

Recipes by Amanda Kagarice, Faith Cattle Company of Butler, Mo.

1. Recipe: Beef Enchiladas

Notes: This is a favorite in our home, and one that you can add things to make it more spicy, feed more people, or whatever you want. It's quick and easy and something you can make to freeze and reheat later as well.

Ingredients:

- 2 lbs. ground beef (browned)
- 1 yellow onion (diced)
- 2 c. shredded cheese (divided) - I like to use a Colby jack or fiesta blend.
- 1 c. sour cream
- 1 can enchilada sauce - I use the medium, but you can use mild or hot.
- 1 can cream of chicken - Yes, chicken.
- 1 can Rotel
- 1 can green chilis
- 1 packet taco seasoning
- 1 can sliced black olives - Only if you like them.
- 1 package flour tortillas - Or make your own corn tortillas out of the Mesa flour, it's fantastic!
- Salt, pepper, cumin, and minced garlic to taste. Add Slap Ya Mama seasoning for more heat.

Directions:

Step 1: Brown ground beef. Add salt, pepper, ground cumin, and minced garlic while browning the meat. Measure the spices with your heart here!

Step 2: Combine browned ground beef and all the other ingredients in a large pot, heat to a low simmer. Let simmer for 10 to 15 minutes to bring flavors together.

Step 3: From there, take your tortillas and start filling. Lay out your tortilla in a greased baking dish, I use a 9x13 glass dish. Scoop mixture into the middle and roll the enchilada. I like to fill mine pretty full. It's ok that it's messy!

Step 4: When your done filling your tortillas and your dish is full, pour what is left in the pot over the top of the enchiladas and top with the remaining 1 cup of cheese.

Step 5: Bake at 350 degrees Fahrenheit until nice and bubbly (usually about 25 to 30 minutes).

Step 6: Serve with lettuce, sour cream, salsa, and any of your other favorite Mexican toppings.

2. Recipe: Holiday Beef Tenderloin

Notes: This is my mama's recipe and one that has been a Christmas Eve tradition since I was younger. Now that I have a family, it has become a holiday tradition in general. Thanksgiving, Easter, Christmas, birthdays you name it - Beef it's what's for dinner. This one takes some planning as you rub the tenderloin the morning of or night before. You can also change up the rub spices to adjust to your family's liking.

Ingredients:

- 1 T. salt
- 1 ½ tsp. onion powder
- 1 ½ tsp. garlic powder - We love garlic, I use more here.
- 1 ½ tsp. pepper
- 1 tsp. ground red pepper - If you don't like a little kick or have littles that don't - leave this one out.
- ½ tsp. ground cumin
- ½ tsp. ground nutmeg
- 1 5 to 8 lb. whole beef tenderloin - I trim it as best as I can. If you are buying from the store, most butcher counters can trim it for you.
- ¼ c. olive oil

Directions:

Step 1: Combine the first seven ingredients in a small bowl.

Step 2: Rub the tenderloin with the olive oil and then coat with your spice mixture. Wrap it in foil and chill for 8-plus hours. (I tend to make mine in the evening for the next night.)

Step 3: When you are ready to cook: Unwrap your loin and preheat your oven to 500 degrees Fahrenheit. Don't put your loin in until your oven reaches temp!

Step 4: Bake at 500 degrees for 15 minutes or until brown. (If you have a smaller loin, please adjust your time down it makes a difference!)

Step 5: Next, lower your temp to 375 degrees Fahrenheit and cook for 20 minutes. (Again, if a smaller loin adjust time back.)

Step 6: Once the timer goes off, remove loin from the oven and let rest for 10 minutes before slicing.

Step 7: Slice and serve. I make a homemade horseradish and sourdough dinner rolls that go great with this. Enjoy! This one truly melts in your mouth! Eat with caution as your family is destined to ask for it for every family holiday!

3. Recipe: Amanda's Chili

Note: I don't measure with measuring spoons on this, I measure with my heart. As you make this, make adjustments to your family's liking.

Ingredients:

2 lbs. ground beef (browned) - I like to split mine sometimes with one pound of beef and one pound of Italian sausage.

1 whole yellow onion, diced

2 cans chili ready beans - Nothing fancy in our house, I use the Great Value brand.

1 packet chili seasoning

2 heaping spoons minced garlic

1 can sliced mushrooms - If you don't like them, you can leave them out.

2 T. Worcestershire sauce

2 T. spicy mustard

2 cans diced tomatoes - I often swap one can for a can of Rotel, you can make this spicier if you like that way.

2 T. brown sugar - You can make sweeter if you like or leave out.

2 T. dried parsley

2 small cans or 1 large can tomato sauce

Additional spices to taste: salt, pepper, onion powder, garlic powder, and Slap Ya Mama seasoning

Directions:

Step 1: After you brown your meat add everything to the pot and cook on high for 30 minutes or once heated leave on a low simmer for 1 to 2 hours stirring occasionally.

Step 2: Enjoy with your favorite chili toppings!