

This month's recipe features the top 3 winners of the 2007 Quick and Easy Beef contest at the 2007 State Fair of West Virginia. The contest is sponsored by the West Virginia Beef Industry Council.

1st Place
Quick and Easy Beef Contest
2007 State Fair of West Virginia

Kathy Hughart
Smoot, WV

Beef Gyro Deli Wraps

16 oz. thinly sliced deli roast beef
1 large green bell pepper (sliced thin)
1 large sweet onion (sliced thin)
4 10" flour tortillas
Picks to secure

Cucumber sauce:

8 oz. sour cream
½ cup mayonnaise
1 large or 2 medium cucumbers (seeded and finely chopped)
1 pkg. Ranch dressing mix
1 clove garlic

Begin layering ¼ beef on each tortilla; spread with desired amount of cucumber sauce, top with peppers and onions, roll tightly up, secure with picks, cut into desired serving pieces.

2nd Place
Quick and Easy Beef Contest
2007 State Fair of West Virginia

Twila Norman
Ronceverte, WV

Easy Beef Rolls

Oven: 350°
Time: 20 minutes

1 package pre-baked rolls
1 lb. deli beef
1 package (8 slices) Swiss cheese

Mix together the following:

1 stick butter melted
1 tsp. poppy seeds
½ tsp. Worcestershire sauce
1 tbs. mustard
1 tbs. dehydrated onion.

Cut rolls in half. Lay bottoms in pan covered with foil. Place beef and Swiss cheese on each roll. Replace top. Pour sauce over, let stand for 15 minutes. Cover with foil; bake 20 minutes at 350°.

3rd Place
Quick and Easy Beef Contest
2007 State Fair of West Virginia

Barbara Shipley
Buckhannon, WV

Blue Ribbon Beef Pecan Crescents

3 tubes garlic butter refrigerated crescent dinner rolls (8 count)
½ cup chopped pecans
2 -12 ounce cans roast beef with gravy, drained (beef only)
1 – 10 ¼ ounce can cream of mushroom soup, undiluted
2 cups shredded Colby Jack cheese
1 cup chopped fresh broccoli
1 cup chopped sweet red pepper
1 small chopped medium hot pepper
4 tbs. chopped onion
1/8 tsp. garlic salt
½ tsp. Weber Gourmet Burger seasoning
24 broccoli florets (small)
24 half pecan pieces
1/8 tsp. Weber Gourmet Burger seasoning for garnish

Unroll crescent rolls on pastry sheet. Sprinkle chopped pecans on rolls and press into dough with rolling pin. Arrange the crescent rolls on baking sheet with pointed ends facing the outer edge of the pan.

Break drained roast beef chunks into smaller pieces. Combine remaining ingredients with smaller beef chunks. Spoon mixture onto wide ends of crescent rolls. Fold points over filling and tuck under wide ends (filling will be visible). Place one broccoli floret in exposed filling of each crescent. Sprinkle remaining burger seasoning as a garnish over each crescent. Sprinkle remaining burger seasoning as a garnish over each crescent. Place one half of pecan on top of each crescent.

Bake at 375° for 20-25 minutes or until golden brown.

Remove from baking sheet and arrange on serving platter.

Yield: 8 servings