



**AMERICAN ALMOND BEEF**



LAND AND CATTLE COMPANY®

2021  
*Product Catalog*

[WWW.AMERICALMONDBEEF.COM](http://WWW.AMERICALMONDBEEF.COM) | 530.797.9048



A group of white cattle, likely American Almond Beef, are standing in a grassy field. One cow in the center has a red ear tag with the number '146'. A large, stylized, semi-transparent silhouette of a cow is overlaid on the right side of the image. The background shows trees and a clear sky.

# healthy cows, *great flavor*

With many years of experience in raising cattle and developing optimal feeds for livestock, Byrne Farms has created a special nutrient rich feed that promotes healthy growth in the cattle, resulting in a steak bursting with flavor! Rich with marbling, American Almond Beef is juicy, tender, and has a natural buttery finish that will be sure to make an impression!





We are centrally located in the heart of Northern California's almond country and have ample supply of fresh almond by-products from local farmers. With our sustainable, natural production processes, we found a great healthy feed mix that "beefs" up the cattle and produces a great tasting meat!



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# Rump Roast

It's time to lower the temps and slow things down. Our American Almond Beef Rump Roast is a lean and economical cut that is best slow cooked in a crockpot or pressure cooker to become tender, plus it won't shrink down like other roasts.

2lbs - 5lbs | \$30 - \$75





## Cross-Rib Roast

The Cross-Rib Roast is cut from the shoulder area which makes it very tender with exceptional flavor. The American Almond Beef Cross-Rib Roast responds very well to any type of braise or “low and slow” moist heat method to achieve a tender finish.

2lbs - 5lbs | \$30 - \$75



## Chuck Roast

The Chuck Roast is cut from the shoulder region and is a perfect excuse to pull that crock pot out and slow cook with an array of potatoes, carrots, and other veggies. Warm yourself up this season with our one of a kind American Almond Beef Chuck Roast that is consistently rich in flavor and sure to be a family favorite.

1.5lbs - 3.5lbs | \$40 - \$90

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# pulled beef

## sandwich recipe

### Ingredients

- 1 AAB Cross-Rib Roast (2lb)
- 1 Sliced onion
- 3 Cloves of garlic
- 1 Box of beef broth (32oz)
- 1/2 Cup of BBQ sauce
- Olive oil
- Thyme
- Rosemary
- Coleslaw
- Green onion
- Pickles
- Pepperoncini
- Bun
- Crosshairs Provider Rub (or favorite spices)

### Instructions

In an instapot, turn on saute on HI. Pour 3 tablespoon's of Napa Valley Family Blend Olive Oil into pot. Throw in sliced onion and cook till translucent. Throw in diced garlic and cook for an additional 2 minutes. Take your Cross-Rib Roast and sear in bottom of same pot with Onion and Garlic. Turn instapot to Pressure Cook on low for 3-4 hours. Pour in beef broth, BBQ sauce, thyme, rosemary, and other spices. Close instapot and seal. Once time is finished, vent the instapot and pull meat out and shred. Toast bun. Add shredded meat, and top with pickles, green onion, sliced pepperoncini peppers, and your favorite BBQ sauce.



# Old Fashion Pot Roast

## *recipe*

### *Ingredients*

- 1 AAB Chuck Roast
- Yellow onion sliced
- Olive oil
- Salt and Pepper
- 1 bunch of carrots, peel and sliced in rounds
- 3 to 4 russet potatoes, peeled and cut into large cubes
- Large container of beef broth

### *Instructions*

- ✓ Season your AAB Chuck Roast with olive oil, salt, and pepper
- ✓ Slice potatoes and put in crock pot first
- ✓ Follow with rest of vegetables
- ✓ Sear both sides of roast in a hot skillet
- ✓ Place seared Chuck Roast on top of vegetables in crock pot
- ✓ Season with salt and pepper
- ✓ Cover with beef broth
- ✓ Let cook on low 10-12 hours



# American Almond Beef Stew

## *recipe*

### *Ingredients*


- 1 AAB Rump Roast
- 1 Bag small potatoes
- 1 Bag of small white onions frozen
- 4 Carrots
- 2 Cups of mushrooms
- 1 Bag of frozen peas
- 3 Cloves of chopped garlic
- 3 Cups of beef broth
- 2 Tablespoons of tomato paste
- Corn starch
- Water
- Olive Oil
- Salt & Pepper
- Rosemary

### *Instructions*

- ✓ Cut everything into bite size pieces.
- ✓ Add flour, salt, and pepper to small dish and mix
- ✓ Coat beef with flour mixture
- ✓ In a large stock pot add butter and olive oil
- ✓ Add meat to hot pan until meat is brown
- ✓ Remove it and set aside
- ✓ Add more oil to pan
- ✓ Add garlic, onion, carrots to the pot and let caramelize
- ✓ Add in beef broth, potatoes, tomato paste and rosemary
- ✓ Stir well to combine
- ✓ Add beef back to pot and return to boil
- ✓ Reduce heat to low and cook for about 90 minutes
- ✓ Mix cornstarch and water and slowly stir into pot to thicken
- ✓ Cook for 10-15 more minutes
- ✓ The last 5 minutes add the bag of frozen peas







# Grill Worthy Steaks



## Flat Iron Steak

The Flat Iron Steak is a must have for your steak dining experience! Known to already be extremely tender and well marbled, our finishing techniques make it above and beyond!

80oz - 12oz | \$10 - \$15





## Top Sirloin

Our Top Sirloin is consistently tender and benefits greatly from being grilled. Known to be the “Week-night Steak”, you will be sure to enjoy this top-grade cut for the fraction of your more expensive cuts.

8oz - 20oz | \$12.50 - \$31.25



## Chuck Eye Steak

The Chuck Eye Steak is the continuation of the rib-eye into the shoulder, or “chuck” of the beef. This cut is very similar to the rib-eye, sharing its intense and full-bodied flavor but without the high price tag. Also known as the “Delmonico” steak, it is best prepared on the grill.

8oz - 16oz | \$7.50 - \$15

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# why *Almonds?*

Our cattle are sourced from California ranches and our own cattle herd as well. In the last 100 days, the cattle are fed in a clean feedlot, found in the middle of a producing almond orchard near Corning, CA.





Almond hulls are one of the best sources of fiber for a ruminant animal. The digestibility of almond hulls is at the top of the list for cattle. The staple length of almond hulls creates the “scratch factor” as they pass thru the four stomachs of the cattle. The “scratch factor” aides in the animals ability to digest better and more efficiently. Cattle consume less feed and have less waste.



Created and developed over several years, owner Brannon Byrne has designed a revolutionary proprietary blend that is fed to the cattle, and not only changes the flavor of the meat, but the texture as well. Almond hulls, and almond byproducts are fed with five other great feeds to create a blend that is highly digestible and promotes a unique buttery flavor that is not found in corn, soybean, or grass-fed rations. All our ingredients have naturally occurring sugars that give the meat its flavor.



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# Ribeye Steak

American Almond Beef hand selects and then ages this classic beef steak cut from the same muscle as the Prime Rib, so it's always juicy, tender, and full of flavor. This epic cut is perfectly balanced between its intense beefy flavor and the unique nutty aroma contributed from the almond fed diet.

10oz - 20oz | \$15.63 - \$31.25



# Filet Mignon

The Filet Mignon, otherwise known as tenderloin steak, is the most tender cut of beef. This luxurious hand selected cut has a smooth buttery texture for an unforgettable dining experience.

8oz - 18oz | \$15 - \$33.75



# Filet Mignon Tail

At American Almond Beef we pride ourselves in implementing sustainability across the board. Our Filet Mignon Tail is just one example of that. The tails are cut from the Tenderloin and have exceptional marbling. They are unbelievable tender and rich in flavor with NO WASTE! This cut can be virtually prepared anyway; marinated, grilled, pan-fried, or broiled!

8oz - 18oz | \$15 - \$33.75



# New York Steak

This wonderfully textured cut is an iconic steakhouse favorite with its lush beefy flavor and consistent marbling. The American Almond Beef New York Steak is subtly sweet, delicate yet rich, slightly nutty and tender in a perfect balance. Enjoy this versatile steak that performs beautifully with a wide-array of cooking techniques.

8oz - 16oz | \$12.50 - \$25



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# Pan Seared Ribeye

## *recipe*

### *Ingredients*

- 2 AAB Ribeyes
- Salt and Pepper
- Olive oil
- Unsalted butter
- 2 Cloves of garlic mashed
- 2 Springs of fresh thyme

### *Instructions*

Rest steaks on counter for 30 minutes before cooking. Place a cast iron skillet over medium high and heat up. Season both sides of steaks with salt and pepper, pressing into steaks. When pan is hot, add oil. When oil is hot, add steak. Sear first side of steak for 2 minutes and 30 seconds. Flip steak and repeat. Add butter, smashed garlic, and sprigs of thyme to pan, spooning melted butter over steaks. Use a meat thermometer to cook to desired temperature. Remove steaks and let rest.





# everyday *classics*

## Cross-Rib Steak

The Cross-Rib Steak is similar to the Chuck Eye Steak, in that the steak embodies the rich flavor of a Ribeye, without the high price. When prepared correctly, the Cross-Rib Steak is a great budget friendly alternative to the classic.

8oz - 24oz | \$7.50 - \$22.50





## Bavette

Our American Almond Beef Bavette is hand-selected at harvest and perfectly aged. The “Bavette” is often referred to as “The Butcher’s Cut” as it is known to be reserved and loved by butchers themselves. It is becoming increasingly known for its rich, deep flavors due to its high degree of exceptionally fine intramuscular marbling.

16oz - 24oz | \$20 - \$30



## Skirt Steak

This versatile cut is great for any steak enthusiast. It is easy to prepare and ready to enjoy in minutes! American Almond Beef Skirt Steak grills quickly and cuts perfectly for steak salads, stir-fry fajitas, tacos, and more!

8oz - 24oz | \$10 - \$30

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for  
special  
occasions

## Beef Tender

The American Almond Beef Tender, otherwise known as the “petite tender” or “chuck tender” is a mouth-watering, rich in flavor cut that comes from the beef chuck primal. This unique cut is best slow cooked in a crock pot or pressure cooker.

10oz - 16oz | \$15.63 - \$25







# Short Ribs

Our American Almond Beef Short Ribs are bound to become a favorite main course. Robust in flavor with luscious marbling, our short ribs will be enjoyed by many with its fall-off-the-bone tenderness plus rich flavor which comes from slow cooking.

1.5lb - 3lb | \$20.50 - \$45



# Brisket

Our Brisket is ideal for that special holiday roast. Either slow cook or smoke it for hours over a barbecue. The brisket is not only one of the most versatile cuts of meat, but it also packs a punch with its ample marbling that melts into the meat while cooking for tender mouthwatering flavor.

2lbs - 4.5lbs | \$40 - \$90

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# backyard *classics*

## Tri-Tip

Our American Almond Beef Tri-Tip has a deliciously mild flavor that is perfect for a tender, weeknight roast or as the weekend star of a mouthwatering BBQ. This crescent shape of beef is rich in taste with a silky texture and has ample marbling.

2lb - 3lb | \$40 - \$60



# Ground Beef

Ground exclusively from our naturally raised American Almond fed Angus Charolais Cross beef is full flavored and enriched with a unique buttery finish. Our ground beef is perfect for quick family meals or excellent on the outdoor grill. You'll want to eat this ground beef every week!

1lb | \$9



# Carne Asada

Fire up the grill! Our Carne Asada makes for a perfect juicy and flavorful taco! Just add some chips and margaritas and you've got yourself a delicious fiesta!

2lbs | \$18



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## *World Famous Almond Burger*

Get ready to fire up the grill and enjoy this incredible tasting almond burger. See our website for suggested recipes!

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