

# TEXAS CATTLE FACTS

## BEEF

ONE STEER CAN FEED A  
FAMILY OF 6 FOR

**6-7 months**

TEXAS' #1 AGRICULTURE  
COMMODITY IS CATTLE. IN 2012,  
CATTLE GENERATED OVER  
\$10 BILLION IN CASH RECEIPTS.

TEXAS  
PRODUCES  
ABOUT 20% OF  
THE NATION'S  
BEEF CATTLE

**TEXAS HAS OVER  
10 MILLION COWS!**  
THAT'S ALMOST ONE COW FOR  
EVERY 2 PEOPLE IN TEXAS

TEXAS  
RANKS 2ND  
IN THE  
NATION IN  
EXPORTING  
BEEF

1/4 OF THE NATION'S FED CATTLE  
ARE RAISED HERE IN TEXAS.

AUTHENTIC TEXAS BREEDS

**Santa Gertrudis  
Beef Master  
Longhorn**

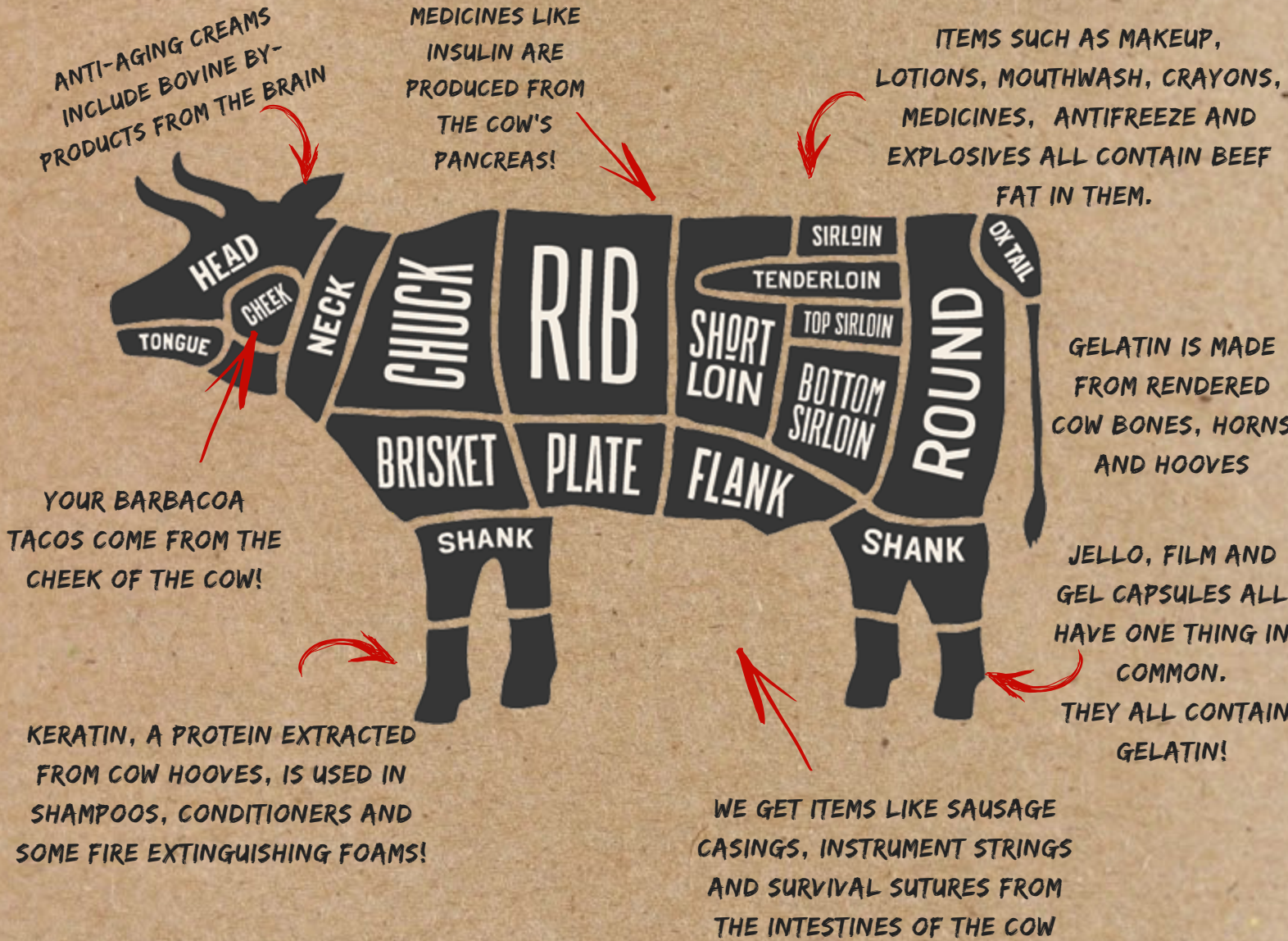
CATTLE THEFT IS  
MORE COMMON NOW  
THAN IT WAS DURING  
THE WILD WEST DAYS!

TENS OF THOUSANDS OF CATTLE HAVE  
BEEN STOLEN IN THE PAST 5 YEARS, THE  
TOTAL IS VALUED AT OVER \$10 MILLION!

BROUGHT TO YOU BY TEXAS CONSERVATION ASSOCIATION FOR WATER AND SOIL

*What part of the cow is used?*

# EVERYTHING BUT THE MOO!



## Texas Chili Recipe

### Ingredients

- 2 lbs. Ground Texas Beef
- 1 tsp. olive oil
- 1 onion, diced
- 1 clove garlic, minced
- 2 tsp. chili powder
- ½ tsp. cayenne
- 1 tsp. ground cumin
- Salt to taste
- 1 ½ cups beer (brewed in Texas preferred)
- 1 can (10 oz) of diced tomatoes and green chilies
- 1 can (8 oz) of tomato sauce
- 2 Tbsp. cornmeal or masa harina

### Preparation

Heat a large nonstick skillet over MEDIUM heat until hot. Add Ground Beef and cook 8-10 minutes, breaking beef into small crumbles and stirring occasionally. Remove the beef and set aside to drain. Add olive oil and onion to skillet; cook until nicely browned.

Add back in beef, along with garlic, chili powder, cayenne, cumin and salt. Stir to combine.

Add in the beer, diced tomatoes and green chilies, and tomato sauce, then bring to a low simmer. Cover with a lid and allow to bubble and simmer so sauce reduces and thickens, and the flavors intensify, about 1 hour.

After an hour, stir through the cornmeal which will help to thicken the sauce. If sauce starts to get too thick, add a little water, and if it's not yet thick enough, continue to simmer until desired consistency is reached.



*Thank You*

FOR MORE INFORMATION PLEASE CONTACT  
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