

Taco Crescent Ring

Ingredients

- 1 lb ground beef
- 1 package (1 oz) Old El Paso™ taco seasoning mix/Homemade mix
- 1 cup shredded Cheddar cheese (4 oz) /Dairy Free
- 2 cans (8 oz each) Pillsbury™ refrigerated crescent dinner rolls
- Shredded lettuce, chopped tomatoes, sliced ripe olives, taco sauce or salsa, as desired

Directions

- Heat oven to 375°F. In 10-inch nonstick skillet, cook beef until no longer pink. Add taco seasoning mix and 1/2 cup water. Simmer 3 to 4 minutes or until slightly thickened. In medium bowl, mix beef mixture and cheese.
- Unroll both cans of dough; separate into 16 triangles. On ungreased large cookie sheet, arrange triangles in ring so short sides of triangles form a 5-inch circle in center. Dough will overlap. Dough ring should look like the sun.
- Spoon beef mixture on the half of each triangle closest to center of ring.
- Bring each dough triangle up over filling, tucking dough under bottom layer of dough to secure it. Repeat around ring until entire filling is enclosed (some filling might show a little).
- Bake 20 to 25 minutes or until dough is golden brown and thoroughly baked. Cool 5 to 10 minutes before cutting into serving slices.

Kinlea Ford
Intermediate
Ground Meat
Carson County

MAMAW'S CASSEROLE

Ingredients:

- 1 lb. cooked ground beef
- 1 can Ranch Style beans
- 1 can Rotel
- 1 can cream of chicken soup
- 2 cups of grated colby jack cheese
- Corn tortillas
- Spices to taste (chili powder, salt, pepper, garlic powder, ect.)

Directions:

1. Preheat oven to 350 degrees. Mix ground beef, beans and spices.
2. Spray casserole dish and add a thin layer of meat mixture.
3. Next, sprinkle half of the cheese on it. Tear corn tortillas and put on top of cheese.
Repeat.
4. Spread cream soup on last layer of tortillas and pour drained Rotel on that of that.
5. Bake at 350 degrees for 30 minutes.

Shylee Gulley

Intermediate

Ground Meat

Collingsworth County

Stuffed Peppers

1 Onion
8 ounces mushrooms
1 Pound ground beef
2 tablespoon Hot Sauce
3 tablespoon Worcestershire
4ounces of grated cheese
2 bell Peppers

Preheat oven 350 degrees. Cut each pepper in half remove stems and pick out white membrane and seeds. Place peppers on baking tray cover in foil and bake until tender about 15 min.

In a large pan brown the hamburger meat over medium heat. Add onions and mushrooms and sauté until all is cooked well. Reduce heat to low. Add hot sauce, Worcestershire, salt and pepper to taste.

Evenly stuff the ground beef mixture into each pepper. Top with cheese and place in oven long enough to melt the cheese.

4 Servings

John Taylor

Intermediate

Ground Meat

Dallam

Spaghetti Squash Spaghetti

1 jar of spaghetti sauce

1 pound of hamburger

1. Slice the squash lengthwise, scoop out seeds. Place squash upside down on baking sheet. Bake at 375 for 20-30 minutes.
2. Brown the meat.
3. Stir in spaghetti sauce.
4. Scoop out squash.
5. Put sauce and meat mixture on squash. Sprinkle parmesan on top.



Name: Emily Robertson

Intermediate

Ground Meat

County Name: Gray

Venison Bacon Cheeseburger Pie

Ingredients:

1 uncooked pie crust
1 pound ground venison
1 onion, chopped
5 slices raw bacon, chopped
1/3 cup panko bread crumbs
1 teaspoon yellow mustard
3 tablespoons barbecue sauce
1 tablespoon ketchup
2 teaspoons Worcestershire sauce
1/2 teaspoon black pepper
2 cups shredded cheddar cheese
1 egg
1/4 milk

Instructions:

1. Preheat oven to 400 degrees.
2. Brown ground meat, onion and bacon until no pink remains. Drain well. Remove from heat and stir in bread crumbs, mustard, barbecue sauce, ketchup, Worcestershire sauce and pepper. Place mixture in prepared pie crust.
3. In a small bowl combine cheese, milk and egg. Spread over meat mixture.
4. Cover the edges of of the pie crust with foil or a pie shied to prevent over browning. Bake 15 minutes, remove foil and bake an additional 15 minutes.
5. Serve



Saxie Ralston

Intermediate

Ground Meat

Hansford

Korean Ground Beef Egg Rolls

Serving: 24

Ingredients:

- 1 pound lean ground beef
- 1 tablespoon sesame oil
- 3 cloves minced garlic
- 1 teaspoon fresh, minced ginger
- ½ c. brown sugar
- ¼ c. light soy sauce
- ½ tbsp. Sriracha sauce
- 24 egg roll wrappers
- 10 Napa Cabbage leaves, torn into small squares using the most tender parts
- 2 carrots, cut into matchsticks
- Sesame oil for baking

Preheat oven to 400 degrees F. Heat a large pan over medium high heat. Brown ground beef with sesame oil, garlic and ginger. Drain and rinse meat. Add brown sugar, soy sauce and Sriracha. Cook until the meat is shiny but not soupy. Remove the meat from the pan and add carrot sticks. Cook for 3-4 minutes until softened. Let the beef and carrots cool. Lay out egg roll wrappers. Add a small square of Napa cabbage to the egg rolls. Add 5-6 carrot pieces and 2 tbsp of beef. Wet the sides of the wrapper with water, using fingers. Fold the sides in and wet the folded sides. Roll closed like a burrito and set aside until all are finished. Cover a cookie sheet with parchment paper. Lay the egg rolls seam side down not touching each other on the cookie sheet. Brush with a small amount of sesame oil. Bake for 10-14 minutes until golden brown.

Name Savanna Innis

Intermediate

Ground Meat

County Name Hemphill

Bierox

Type recipe here:

Ingredients

4 lbs ground beef
2 lb breakfast sausage
2or3 medium onions finely chopped
2 lbs cabbage (1 medium size head)
1 cup water
1 Tbsp. sugar
1 ¼ tsp. salt
¼ cup shortening
1 pkg. yeast
¼ cup warm water
1 egg
3 ½ cups flour
Salt and pepper to taste
2 Tbsp. grated cheese (optional)

Instructions

In a heavy skillet cook, beef, sausage, and onion, do not brown. Season with salt and pepper. While meat mixture is cooking, shred cabbage and add to meat mixture and cook covered until cabbage is tender. Cool.

Prepare yeast dough. Combine water, sugar, salt and shortening, heat, cool to lukewarm, add yeast and dissolve. Beat in the egg and gradually add the flour and work into a dough. Beat until smooth. Divide the dough in half and roll out rectangular shape about 10x20 inches or larger depending on size desired. Cut into squares. Do same with other half of dough. Spoon with large cooking spoon, or ½ cup measuring cup, the meat mixture into the squares. Fold corners of dough to center and seal edges. Place folded side down side by side in baking pan. Do not allow to rise. Bake at 375 degrees for 30 to 40 minutes or until golden brown. Makes 16 Bierox.

Chasidy Easterling

Intermediate

Ground Meat

Moore

Mexican Casserole

Ingredients:

2 lbs. ground beef
2 onions chopped
2 1/2 cups shredded cheese
1- 10.75 oz can cream of mushroom soup
2- 10oz cans red enchilada sauce
1- 12oz can evaporated milk
4 cups crushed chips

Instructions:

Brown ground meat with onion in skillet over medium heat.

In separated bowl combine cream soup, enchilada sauce, and milk. Stir till combined.

Sprinkle chips in a 9X13 casserole dish.

Pour cooked meat mixture over chips.

Pour sauce mixture over top of meat.

Sprinkle cheese over top of casserole.

Cook casserole in oven at 350 degrees for 30 minutes or until bubbling.

Name Kutter Meador

Intermediate

Ground Meat

Potter County

Momma's Meatloaf

Ingredients:

2- lbs. Ground Pork
2- Eggs, slightly beaten
2- Envelopes Dry Lipton Onion & Mushroom Soup Mix
1- Small onion, diced
1- Green Bell Pepper, diced
1 to 2- tablespoons Course Black Pepper, adding more or less as desired
1- teaspoon Tony Chachere's Cajun Seasoning, adding more or less as desired
1/2- cup Ketchup
Bread Crumbs or Crumbled Crackers
Dash of Worcestershire Sauce, adding more or less as desired

Directions:

- Preheat oven to 350 degrees
- In large bowl, combine ground pork, eggs, dry soup mix, onion, bell pepper, bread crumbs or crackers, worcestershire sauce, ketchup, and all seasonings.
- Using your hands, incorporate everything into the meat.
- Spray a large loaf pan with non-stick cooking spray
- Transfer meat mixture into large loaf pan and press down evenly, molding meat into a loaf.
- Bake for 1 hour 20 minutes.
- Use meat thermometer to check that meat has cooked thoroughly.
- Remove from oven and drain excess grease.
- Drizzle ketchup over the top of meatloaf and return to oven for 3-5 minutes.
- Remove from oven and let meatloaf set for 5 minutes before serving.

* May use more or less as desired of ketchup, black pepper, Tony Chachere's seasoning, Worcestershire sauce.

* Served well with homemade mashed potatoes and green beans.

April Artho

Intermediate

Ground Meat

Randall County

Green Chili Enchiladas

1 pound ground beef 95% lean
10 1/2-ounce of cream of chicken soup
12-ounce can evaporated milk
8-ounce carton sour cream
16-ounce processed cheese
4-ounce can diced green chilies
4-ounce jar diced pimentos
8 corn taco shells
1 cup grated cheddar cheese

Preheat oven to 350 degrees:

1. Brown and drain ground beef in skillet and set aside.
2. In a saucepan, mix cream of chicken soup, milk, sour cream, and processed cheese. Heat over low heat until cheese melts.
3. Add chilies and pimentos
4. Spray an 8x8 inch baking dish with a nonstick spray, and set up taco shells in dish.
5. Spoon the drained ground beef evenly in the taco shells.
6. Cover with the melted cheese mixture.
7. Top with grated cheddar cheese.
8. Bake at 350 degrees for 30 minutes.

Yield: 8 servings

Size of servings: 1 taco shell/2-3 ounces of ground beef



Max Engelbrecht
Intermediate
Ground Meat
Sherman

Beroux (Ber-rocks)

Dough for white bread

1 large head of cabbage chopped

1 cup onion, chopped

1 pound ground beef

salt&pepper to taste

dash of Worcestershire, if desired

dash of Seasoning Salt

Brown beef, add cabbage & onions, seasonings. Cook just until cabbage and onions are tender. Cool a little... Roll out a piece of bread dough to size of a saucer. Place about 3 tablespoons of Cabbage mixture in center of dough, Bring edges up, pinch together very well. Turn upside down in greased pan. Let rise 10 minutes, Bake about 20 minutes at 350°. To make easier, you can use frozen dinner rolls for the dough or you can roll out a large piece of dough and cut it in squares, dough should be rolled very thin.

Traditional Sweet Roll Dough

2 packages active dry yeast

½ cup warm water (105 to 115 degrees)

½ cup lukewarm milk (scalded then cooled)

½ cup sugar

1 teaspoon Celtic Sea Salt

2 eggs

½ cup shortening or butter or margarine, softened

4½ to 5 cups 100% Organic Einkorn all-purpose flour

Dissolve yeast in warm water. Stir in milk, sugar, salt, eggs, shortening and 2 ½ cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured board; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. (At this point, dough can be refrigerated 3 to 4 days.) Cover; let rise in warm place until doubled, about 1 ½ hours. (Dough is ready if impression remains when touched.)

Punch down dough. Shape dough into desired rolls. Cover; let rise until double, about 30 minutes.