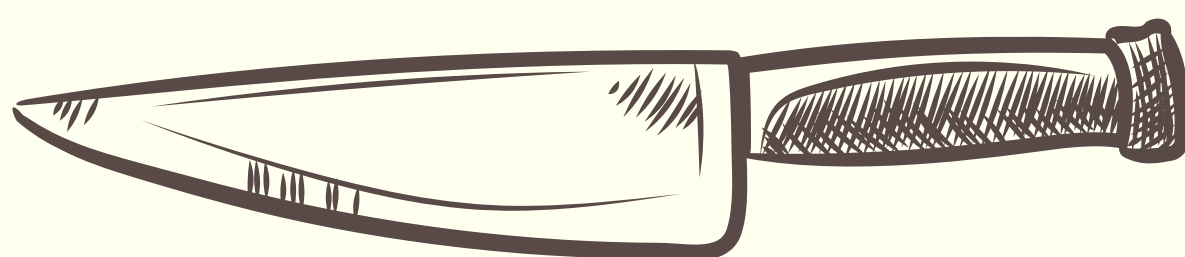






RIGATONI WITH SIRLOIN AND GORGONZOLA SAUCE

- ☐ 2 TABLESPOONS COOKING OIL
- ☐ 1 POUND SIRLOIN STEAK, CUT INTO 1-INCH CUBES
- ☐ 1 1/2 TEASPOONS SALT
- ☐ 3/4 TEASPOON FRESH-GROUND BLACK PEPPER
- ☐ 1/2 POUND PORTOBELLO MUSHROOMS, STEMS REMOVED, CAPS CUT IN HALF AND THEN SLICED CROSSWISE
- ☐ 1 SHALLOT OR 2 SCALLIONS INCLUDING GREEN TOPS, MINCED
- ☐ 3/4 CUP BEEF OR CHICKEN BROTH OR HOMEMADE STOCK
- ☐ 1/4 TEASPOON WORCESTERSHIRE SAUCE
- ☐ 3 OUNCES GORGONZOLA OR OTHER BLUE CHEESE
- ☐ 1/2 CUP HEAVY CREAM
- ☐ 2 TABLESPOONS CHOPPED FRESH PARSLEY
- ☐ 3/4 POUND RIGATONI

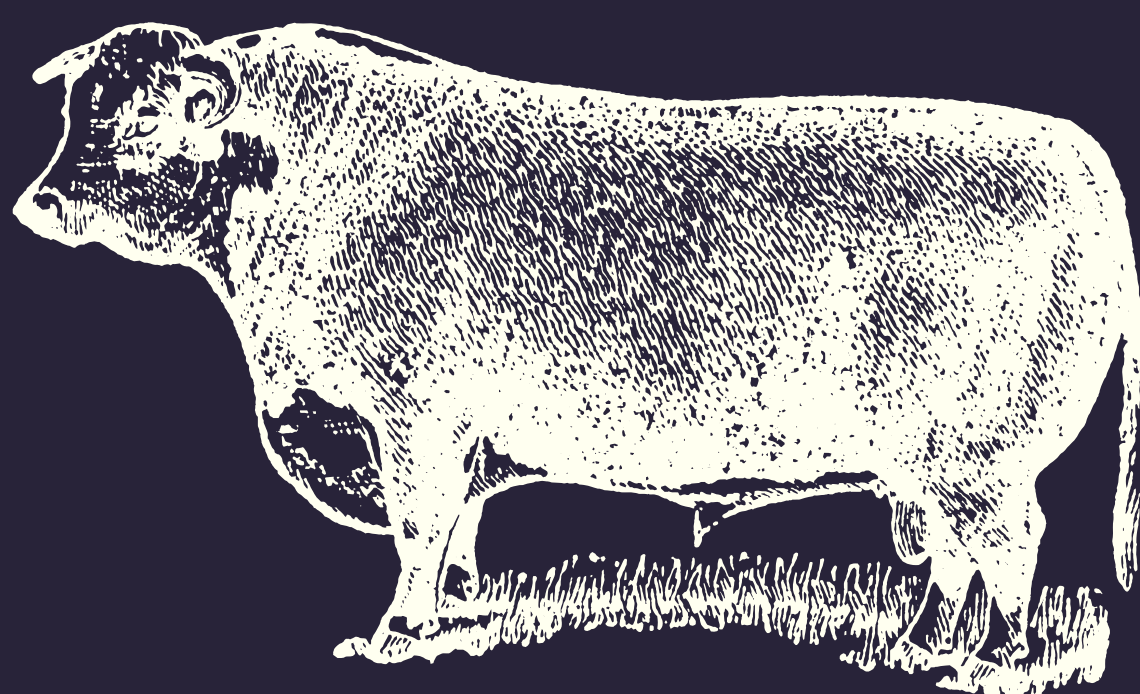


RIGATONI WITH SIRLOIN AND GORGONZOLA SAUCE INSTRUCTIONS

1. In a large frying pan, heat 1 tablespoon of the oil over moderate heat. Season the steak with $\frac{1}{4}$ teaspoon each of the salt and pepper and add it to the pan. Brown on all sides, about 4 minutes, and remove. The meat should be medium rare.
2. Add the remaining 1 tablespoon oil to the hot pan, along with the mushrooms and $\frac{1}{4}$ teaspoon of the salt. Cook for about 2 minutes. Remove the mushrooms from the pan and add to the steak.
3. Add the shallot, broth, and Worcestershire sauce to the hot pan. Cook, stirring, to dislodge any browned bits that cling to the bottom of the pan. Simmer until the liquid is reduced to about $\frac{1}{3}$ cup, approximately 5 minutes.
4. Add the cheese and the cream to the pan along with the steak and mushrooms and any accumulated juices, the remaining 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper, and the parsley. Simmer to heat through, about 1 minute.
5. Meanwhile, in a large pot of boiling, salted water, cook the rigatoni until just done. Drain the pasta and toss it with the sauce.

Enjoy!

Recipe from Food and Wine



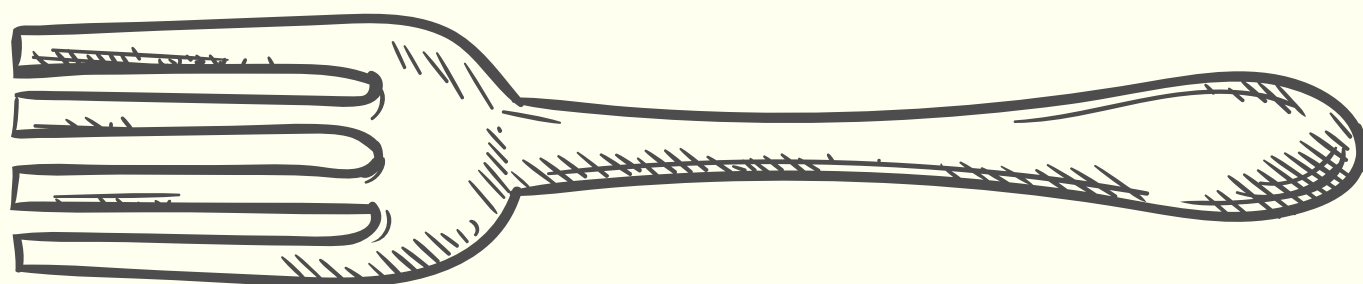




ASIAN-STYLE PORK MEATBALLS OVER RICE NOODLES

SERVES 4

- ☐ 1/2 CUP CHOPPED CILANTRO
- ☐ 1/4 CUP PANKO BREADCRUMBS
- ☐ 1/4 CUP CHOPPED CHIVES
- ☐ 2 TABLESPOONS LOW-SODIUM SOY SAUCE
- ☐ 2 TEASPOONS GRATED, PEELED FRESH GINGER
- ☐ 3 MINCED GARLIC CLOVES
- ☐ 1 LARGE EGG, LIGHTLY BEATEN
- ☐ 1 POUND GROUND PORK
- ☐ 8OZ. UNCOOKED RICE NOODLES
- ☐ 2 TABLESPOONS DARK SESAME OIL
- ☐ 1/2 CUP EDAMAME
- ☐ 1/4 CUP CHOPPED SWEET RED BELL PEPPER
- ☐ 1/4 CUP CHOPPED SWEET YELLOW BELL PEPPER
- ☐ 1/2 TEASPOON CRUSHED RED PEPPER



ASIAN-STYLE PORK MEATBALLS OVER RICE NOODLES

1. Preheat oven to 450 degrees.
2. Combine first eight ingredients in a large bowl by hand until just blended. Do not overmix. Cover and chill for at least 30 minutes.
3. When ready to prepare, form the meat mixture into 20 balls and arrange in a single layer on a preheated and greased sheet pan. Bake for 20 minutes or until done.
4. While meat is in the oven, cook noodles according to package instructions. When done, heat sesame oil in skillet and add noodles, along with pepper, edamame, and peppers, and crushed red pepper. Toss to fully coat noodles and mix ingredients.
5. Serve meatballs on top of noodles immediately while ingredients are hot.

Recipe and photo from our wonderful customer Linde Hoff. Checkout her cookbook: "Eating your way to better mental health" and her website for more great recipes at:
www.eatingyourwaytobettermentalhealth.com





How to Prepare Chuck Rib Strips

Thin-sliced short ribs are cut across the rib bones of a cow. The cut gives an 8- to 10-inch strip of ribs rather than English style short ribs, which are cut parallel to the bone in rectangular pieces. Thin sliced short ribs, also known as "flanken" or "Korean style beef short ribs."

You can braise, grill, or slow cook flanken.

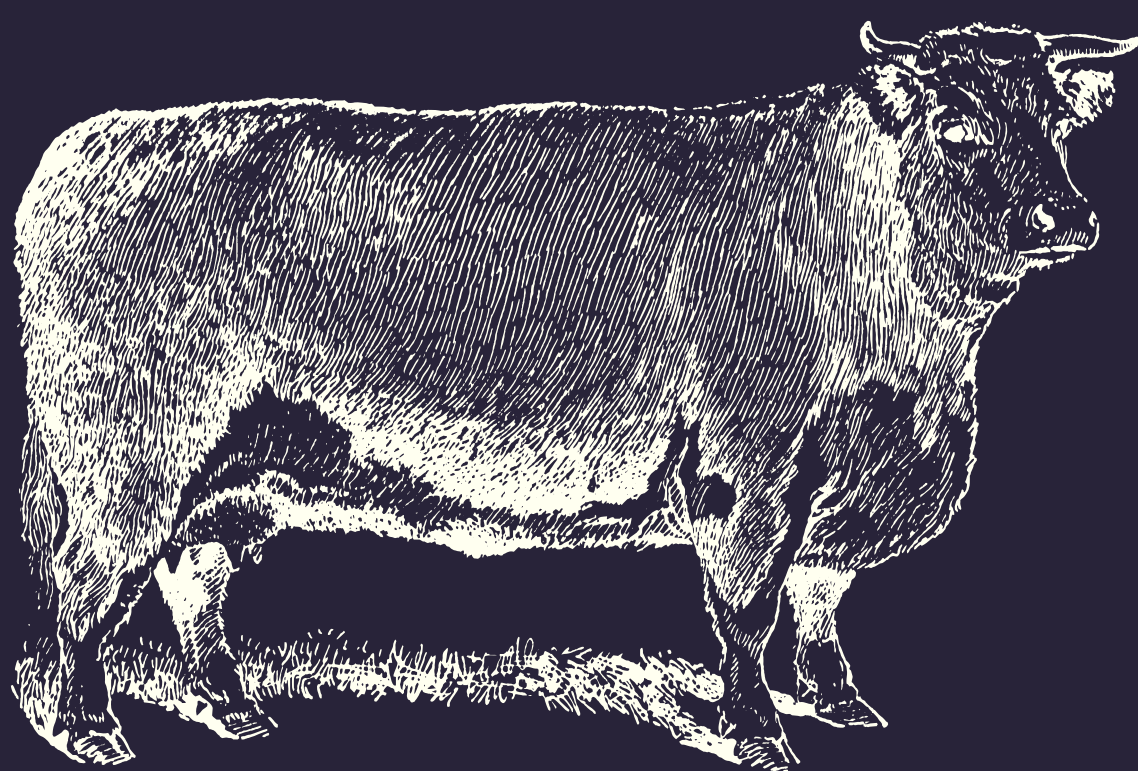
Grilling

- Marinate your meat. Use your favorite marinade, such as Asian marinade or barbecue sauce, in a large freezer bag, place the meat inside and seal the bag. Place the bag in the refrigerator to marinate overnight.
- Heat an outdoor grill to medium-high heat or use a cast iron skillet or your favorite pan on the stove.
- Grill the thin sliced short ribs for 3-4 minutes, turn, and cook for 3-4 more minutes on the other side.

(You can stop here and serve your delicious flavorful rib strips, but be prepared to use your fingers and get messy. This will not be super tender at this stage if cooked over medium rare)

I recommend adding the next steps if you have time:

- Braising-Preheat the oven to 325 degrees Fahrenheit. Transfer to a Dutch Oven. Add beef stock, salt, pepper, onion, garlic, and your favorite spices to the Dutch oven and cover with a lid. Bake for 2 hours, or until the meat is fork tender.
- Slow Cooker: Place the ribs in a slow cooker. Pour marinade over the meat. Cover the slow cooker. Cook on high setting for 5 to 6 hours or on low heat setting for 7 to 8 hours.







TACO SOUP

- ☐ 1 LB. GROUND BEEF, BROWNED
- ☐ 1 SMALL ONION, DICED
- ☐ 2 GARLIC CLOVES, MINCED
- ☐ 1 10 OZ. PACKAGE FROZEN CORN
- ☐ 1 28 OZ. DICED TOMATOES
- ☐ 1 15 OZ. CAN PINTO BEANS
- ☐ 1 15 OZ. CAN BLACK BEANS
- ☐ 1 15 OZ. CAN KIDNEY BEANS
- ☐ 1 10 OZ. CAN ROTEL
- ☐ 1 TABLESPOON EACH - CUMIN, PAPRIKA, GARLIC POWDER, ONION POWDER AND CHILI POWDER
- ☐ 1 TABLESPOON + 1 TEASPOON SALT
- ☐ 1/2 CUP RANCH DRESSING
- ☐ 1 -4+ CUPS WATER OR CHICKEN BROTH, DEPENDING ON HOW THIN OR THICK YOU WANT THE SOUP



TACO SOUP INSTRUCTIONS

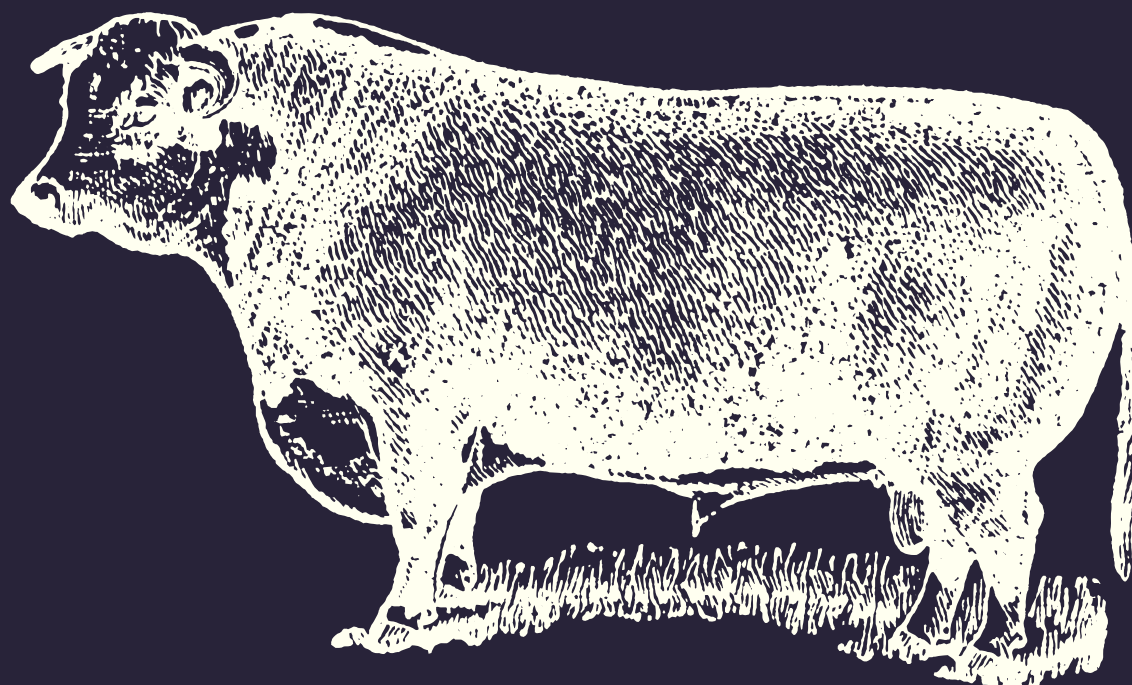
1. Combine all ingredients in a stockpot. Bring to a boil and then allow to simmer for 1 hour.
2. Serve with sour cream and shredded cheddar cheese.

Slow cooker method

Dump all ingredients in. Cook on low for 8 hours or high for 4 hours.

Enjoy!

Recipe from [My Blessed Life](#)







OLIVE GARDEN PASTA E FAGIOLI SOUP COPY CAT RECIPE

- ☐ 2 LBS. GROUND BEEF
- ☐ 1 ONION CHOPPED
- ☐ 3 CARROTS SHREDDED
- ☐ 1 CUP CELERY CHOPPED
- ☐ 2 28 OZ CANS DICED TOMATOES
UNDRAINED
- ☐ 1 16 OZ RED KIDNEY BEANS DRAINED
- ☐ 1 16 OZ WHITE KIDNEY BEANS DRAINED
- ☐ 4 CUPS BEEF STOCK
- ☐ 3 TSP OREGANO
- ☐ 2 TSP PEPPER
- ☐ 5 TSP PARSLEY
- ☐ 1 TSP TABASCO SAUCE
- ☐ 20 OZ OF SPAGHETTI SAUCE
- ☐ 8 OZ PASTA



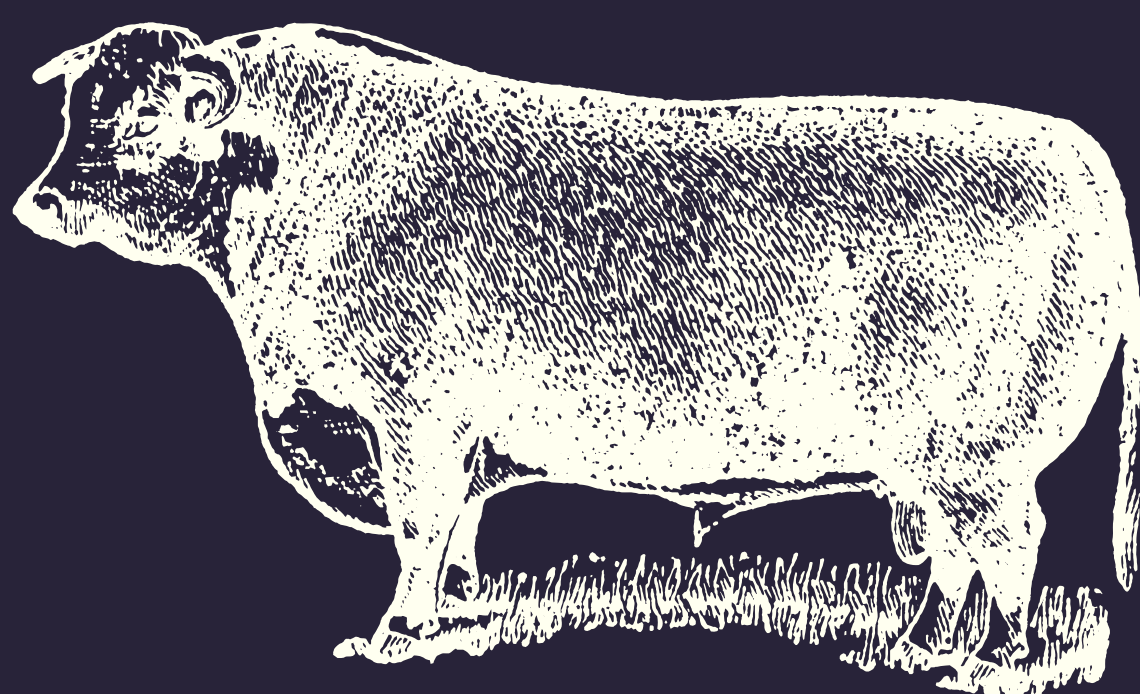
OLIVE GARDEN PASTA E FAGIOLI SOUP COPY CAT RECIPE INSTRUCTIONS

1. Brown ground beef in large skillet.
2. Add beef and all ingredients except the pasta in to a large crock pot.
3. Cook on low for 7-8 hours or high for 4-5 hours.
4. Before serving, cook pasta according to package directions.
5. Drain and add to soup.
6. Serve with crusty bread, bread sticks, or cornbread.

Instant Pot Version:

Brown beef and onion. Add all other ingredients except pasta. Use the manual button and cook for 20 minutes. Release Pressure and add pasta. Pressure cook again for half the amount of time the pasta package says to cook for, release pressure and if pasta isn't quite finished used the saute button to finish cooking.

Recipe from [Favorite Family Recipes](#)





Thank you for your support in our family ranch, we greatly appreciate our customers!

Sincerely,
Jamie Stitt

www.coopercreekranch.com



-Photography Credits-

Cover: Loagan Robinson

Remainder of cookbook: Rustic Road Photography

2021

We would love to include your recipes using Cooper Creek Ranch meats in upcoming cookbook editions. submit your recipes to jamie@coopercreekranch.com