

IT'S IN THE LIVESTOCK, NOT THE LAB.

Quality beef starts with high quality cattle and is impacted by weather, environment and handling. High River Angus™ ensures that the beef cattle produced for our brand are fed and handled to the highest standards to ensure outstanding and consistent beef.

Genetics

The Great Plains is the heartland of the best beef cattle genetics in the U.S. and throughout North America. Angus excels in the Great Plains. This is where High River Angus comes from and allows us to select from only the very best Angus heritage cattle for our brand.

Animal Welfare

Located centrally in the midst of America's beef region and Corn Belt means that the animals are local. Less travel means less stress. It's not only good for the animals but it's great for the beef. Reduced stress means less bruising and exertion on the animal, which means improved yields, tenderness and bright red meat color.

Vibrant Herd

Healthy cattle raised carefully and caringly by ranchers who have done so for generations is the cornerstone of our philosophy.

ACCOUNTABILITY MATTERS

Where we come from, integrity isn't a buzzword, it's a way of life. We have built our reputation on hard work and holding ourselves to a higher standard. It's good to know that as consumers become more aware of humane practices and environmental impact, our products have always met not only governmental standards, but the values of our customers. High River Angus aims to exceed all expectations so consumers can feel good about our approach and our products.

Sustainability & Environment

Our commitment to environmental stewardship and sustainability is on par with our commitment to quality beef:

- Focus on single plant sourcing to ensure continuity of craftsmanship and consistency
- Close monitoring and maintenance of water and soil quality
- Identifying grazing regions that minimize environmental impact
- Optimizing our delivery of ecosystem services and minimizing our environmental footprint
- Adhere to state and federal laws that protect the natural environment

WORTH EVERY OUNCE OF EFFORT

High River Angus is devoted to bringing the delicious taste of Angus beef to dining tables around the country. Our added attention to safety and quality is why families all over are committed to seeking out High River Angus to serve to their loved ones.



BUTCHER KNOWS BEST

This store offers High River Angus because of its exceptional quality and legendary flavor and because they know it's the best way to see you again and again. When it comes to choosing beef that will please your whole family, trust your butcher and choose High River Angus:

- ✓ Pristine beginnings and humane handling
- ✓ Consistent quality
- ✓ Juicy, tender and flavorful
- ✓ Backed up by rave reviews, repeat business and loyal customers around the nation!

Ask our team of meat department experts to help select the best cut and cooking method to make your High River Angus meal authentic, exceptional and legendary.



ANY QUESTIONS?

Our consumer support line is ready to help!



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HIGH QUALITY. HIGH STANDARDS.
HIGH RIVER ANGUS™



Authentic, Exceptional, Legendary Angus



OUR PROMISE TO OUR CUSTOMERS

We are committed to consistently delivering an enjoyable eating experience every time your family shares a table with us. We believe that our premium grain-fed Angus beef is a gift from nature and we continue to move forward as stewards of the environment by protecting the health of our cattle, our employees and, most importantly, your family.





RECIPES STRAIGHT FROM THE RANGE

HIGH RIVER ANGUS STEAKS with Sweet-Soy Drizzle

Total Recipe Time: 25 to 30 minutes

INGREDIENTS

- 2 High River Angus Strip Steaks Boneless, cut 1 inch thick (about 8 ounces each)
- 1 tablespoon minced fresh ginger
- 3 tablespoons brown sugar
- 2 tablespoons rice vinegar
- 2 tablespoons reduced-sodium soy sauce
- 1 package (14 to 16 ounces) frozen broccoli florets (4 to 5 cups)

INSTRUCTIONS

1. Rub beef steaks evenly with ginger. Place steaks on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 13 to 17 minutes for medium rare (145°F) to medium (160°F) doneness, turning once.
2. Meanwhile, combine brown sugar, soy sauce and vinegar in small bowl, stirring until sugar dissolves. Reserve 2 tablespoons mixture for serving. Prepare broccoli according to package directions; drain. Toss with remaining soy mixture. Keep warm.
3. Carve steaks into slices. Drizzle reserved 2 tablespoons soy mixture over beef. Serve with broccoli.

Makes 4 servings

TIP: Let steak rest for several minutes after cooking to allow the beef to relax and become even more tender.

THE FRESHNESS FACTOR

At High River Angus™, we make sure only the freshest meat makes it to your plate. This means working closely with our cattle producers and offering only the best Angus available, so that our standards are never compromised. This also means a wide variety of cuts and endless preparation options. Here are a few of our favorites.

GRILLED HIGH RIVER ANGUS SKIRT STEAK with Creamy Citrus Sauce

Total Recipe Time: 25 to 30 minutes
Marinade Time: 6 hours or overnight

INGREDIENTS

- 1 High River Angus Skirt Steak (1 to 1-1/2 pounds), cut into 4 to 6-inch portions
- 1/2 cup fresh orange juice
- 1/3 cup finely chopped fresh cilantro
- 2 tablespoons dried Mexican seasoning, crushed
- 3/4 cup dairy sour cream
- 2 tablespoons finely chopped green onion
- Salt and pepper

INSTRUCTIONS

1. Combine orange juice, cilantro and Mexican seasoning in small bowl. Place beef steak and 1/3 cup orange juice mixture in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
2. Combine remaining orange juice mixture with sour cream and green onion. Cover and refrigerate until ready to serve. (May be refrigerated as long as overnight.)
3. Remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, covered, 7 to 12 minutes (over medium heat on preheated gas grill, 8 to 12 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
4. Carve steak diagonally across the grain into thin slices; season with salt and pepper, as desired. Serve with citrus sauce.

Makes 4 to 6 servings



HIGH RIVER ANGUS TOP SIRLOIN PETITE ROAST with Parmesan Roasted Tomatoes

Total Recipe Time: 1-1/2 to 2 hours

INGREDIENTS

- 1 High River Angus Top Sirloin Petite Roast (1-1/2 to 2 pounds)
- 1 cup lightly packed fresh parsley leaves
- 2 cloves garlic
- 1 teaspoon pepper
- 2 tablespoons olive oil, divided
- 8 plum (roma) tomatoes, cut in half lengthwise, seeded
- 2 tablespoons shredded Parmesan cheese

INSTRUCTIONS

1. Preheat oven to 325°F. Place parsley, garlic, pepper and 1 tablespoon olive oil in food processor or blender container. Cover; process until just blended. Rub mixture evenly over all surfaces of roast. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef. Do not add water or cover. Roast in 325°F oven 60 to 75 minutes for medium rare to medium doneness.
2. Toss tomatoes with remaining 1 tablespoon olive oil in large bowl. Arrange tomatoes, cut sides up, on metal baking sheet. Roast in 325°F oven for 1 hour or until skins are wrinkled and begin to brown.
3. Remove roast when meat thermometer registers 135°F for medium rare; 150°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 10 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.) Meanwhile, increase oven temp to 425°F. Sprinkle tomatoes with Parmesan cheese. Continue roasting an additional 8 to 10 minutes or until cheese is melted and tomatoes are lightly browned. Season with salt and pepper, as desired.
4. Carve roast into slices; season with salt and pepper, as desired. Serve with tomatoes.

Makes 6 to 8 (6-ounce) servings

SLOW COOKER HIGH RIVER ANGUS SHORT RIBS with Ginger-Mango Barbecue Sauce

Total Recipe Time: HIGH 5-1/4 to 6-1/4 hours or LOW 7-3/4 to 8-3/4 hours

INGREDIENTS

- 2 pounds High River Angus Short Ribs Boneless, cut 2 x 2 x 4-inch pieces
- 1-1/2 cups diced fresh or drained jarred mango
- 1 medium onion, chopped
- 1 tablespoon minced fresh ginger
- 1 cup hickory-flavored barbecue sauce

INSTRUCTIONS

1. Place beef short ribs, mango, onion and ginger in 3-1/2 to 5-1/2-quart slow cooker. Add barbecue sauce. Cover and cook on HIGH 5 to 6 hours or LOW 7-1/2 to 8-1/2 hours or until beef is fork-tender. (No stirring is necessary during cooking.)
2. Remove short ribs, season with salt and pepper, as desired. Skim fat from cooking liquid; serve over short ribs.

Makes 4 to 6 servings

TIPS:

- Three pounds bone-in short ribs may be substituted.
- Other flavors of barbecue sauce may be substituted for hickory-flavored.
- Short ribs can be served over mashed sweet potatoes, if desired.

End-point* Cooking Temperature Chart

Rare	120 – 125°F, 49 – 51°C
Medium Rare	130 – 135°F, 55 – 57°C
Medium	140 – 145°F, 60 – 63°C
Medium Well	150 – 155°F, 65 – 69°C
Well Done	160°F and above, 71°C
Brisket	165 – 175°F, 74 – 79°C
Pot Roast	180°F, 82°C
Ground Meat (Patties – Meatloaf – Meatballs)	160 – 165°F, 71 – 74°C

*These recommendations are for end-point cooking temperatures only. Beef should be cooked to a doneness of at least 160°F (71°C).

Recipes provided courtesy of the Beef Checkoff Program.

