



NATURALLY TENDER.

Highland Beef has outstanding
flavor and tenderness.



HERITAGE. HISTORY. HIGHLAND.

Today's Highland Cattle are the result of over 14 centuries of natural selection in the extreme environment of Northern Scotland. This heritage breed is a natural forager, that thrives

on diverse terrain all across our country. Highland Cattle are easily recognized by their majestic horns and shaggy coats of long hair.



The American Highland Cattle Association (AHCA) is dedicated to preserving the integrity of the breed, maintaining an American breed registry and assisting its members in creating value with their animals.

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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Member of the AHCA
www.highlandcattleusa.org

Farm:

Website:

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