

# 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](http://www.highlandcattleusa.org)

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[www.highlandcattleusa.org](http://www.highlandcattleusa.org)

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