

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING BLACK ANGUS CHUCK STEAK BURRITOS

SALAD COURSE:

Charred Corn & Black Bean Salad with Cilantro-Lime Vinaigrette

INGREDIENTS

2 ears fresh corn (or 1½ cups frozen, thawed)
1 can (15 oz) black beans, rinsed & drained
1 small red bell pepper, finely diced
1/4 red onion, finely diced
1 jalapeño, seeded and minced (optional)
1/2 cup fresh cilantro, chopped
Juice of 2 limes
2 tbsp olive oil
1 tsp ground cumin
Salt and freshly ground black pepper to taste

PREPARATION

Char corn over a gas flame or in a hot skillet (or roast in oven) until lightly blackened; cut kernels off the cob.
In a bowl combine corn, black beans, bell pepper, red onion, jalapeño and cilantro. Whisk lime juice, olive oil, cumin, salt and pepper; toss with salad. Chill 10–15 minutes to meld.

PRESENTATION

Serve in a shallow bowl or small cast-iron skillet. Garnish with a few cilantro sprigs and a lime wedge.

ENTRÉE — BLACK ANGUS CHUCK STEAK BURRITOS (SERVES 4–6)

INGREDIENTS

2 lb Black Angus chuck steak, trimmed and cut into 1–1½ inch cubes
2 tbsp vegetable oil
1 large onion, thinly sliced
4 cloves garlic, minced
1 tsp smoked paprika
1 tsp ground cumin
1 tsp dried oregano
1 cup beef stock

1/2 cup tomato sauce (or crushed tomatoes)
1–2 chipotle peppers in adobo, minced (optional for heat)
Salt and freshly ground black pepper
1 cup cooked rice (optional filler)
1 cup shredded cheddar or Monterey Jack cheese
1 cup cooked black beans or pinto beans, drained
6–8 large flour tortillas (burrito-size)
2 tbsp lime juice
Fresh cilantro, chopped (for garnish)

PREPARATION

Season chuck cubes with salt, pepper, smoked paprika, cumin and oregano. Heat oil in a heavy Dutch oven or deep skillet over medium-high heat. Sear beef in batches until deeply browned on all sides; remove and set aside.

In same pot, add a touch more oil if needed and sauté onion until soft and caramelized (8–10 minutes). Add garlic and cook 30 seconds.

Return beef to pot, add beef stock, tomato sauce and chipotle (if using). Bring to a simmer, cover, and braise gently for 1½–2 hours (or until beef is fork-tender).

Alternatively use a slow cooker on low 6–8 hours or pressure cooker 35–45 minutes.

When beef is tender, remove pieces and shred/coarsely chop. Reduce braising liquid over medium-high heat until slightly thickened; return shredded beef to sauce and finish with lime juice. Adjust seasoning.

Warm tortillas briefly in a skillet or oven to make pliable. To assemble: place 3–4 tbsp rice (if using) in center, add 1/2 cup beef, 2–3 tbsp beans, and 2 tbsp cheese. Fold sides, then roll tightly into burrito. Repeat.

Optional: Grill assembled burritos 1–2 minutes per side in a skillet with a little oil to crisp the exterior and melt the cheese.

PRESENTATION

Serve burritos whole or halved on a warm plate. Drizzle with a bit of the reduced braising sauce, sprinkle with chopped cilantro and offer lime wedges, salsa, and sour cream (or crema) on the side.

SIDE DISH 1 — GREEN CHILE ROASTED POTATOES

INGREDIENTS

1½ lb baby potatoes, halved
2 tbsp olive oil
2 tbsp canned green chiles (mild or hot), drained and chopped
1 tsp smoked paprika
Salt and pepper to taste
2 tbsp chopped fresh parsley

PREPARATION

Preheat oven to 425°F (220°C). Toss potatoes with oil, green chiles, paprika, salt and pepper.

Roast on a sheet pan 25–30 minutes until golden and crisp, turning once. Toss with parsley before serving.

PRESENTATION

Serve in a shallow bowl alongside the burritos; garnish with a few extra chile strips for color.

SIDE DISH 2 — MEXICAN STREET-STYLE SLAW

INGREDIENTS

4 cups shredded green cabbage (or mix of green and purple)

1/2 cup grated carrot

3 tbsp mayonnaise

2 tbsp sour cream or Mexican crema

Juice of 1 lime

1 tsp honey

1/4 tsp ground cumin

Salt and pepper to taste

PREPARATION

Whisk mayo, crema, lime juice, honey, cumin, salt and pepper. Toss with cabbage and carrot. Chill 15–30 minutes for flavors to meld.

PRESENTATION

Serve in a small bowl or mound next to burritos. Top with a sprinkle of chopped cilantro and a dusting of smoked paprika.

DESSERT — CINNAMON-LIME CHURRO BITES WITH CHOCOLATE DIPPING SAUCE

INGREDIENTS

1 sheet store-bought puff pastry (or make choux dough for authentic churros)

3 tbsp butter, melted

1/2 cup sugar

1 tsp ground cinnamon

Zest of 1 lime

For chocolate sauce: 4 oz dark chocolate, 1/3 cup heavy cream, pinch of salt

PREPARATION

Preheat oven to 400°F (200°C). Cut puff pastry into 1-inch strips, twist lightly, brush with butter and bake 10–12 minutes until puffed and golden.

Mix sugar, cinnamon and lime zest. Toss warm pastry strips in butter then in cinnamon sugar to coat.

For sauce: heat cream just to simmer, pour over chopped chocolate, let sit 1 minute then stir until smooth; add pinch of salt.

Presentation

Serve churro bites piled on a small platter with a ramekin of warm chocolate sauce for dipping and a lime wedge.

Wine Pairing

RECOMMENDED WINE: JUGGERNAUT HILLSIDE CABERNET SAUVIGNON

Why this wine is the best choice

The bold structure, firm tannins and dark-fruit character of a Cabernet Sauvignon like Juggernaut Hillside complement the rich, beefy flavor of Black Angus chuck. The wine's tannins help cut through the fattiness of the braised beef and balance the smoky, spicy notes in the burrito filling and roasted potatoes. Its ripe blackberry and cassis notes pair nicely with the tomato-based braising sauce and chipotle/ smoked paprika accents.

SERVING SUGGESTION

Serve slightly below room temperature, about 60–65°F (16–18°C). Decant for 30 minutes if available.