

2021

NATIONAL JUNIOR ANGUS SHOW

The Grandest Show

Stiff competition for Cook-Off

The Cook-Off competition was a highlight of the 2021 National Junior Angus Show.

by Whitney Whitaker, American Angus Association

The stakes are always high in the show ring at the National Junior Angus Show (NJAS), but the *Certified Angus Beef®* (CAB) “steaks” are equally as important. For the 2021 NJAS, CAB, the Angus Auxiliary and National Junior Angus Association (NJAA) teamed up to host the annual Auxiliary-sponsored All-American CAB Cook-Off in Grand Island, Neb., on July 13, 2021.

The contest was founded in 1983, in Des Moines, Iowa, to encourage

Angus juniors to practice their beef education skills. Today, it is one of the biggest contests of the NJAS. Participants are encouraged to have a theme for their presentation that includes costumes and a delicious meal. For the beef portion of the contest, participants are tasked with creating a dish with CAB branded beef in one of three categories: steak, roast or Ultimate Burger Grill-Off. Teams of four are formed as a state and then placed into groups by age:

8-13, 14-17 and 18-21. The oldest member of the team determines the group division.

During the 2021 contest, 33 teams competed for the Black Kettle Award also known as the overall team, among all age groups. In honor of Paul St. Blanc, an avid Angus breeder and cook-off enthusiast, the award went to the intermediate team from Texas.



The Texas intermediate roast team won the Black Kettle Award. Pictured (from left) are Anne Patton Schubert, Weston Lampe, Casey St. Blanc, and Vicki Murdock, presenting; Payton Alexander, Nemo, recipient; Melanie Kiani, and Emma Collins Powell, holding Grayson Lampe, presenting; Colter Pohlman, Hereford, recipient; Bayler Smith, Kirbyville, recipient; Brenlen Humpert, Windthorst, recipient; Dalton Birdwell, Bryson, recipient; Anne Lampe, presenting; and Kilye Winge, Cisco, recipient.

Cook-Off champions

Payton Alexander, Dalton Birdwell, Daniel “Brenlen” Humpert, Bayler Smith, Colter Pohlman and Kilye Winge wowed the judges with their “Texas Spiced Tri-Tip Roast with Chimichurri.” The CAB Tri-Tip was cooked with an air fryer and topped with the homemade chimichurri sauce. In addition to the wonderful meal, the team from Texas dressed up as truckers hauling their cattle and made a remix of “East Bound and Down” where they highlighted the 10 CAB specifications.

“The CAB Cook-off contest was a pleasure and highlight to judge,” says Mark McCully, American Angus Association chief executive officer. “I wish I could take these juniors and let them speak to consumers who don’t understand the realities of how valuable beef is to a healthy diet.”

The Cook-Off allows for some friendly competition for all juniors, even those not showing cattle.



BLACK KETTLE AWARD WINNING RECIPE TEXAS SPICED TRI-TIP ROAST WITH CHIMICHURRI

INGREDIENTS:

1-3 lb. CAB® tri-tip roast
1 Tbs. extra virgin olive oil
1 Tbs.- HEB Texas Prime Coarse Seasoning
(more if needed)
1 Tbs. Adams Prime Rib Rub

½ cup fresh mint, rough chopped
¼ cup fresh oregano, leaves only
1 medium serrano pepper, stem removed
5 garlic cloves, crushed
½ cup shallots, minced
¼ cup red wine vinegar
¼ cup fresh squeezed lemon juice
1 cup extra virgin olive oil
salt and pepper to taste

Chimichurri sauce:

1 cup fresh curly parsley, rough chopped
1 cup fresh cilantro, rough chopped

INSTRUCTIONS:

1. Preheat air fryer to 400°F.
2. Season meat liberally and allow to rest while heating air fryer.
3. Make chimichurri in food processor: add parsley, cilantro, mint, oregano, serrano pepper, garlic, shallots, red wine vinegar, and lemon juice.
4. Pulse mixture until smooth, add olive oil and pulse to just combine. Season to taste with salt and pepper.
5. When air fryer is heated, add tri-tip.
6. Insert meat thermometer. Air fry at 400° for approximately 20-25 minutes, turning over halfway through.
7. Remove at at desired temperature: 125° Rare, 135° Medium rare, 145° Medium.
8. Let rest for 10 min before serving with a drizzle of chimichurri and desired sides.
9. Serve with savory sweet potato and bacon-wrapped asparagus.



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— Mark McCully



Judges are tasked with scoring teams on their ability to promote the CAB brand to consumers.

Chef’s Challenge

In its 11th year, 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 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 chefs have one hour to

prepare and serve an original recipe using the specific cut of CAB meat and secret ingredients announced the day prior to the competition.

The timed event is a test of skill and creativity. Winners are selected based on use of the secret ingredients, display and taste.



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Lily Jeffries (left) and Leslie Jeffries (right) both of Canmer, Ky., won first place in the adult division of the Chef's Challenge.



Ben Sellmeyer, Maroa, Ill., won first place in the junior division of the Chef's Challenge.



Henry Throne, Lexington, Ga., (left) and Hannah Williams, Milan, Ga., (right) won second place in the junior division of the Chef's Challenge.

WINNERS OF THE 2021 AUXILIARY-SPONSORED ALL-AMERICAN CAB® COOK-OFF

Black Kettle Winner

Texas intermediate roast team

Pat Grote LEAD scholarship winner

Illinois intermediate steak team

Steak division

Rank	Recipe	Showmanship	Overall
Junior			
1	Illinois	Illinois	Illinois
2	Nebraska	Nebraska	Nebraska
3	Missouri	Missouri	Missouri
Intermediate			
1	Illinois	Illinois	Illinois*
2	Nebraska	Nebraska	Nebraska
3	Oklahoma	Oklahoma	Oklahoma
Senior			
1	Kansas, Ohio (tie)	Kansas	Kansas
2	Mississippi	Ohio	Ohio
3		Mississippi	Mississippi

Roast division

Rank	Recipe	Showmanship	Overall
Junior			
1	Virginia, Iowa (tie)	Kansas	Kansas
2	Kansas	Virginia	Virginia
3		North Dakota	Illinois
Intermediate			
1	Texas	Texas	Texas*
2	Virginia	Virginia	Virginia
3	Kansas	Kansas	Kansas
Senior			
1	Virginia	Oklahoma	Oklahoma
2	Oklahoma	Illinois	Virginia
3	Illinois	Virginia	Illinois

Ultimate CAB Burger Grill-Off

Junior			
1	Texas	Kansas	Kansas
2	Kansas	Illinois	Texas
3	Illinois	Texas	Illinois
Intermediate			
1	Ohio	Ohio	Ohio
2	Indiana	Indiana	Indiana
Senior			
1	South Dakota	Iowa	Iowa
2	Iowa	South Dakota	South Dakota

*Denotes overall winner of the product division.

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In the adult division, Lily and Leslie Jeffries both of Canmer, Ky., took home first place.

In the junior division, Ben Sellmeyer, Maroa, Ill., won first place; and Henry Throne, Lexington, Ga.; and Hannah Williams, Milan, Ga., won second place.

At-home

The At-Home Video Contest was started last year when the Cook-Off contest was unable to be hosted due to COVID-19. The contest was a success and continued this year. Junior members are asked to produce a video presentation inviting consumers to their farms, ranches, kitchens, backyards or a combination of these locations to tell the CAB story to consumers while presenting a dish or recipe. Winning first place were Amanda and Carlee Hoffmann, Schertz, Texas.

Beyond the competition, the CAB Cook-off contest is a family event that educates juniors on retail beef as they have fun with their presentations. 

