

NATURALLY TENDER.

Highland Beef is versatile, tender and deliciously memorable.

The University of Missouri's scientific study* found that Highland Beef is very tender. The University of Glasgow study** results are in agreement.

**University of Missouri, Highland Beef Study
Dr. Bryon Wiegand, Professor Meat Science*

***University of Glasgow, Scottish Agricultural College
Scottish Environmental Studies & McCance & Widdowson
at the Ministry of Agriculture Fisheries and Food
Dr. Ivy Barclay, Head of Food Science & Technology Dept.*



HIGHLAND BEEF MAPLE BRISKET

- › 3-4 lb. Highland Beef brisket
- › 12 oz. beer
- › 1 can tomatoes with green chilies (medium)
- › 1/3 c. maple syrup
- › 1 large onion, sliced
- › Salt and pepper

Brown the brisket in a heavy skillet on medium-high heat, about 5 minutes on each side. Mix beer, tomatoes, maple syrup, onion and salt and pepper in a slow cooker. Add brisket and cook on low for 8 hours or on high for 2 hours.*

**USDA food safety guidelines recommend cooking to a minimum internal temperature of 145°F or 62.8°C for steaks and roasts and 160°F or 71.1°C for ground beef*

Find more recipes online at www.highlandcattleusa.org

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