



Halloween Doesn't Have to Be Scary

"CHB Bites" is a column designed to keep you in-the-know about the Certified Hereford Beef® (CHB) program. To get involved with CHB on social media, search *Certified Hereford Beef* on Facebook and Pinterest, @certifiedherefordbeef on Instagram and @crtherefordbeef on Twitter.

Spooky Spider Meatballs

Recipe from [BeefLovingTexans.com/blog/scary-easy-halloween-recipes/?utm_source=pinterest&utm_medium=social_media&utm_campaign=Q12018&utm_content=wine_beef_pairings&pp=1](https://www.beeflovingtexans.com/blog/scary-easy-halloween-recipes/?utm_source=pinterest&utm_medium=social_media&utm_campaign=Q12018&utm_content=wine_beef_pairings&pp=1)

Ingredients:

- 1 pound Certified Hereford Beef® ground beef
- 1 cup grated zucchini
- ½ teaspoon salt
- ¼ teaspoon pepper

Instructions:

Preheat oven to 400 F. Combine all ingredients in medium bowl, mixing lightly, but thoroughly. Shape into 24 1-inch meatballs. Place meatballs on rack in aluminum foil-lined broiler pan coated with cooking spray. Bake in 400 F oven 18 to 20 minutes or until instant-read thermometer inserted into center of a meatball registers 160 F.



Pumpkin Beer Brisket Melts

Recipe from [HowSweetEats.com/2019/10/brisket-melts/](https://www.howsweeteats.com/2019/10/brisket-melts/)

Cook time:

8 hours

Ingredients:

- 1 batch of pretzel buns
- 2 tablespoons unsalted butter, melted
- 2 tablespoons everything seasoning

Slow cooker brisket:

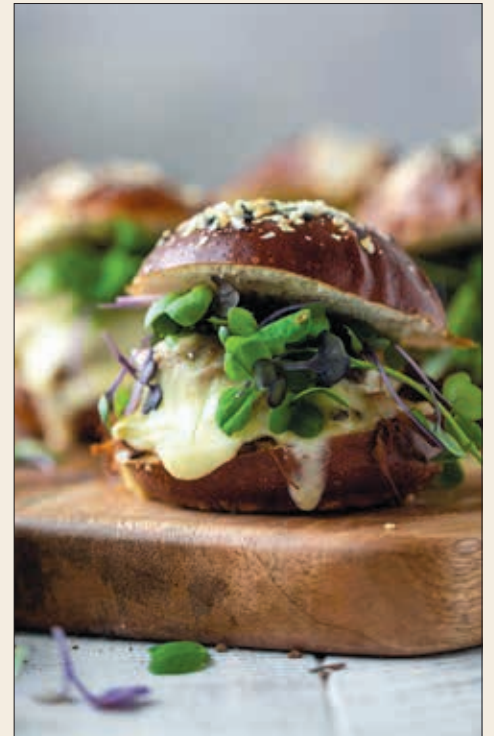
- 3 to 4 pounds *Certified Hereford Beef* brisket
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon pepper
- 6 ounces pumpkin beer or cider
- Sliced Havarti cheese, for melting
- Microgreens or arugula, for serving

Honey mustard spread:

- ½ cup honey mustard
- 2 tablespoons mayonnaise

Instructions:

- 1) Whether your pretzel buns are homemade or store bought, cover them in everything seasoning. Right before serving the sandwiches, heat your oven to 325 F, just to warm the buns for the sandwiches. Brush the tops with the melted butter and sprinkle the everything seasoning on top. Place the buns in the oven for 8 to 10 minutes.
- 2) Season the brisket all over with the paprika, garlic powder, salt and pepper. Place it in the slow cooker and cover it with the beer. Cook on low for 8 hours.
- 3) When finished, if the brisket is still in one piece, remove it and place it on a cutting board. Use a sharp knife and a fork to shred the brisket (you can also do this in the slow cooker) and then place it back in the cooker for another 30 minutes or so on low. It should combine with the juices and soak some of them up. You also may need to toss the beef a few times in the slow cooker.
- 4) To assemble the sandwiches, preheat the oven to 325 F. If you have just prepped the pretzel buns, it will already be on! Spread some of the honey mustard mayo on the bottom of each bun. Top with the brisket and then a slice of Havarti cheese.
- 5) Place the sandwiches in the oven for 5 to 6 minutes, just until the cheese melts. Remove the sandwiches and top with a handful of microgreens or arugula. Top with your everything pretzel bun and serve!
- 6) Whisk together the mustard and mayo and use immediately as a spread on sandwiches!



Halloween Beef and Biscuit Sliders

Recipe from [Kroger.com/r/halloween-beef-and-biscuit-sliders-recipe/5ba25e4e9da07c4893cf3771](https://www.kroger.com/r/halloween-beef-and-biscuit-sliders-recipe/5ba25e4e9da07c4893cf3771)

Ingredients:

- 2 containers (6 ounces each) mini-size refrigerated flaky layer biscuits or Southern homestyle biscuits
- 2 tablespoons coarse ground mustard
- 5 ounces thinly sliced *Certified Hereford Beef* roast beef
- 5 slices (5 ounces) Swiss cheese, each slice quartered
- 1 tablespoon butter, melted
- ¼ teaspoon garlic powder



Instructions:

- 1) Preheat oven to 400 F. Separate biscuits; place 2" apart on large ungreased cookie sheet. Bake 9-11 minutes or until golden brown. Cool 5 minutes.
- 2) Carefully split biscuits in half. Place bottoms in 8"x 8" pan. Spread mustard over the bottom half of the biscuits. Divide roast beef and then the cheese quarters among biscuits. Place biscuit tops over cheese.
- 3) In a small bowl, stir together butter and garlic powder. Brush over tops of biscuits. Cover pan with aluminum foil. Bake 15-20 minutes or until cheese melts and sliders are hot.
- 4) Refrigerate leftovers.

Put your own twist on these sliders with your family's favorite meats, cheeses and spreads!

For more information about *Certified Hereford Beef*, visit [CertifiedHerefordBeef.com](https://www.CertifiedHerefordBeef.com) or email info@herefordbeef.org.