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Sloppy Joes

- 1 ½ lbs. extra-lean ground beef
 - ½ onion, diced
 - 1 green pepper, diced
 - 2 cloves garlic, minced
 - 2 c. water, divided
 - ¾ c. ketchup
 - 2 T. brown sugar
 - 1 tsp. Dijon mustard
 - 1 ½ tsp. salt, or to taste
 - ½ tsp. ground black pepper
 - 1 dash Worcestershire sauce
 - 1 pinch cayenne pepper, or to taste
1. Place ground beef and onion in a large skillet over medium heat; cook and stir until beef is browned and crumbled, about 10 minutes.
 2. Stir in green pepper and garlic; cook and stir until softened, 2 to 3 minutes. Add 1 cup water and stir, scraping the pan to dissolve any brown flavor bits from the bottom of the skillet.
 3. Stir in ketchup, brown sugar, Dijon mustard, salt, black pepper, and Worcestershire sauce. Add remaining 1 cup water and bring mixture to a boil. Reduce heat to low and simmer, stirring occasionally, until liquid has evaporated and mixture is thick, about 40 minutes.
 4. Season with salt, black pepper, Worcestershire sauce, and cayenne pepper.

Oven Barbecued Beef Brisket

- 3 ½ lb. fresh beef brisket, if larger adjust other ingredients
 - ¼ cup water
 - ½ c. chopped onion (1 medium)
 - 3 T. Worcestershire sauce
 - 2 T. cider vinegar or white wine vinegar
 - 1 T. chili powder
 - 1 tsp. instant beef bouillon granules
 - ⅛ tsp. cayenne pepper
 - 2 cloves garlic, minced
 - 1 ½ c. bottled barbecue sauce
1. Trim fat from meat. Place meat in a 13x9x2 baking pan. In a small bowl stir together water, onion, Worcestershire sauce, vinegar, chili powder, bouillon granules, cayenne pepper, and garlic. Pour over meat. Cover with foil. Bake at 325 degrees Fahrenheit for about 3 hours or until tender, turning once. Remove meat and discard juices. Thinly slice meat across the grain. Serve with any barbecue sauce.

Lefse

- 10 pounds potatoes, peeled
 - ½ c. butter
 - ⅓ c. heavy cream
 - 1 T. salt
 - 1 T. white sugar
 - 2 ½ c. all-purpose flour
1. Place potatoes in a large pot and cover with water and bring to a boil. Reduce heat to medium-low and simmer until tender, about 20 minutes then drain.
 2. Run hot potatoes through a potato ricer into a large bowl. Beat butter, cream, salt, and sugar into riced potatoes. Let cool to room temperature.
 3. Stir flour into potato mixture to form a soft dough. Pull off pieces of dough and form into walnut-sized balls. Lightly flour a clean cloth and roll out lefse balls to 1/8 inch thick.
 4. Heat a griddle over high heat.
 5. Cook lefse on the hot griddle until brown blisters form, about 1 minute per side. Place cooked lefse on a damp towel to cool slightly. Repeat with remaining dough, stacking them on top of each other as they're cooked; cover until ready to serve.