



Kitchen Combat

*The National Junior Angus Show hosts their
35th All-American Certified Angus Beef® Cook-off Contest in Madison, Wis.*

by Chloé Fowler, Angus Communications

In 1983, the first Angus Beef Cook-off was hosted to encourage the use of the *Certified Angus Beef*® (CAB®)-brand products in dishes juniors created.

This year marks the 35th Cook-off, an event that has become one of the most anticipated contests at the National Junior Angus Show (NJAS).

Adding to the whimsical

environment of the event, National Junior Angus Association (NJAA) members were encouraged to create a theme for their dish. The themes serve as the basis of the juniors' presentations, as costumes and skits are judged in addition to the food.

Participants are tasked with creating a dish using CAB products

falling into one of three divisions: steaks, roasts and other beef items.

Teams consist of two to six members, with the age group they compete in determined by the age of the oldest member of the team.

Sponsored by the Beef Education Committee of the American Angus

Continued on page 182

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Black Kettle Award Winner

CAB® Standout-mocha Rub Steak

Ingredients:

CAB® sirloin flap steak

Mocha rub:

¼ cup ground coffee or instant espresso

¼ cup packed brown sugar

1 Tbs. cocoa

1 Tbs. smoked paprika

1 tsp. garlic powder

salt and pepper to taste

Instructions

Mix together the ground coffee or instant espresso, brown sugar, cocoa, paprika, garlic powder, salt and pepper to make the rub with a small fork, making sure the spices are evenly incorporated in the coffee and sugar. Rub on the steaks on all sides. Marinate for at least 30 minutes. Preheat grill on high heat. Grill for 4 to 6 minutes per side for medium rare or longer if you desire. Let rest 10 minutes before serving.

Winners of the 2018 Auxiliary-sponsored All-American CAB® Cook-Off

Black Kettle Winner

Virginia senior steak team

Pat Grote LEAD scholarship winner

Kansas intermediate steak team

Steak division

Rank	Recipe	Showmanship	Overall
Junior			
1	Montana	Kentucky	Kentucky
2	Kentucky	Montana	Montana
3	Indiana	Kansas	Kansas
Intermediate			
1	Arkansas	Kansas	Kansas
2	Kansas	Nebraska	Illinois
3	Michigan	Illinois	Arkansas
Senior			
1	Virginia	Virginia	Virginia*
2	Kansas	Kansas	Kansas
3	Louisiana	Louisiana	Louisiana

Roast division

Rank	Recipe	Showmanship	Overall
Junior			
1	Illinois	Illinois	Illinois*
2	Florida	Florida	Florida
Intermediate			
1	Nebraska	Missouri	Nebraska
2	Missouri	Illinois	Missouri
3	Illinois	Nebraska	Illinois
Senior			
1	Kansas	North Carolina	Kansas
2	Illinois	Illinois	Illinois
3	North Carolina	Kansas	North Carolina

Other beef division

Junior			
1	Texas	Texas	Texas*
2	Missouri	Missouri	Missouri
3	Oklahoma	Nebraska	Oklahoma
Intermediate			
1	South Dakota	South Dakota	South Dakota
2	Virginia	Virginia	Virginia
3	North Carolina	North Carolina	North Carolina
Senior			
1	South Dakota	Ohio	South Dakota
2	Ohio	South Dakota	Ohio

*Denotes overall winner of the product division.

Kitchen Combat *continued from page 180*

Auxiliary and CAB LLC, the All-American CAB Cook-off is an event allowing juniors the opportunity to get creative in the kitchen while still appealing to their naturally competitive nature.

Montana and Dakota Lovett wowed the judges with their Cheeseburger Meatball Sub recipe in the senior division of the other beef category to take home top honors. This recipe uses CAB precooked meatballs to create an easy-to-eat meal reminding everyone of a cheeseburger grill out, without the mess.



Blanc, an avid Angus producer and cook-off enthusiast, this award was presented to Virginia in the senior steak division, with their recipe of CAB Standout-mocha Rub Steak. This recipe is perfect for a coffee and steak lover who doesn't want to compromise on flavor.

The cook-off is an opportunity for all juniors to be involved

in NJAS activities, even if they do not have livestock to show. With 35 years under their belt, the Auxiliary is looking forward to many more. 🏆

The Black Kettle Award

The Black Kettle Award is given to the team with the highest overall score among all age divisions. In commemoration of Paul St.



The Virginia senior steak team won the Black Kettle Award in the Auxiliary-sponsored All-American Certified Angus Beef® Cook-Off at the 2018 National Junior Angus Show. Pictured are (from left) Anne Patton Schubert; Melanie Kiani; and Emma Collins, presenting; Hannah Davis, Winchester; Mikayla St. Clair, Berryville; Berkeley Frank, Winchester; Jenna Hamilton, Buena Vista; Sarah Harris, Buchanan; Helena St. Clair, Berryville, recipients; and Garrett, Clayton and Anne Lampe, presenting.



The Chef's Challenge

The Chef's Challenge, hosted in conjunction with the Cook-Off, is modeled after Food Network's cooking competition Iron Chef. It features two age divisions: NJAA members ages 18 to 21, and adults 21 and older. Contestants are allowed to enter as individuals or in teams of two for the event, which is coordinated by the American Angus Auxiliary.

The *Certified Angus Beef*® (CAB®) brand provides the cut of meat used in the competition. No more than 10 teams are allowed.

After the contest reveals the secret ingredients, the

contestants have a limited time to create a recipe and shop for accompanying ingredients. The contest provides only the secret ingredients and grills. For the contest, the contestants have one hour to prepare and serve an original recipe using a specific CAB meat cut (this year's cut was a hanger steak) and secret ingredients announced

the day prior to the competition.

Secret ingredients for this year were dried cranberries, cheese curds and fresh basil. The timed event is a test of skill and creativity. Winners are selected based on use of the secret ingredients, display and taste.

The 2018 NJAA Division winner was a team from Nebraska — Montana and Dakota Lovett.

In the adult division, Stacy Morris and Melissa Steph from Texas took home first place; Cory Craver and Chelsey Figge from Kansas placed second; and in third were Paula and Charlie Boyd II from Kentucky. 🏆

