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NEWS RELEASE

Kaitlyn Riley
Wisconsin Beef Council
Director of Communications and Outreach
608-833-9944
kriley@beeftips.com

FOR IMMEDIATE RELEASE

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Make Father's Day Sizzle with Beef on the Grill *Easy recipes help the whole family celebrate dad this year.*

VERONA, Wis. — The best Father's Day gifts are handmade, so celebrate the special dads in your life by creating a memorable culinary experience that suits their style, taste and love of the grill. The Wisconsin Beef Council has you covered with beef recipes that are sure to make Father's Day special and show how much you care.

"There is no better way to celebrate dads this Father's Day, than with beef on the grill," Wisconsin Beef Council Director of Communications and Outreach Kaitlyn Riley said. "Get the family involved and make one of these great beef recipes that are sure to please everyone's taste buds."

For the fun, cheesy dad, [Maplewood-Smoked Bacon Beer Burgers](#) bring over-the-top flavors with extra-thick slices of Maplewood-smoked bacon, Cheddar cheese, beer, Worcestershire sauce, and Ground Beef. This tasty burger brings a bold taste that will give dad and the whole family a bigger kick than even his best dad joke.

Looking for a summer favorite that is sure to satisfy the reliable, traditional dad in your life? Try this [Classic Beef Kabobs recipe](#). The kids can help by washing the vegetables and threading beef and veggies on the skewers (depending on the kids' ages), leaving small spaces between pieces. The seasoned, tender steak is mouthwatering and the grilled veggies bring out the delicious sirloin flavor that much more.

The hearty, outdoorsy dad will rave over the [Rocky Mountain Grilled T-Bone Steaks with Charro-Style Beans](#) that are perfectly paired to offer the peppery heat this dad craves. The flavorful taste of the juicy steak, the sizzle of the grill, and being surrounded by loved ones will give dad the gift of escape, like he's relaxing by the campfire in the woods.

For more grilling inspiration, visit beeftips.com.

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About the Beef Checkoff

The Beef Checkoff was established as part of the 1985 Farm Bill. The Checkoff assesses \$1 per head on the sale of live domestic and imported cattle, in addition to a comparable assessment on imported beef and beef products. States may retain up to 50 cents on the dollar and forward the other 50 cents per head to the Cattlemen's Beef Promotion and Research Board, which administers the national checkoff program, subject to USDA approval.

