

by **Briley Miller**

# CHB: It's What's for Thanksgiving Dinner

Turkey has been the Thanksgiving favorite for as long as anyone can remember. However we have started a new tradition in our household: Certified Hereford Beef® (CHB) prime rib. Now, I'm not here to tell you turkey is not a tasty side for those traditionalists out there, but I am here to tell you to give the prime rib a try this year.

Now, some people may be intimidated by a large prime rib roast. But, with this fool-proof recipe from the National Hereford Women (NHW) website, even the novice cook need not be afraid.

## National Prime Rib Roast

### Ingredients:

2 tablespoons minced garlic  
2 tablespoons crushed black pepper  
½ cup coarse sea salt  
½ cup fresh rosemary  
4-pound *Certified Hereford Beef* prime rib roast (bone in)

### Instructions:

- 1) Pull your roast out of the refrigerator a few hours prior to cooking and let it sit on the counter so it is almost room temperature prior to cooking.
- 2) Preheat oven to maximum temperature. Rub the roast while the oven is heating.

### For the rub:

- 1) Combine all ingredients in a bowl. Mix well.
- 2) Coat the entire roast with the rub. If your roast is larger you may need to double the rub recipe.
- 3) Place roast on a roaster rack with the fat side up.
- 4) Cook for 15 minutes at maximum oven temperature. Then cover roast with foil and turn oven down to 325 F. Continue to cook for 15 minutes per pound or until desired cook temperature is reached.

Once you have stepped out of the turkey comfort zone, you will need sides for the rest of this fantastic meal. There is no doubt the traditional mashed potatoes and gravy, stuffing and green bean casserole will make fine additions to your prime rib. But, let's introduce a few new options that will make tasty sides to your red meat main dish.

## B&D Herefords' Wedding Potatoes

### Ingredients:

2 pounds frozen, shredded hash browns  
2 cups sharp shredded cheddar cheese  
¼ cup onion (chopped)  
1 cup milk  
½ cup butter, melted  
1 can cream of chicken soup  
¼ teaspoon pepper  
1 teaspoon salt  
1 cup sour cream

### Instructions:

- 1) Sauté onion in butter. Stir in the milk, soup, salt, pepper and sour cream.
- 2) Add hash browns and mix well.
- 3) Pour into a greased 9-by-13-inch pan. (Or scoop about ½ cup into greased muffin cups.)
- 4) Bake 1¼ hours at 350 F.

## Judy's Broccoli Rice Casserole

### Ingredients:

16-ounce package frozen chopped broccoli  
1¼ cups uncooked Minute® rice  
1 can cream of mushroom soup  
½ cup celery (chopped)  
½ cup onion (chopped)  
1 jar Cheese Whiz (small)

### Instructions:

- 1) Microwave frozen broccoli per package directions.
- 2) Prepare 1¼ cups raw Minute Rice per package directions.

- 3) Combine all ingredients. Cook in the microwave on high, stirring occasionally until bubbly and heated through.

I hope we have given you some ideas to expand your culinary horizon this Thanksgiving. I know we will be enjoying a medium-rare prime rib on what is commonly known as turkey day. I'm sure you noticed I did not offer a new and tasty dessert recipe for you to try this year. As sure as turkey goes with Thanksgiving, pumpkin pie is a most traditional dessert as well. Some traditions are much better left alone. Happy Thanksgiving to our Hereford families from all of us with the NHW! **HW**

To join and to learn more about the NHW, visit [HerefordWomen.com](http://HerefordWomen.com) or email [nationalherefordwomen@gmail.com](mailto:nationalherefordwomen@gmail.com).



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