

SIMPLY TASTY

5+ GROUND BEEF RECIPES





Meet your Farmers

Loyd & Arlene Borntrager

Are you struggling to get a healthy meal on the table quickly? You'll love these simple recipes featuring local, farm-fresh ingredients!

As a mom myself, I understand the busy schedule of juggling young children, homeschooling, + getting healthy meals on the table!

In our quest to provide the healthiest food for our family & consumers we began "grass farming" 15+ years ago. We have a passion to connect the dots between consumers, food, & farms.

With your busy lifestyle, we recognize the challenge to put healthy food in front of your children, let us help you! Use our family's favorite recipes to begin your journey to healthier meals.

BBQ Meatballs

A family favorite! Wash a few potatoes, place them in your double broiler & cook on low while your meatballs are baking. Throw together a salad & you've got dinner!

Ingredients:

2 lbs. Borntrager Dairy's grass-fed ground beef

1 cup of Borntrager Dairy's raw milk

2 pastured eggs

2 tsp. chili powder

1/2 tsp. pepper

2 c. rolled oats

1 med. onion, chopped

1/2 tsp. garlic powder

Steps:

- 1. Mix together all ingredients and shape into balls. A cookie scoop or ice-cream scoop is good for this step!**
- 2. Put balls into a 9x13 greased, casserole dish.**
- 3. Pour your favorite bbq sauce over the meatballs; approx. 4 cups.**
- 4. Cover with tinfoil.**
- 5. Bake at 325° for 1 hour.**
- 6. Serve.**

Creamy Beef Lasagna

A Crowd Pleaser. My most asked for recipe.

I often double this when I want to take a meal to someone; one for us & one for them.

Ingredients:

2 lbs. Borntrager Dairy's grass-fed ground beef
1/4 cup onion, chopped
1/2 tsp. garlic powder
12 lasagna noodles
2 15-oz jars pasta sauce
1 Tbsp blackstrap molasses
1 pint of Borntrager Dairy cottage cheese
1 cup of Borntrager Dairy plain greek yogurt
1/4 cup Borntrager Dairy's fresh milk
1 Tbsp. Italian seasoning
1/4 cup parmesan cheese
8 oz. Borntrager Dairy's shredded mozzarella cheese

Steps:

1. Fry ground beef; add pasta sauce, onion, & blackstrap molasses, salt, & garlic powder.
2. In a medium mixing bowl, mix cottage cheese, sour cream, milk, & Italian seasoning.
3. In a 9x13 pan, layer 1/4 of the meat mixture, then 4 noodles, & 1/3 of the cheese mixture.
4. Repeat layers twice more.
5. Top with remaining meat mixture.
6. Cover & bake at 350 for 40 min.
7. Uncover & sprinkle with shredded mozzarella.
8. Bake 5 min. longer until cheese is melted.
9. Let stand 15 min.
10. Serve.

Super Easy Meatloaf

Tip 1: Have a busy evening planned? Throw this super easy meatloaf together in the morning, & refrigerate. Allow 15 min. more cooking time, (since it's cold).

Tip 2: Leftover meatloaf makes amazing sandwiches for lunch the next day. Win-win.

Ingredients:

2 lbs. Borntrager Dairy's grass-fed ground beef, thawed

1/4 c. chopped onion

2 eggs

1 c. Borntrager Dairy's fresh milk

1 c. rolled oats (uncooked)

2 tsp. salt

1/2 tsp. Pepper

Sauce Ingredients:

2 Tbsp. mustard

2/3 c. ketchup

2 Tbsp. honey

Steps:

- 1. Mix together meatloaf ingredients.*
- 2. Pat into 2 large bread loaf pans.*
- 3. Bake at 350° for 1 hour.*
- 4. Mix sauce ingred. together and pour over loaves.*
- 5. Bake 5 min. longer.*
- 6. Slice & serve.*

Taco Salad

This is a summer fav!! Add a kefir smoothie & you have a full meal!

Ingredients:

2 lbs. Borntrager Dairy's ground beef, fried
1 pkg taco seasoning
1 med. onion, chopped
4 cups lettuce, chopped
3 tomatoes, chopped
3 cups Borntrager Dairy's shredded mozzarella cheese
sour cream
2 cups salsa (fresh is amazing!)
2 jalapenos, chopped (optional)
corn chips or tortilla shells

Steps:

- Fry ground beef with onion, add taco seasoning.
- To serve, start with corn chips or tortilla shells.
- Next layer hamburger mixture and other toppings in the order given.
- Enjoy.

Melissa's Cheesy Enchiladas

*My daughter, Melissa, 11, has been making this recipe for several years!
Add a simple lettuce salad for a quick meal.*

Ingredients:

For Cheese Sauce:

*1/2 c. Borntrager Dairy's butter
8oz. cream cheese
3 c. Borntrager Dairy's raw milk
8oz. Borntrager Dairy's plain greek yogurt*

For Meat Mixture:

*2 lbs. Borntrager Dairy's grass-fed hamburger
1 pkg. taco seasoning
1 med. onion, chopped
12 flour, taco-sized tortillas
2 cups Borntrager Dairy's mozzarella cheese*

Steps:

For Cheese Sauce:

In a 2 qt. saucepan, pour all ingredients, heat until cheese & butter has melted, stirring occasionally. Set aside.

For Meat Mixture:

*Fry the hamburger with the chopped onion; stir in the taco seasoning.
Place the meat mixture onto the tortillas and roll up.*

- 1. In a greased 9x13 casserole dish, pour 1 cup of cheese sauce. Spread out.*
- 2. Place rolled up enchiladas on top of the cheese sauce.*
- 3. Pour remaining cheese sauce on top.*
- 4. Sprinkle with 2 cups mozzarella cheese.*
- 5. Bake at 325° for 30 min. or until cheese starts to bubble.*
- 6. Remove from oven and serve.*

Mouth-Watering Hamburgers

Hamburgers... The All American summer cookout meal!!

No time to thaw & make patties?? No problem!! Get ready-made patties at our farm-store!!

Ingredients:

2 lbs. of Borntrager Dairy's ground beef, thawed

1 tsp. real salt

1/2 tsp. black pepper

1/2 tsp garlic powder

2 Tbsp. Borntrager Dairy's pork lard

Steps:

- 1. In a medium bowl, mix together all ingredients, except the lard.*
- 2. Divide into 8 balls. After shaping into balls gently flatten out to 1/4" -1/2" thick patties.*
- 3. Warm up a flat skillet on medium heat.*
- 4. Melt the lard on the skillet.*
- 5. Place patties on the skillet.*
- 6. Fry approx 5 min. on one side, flip over & fry till done, approx 5-10 min.*



We'd love to meet you!

Looking for a farmer to supply you with your real food ingredients?

Visit our on-farm store for your grass-fed dairy products, pastured eggs, and grass-fed meats!

Want to know more? Send us an email or give us a text.

We'd love to help you on your journey to healthier foods!

*As a subscriber to our emails, you'll be the first to know our product updates, new recipes,
& so much more!*

Farm Store Hours:

Monday: 1PM-6 PM

Tuesday: 1 PM-6 PM

Wednesday: Closed

Thursday: 1 PM-6 PM

Friday: 1PM-6 PM

Saturday: 10 AM-4 PM

Sunday: Closed

Borntrager Dairy

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