Elkhart County 4-H Fair

News Release

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Open Class Home & Family Arts Department

Special Contest – Byler Lienhart Cook-Off held Saturday, July 30, 2022 sponsored by Elkhart Co. Pork Producers, Elkhart Co. Beef Cattle Assoc., and Elkhart Co. Sheep Breeders

First Place – Beef, Ground

Hamburgers

G&C BBQ (Charles and Garnetta Robbins), Goshen

2 lbs. ground beef

Seasoning salt

Worcestershire sauce

Pepper

Garlic powder

Mushrooms

Onions

1/4 stick butter

Hamburger buns

Sauté mushrooms and onions in butter. Form hamburger patties and grill to 145 degrees. Season patties with salt, sauce, pepper, and garlic powder while grilling. Serve on bun. Top with mushrooms and onions.

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Second Place – Beef, Ground was awarded to Boars Nest Smokers of Cassopolis, MI.

Third Place – Beef, Ground was awarded to Ryan Meade of Syracuse.

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First Place – Beef, Cut

Classic Ribeye Steak

Mark & Neil Slabaugh, Goshen

4 ribeye steaks

Kosher salt

Pepper

Garlic salt

1/4 stick butter

Two hours before grilling, apply kosher salt, pepper, and garlic salt to both sides of the ribeye. Grill to 135 degrees. Apply butter on top of steaks and let rest in a covered dish.

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Second Place – Beef, Cut was awarded to Karen Meade of Goshen.

Third Place – Beef, Cut was awarded to Ryan Meade of Syracuse.

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First Place – Lamb, Ground

Butter Pecan Lamb Patties

Boar Nest Smokers, Cassopolis, MI

1 lb. ground lamb

2 T. John Henry’s East Texas Butter Pecan Rub

Mix ingredients together. Shape into patties. Grill on medium heat 5-7 minutes on each side.

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Second Place – Lamb, Ground was awarded to G&C BBQ (Charles and Garnetta Robbins) of Goshen.

Third Place – Lamb, Ground was awarded to Karen Meade of Goshen.

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First Place – Lamb, Cut

Tim’s Lamb Chops

Karen Meade, Goshen

Lamb chops

Marinade:

2-3 c. vinegar

2 tsp. salt

1 tsp. pepper

2 T. garlic

1 onion, sliced

4 T. olive oil

Marinate chops for at least 2 hours. Grill for 3-4 minutes on medium heat on each side. Then grill for 1 minute and sear on high heat.

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Second Place – Lamb, Cut was awarded to G&C BBQ (Charles and Garnetta Robbins) of Goshen.

Third Place – Lamb, Cut was awarded to Boars Nest Smokers of Cassopolis, MI.

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First Place – Pork, Ground

Cheesy Spiced Pork Burgers

Karen Meade, Goshen

1 lb. ground pork

3/4 c. shredded cheese

2 tsp. chipotle seasoning

2 T. olive oil

Hamburger buns

BBQ sauce

Prepare grill. In medium bowl, combine pork, chipotle seasoning, and shredded cheese and mix. Divide into 4 balls and flatten into patties. Baste both sides with olive oil. Grill on medium heat 7-10 minutes. Serve on buns with bbq sauce.

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Second Place – Pork, Ground was awarded to Boars Nest Smokers of Cassopolis, MI.

Third Place – Pork, Ground was awarded to G&C BBQ (Charles and Garnetta Robbins) of Goshen.

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First Place – Pork, Cut

Pork Chops

Mark & Neil Slabaugh, Goshen

6 pork chops

Rub:

1 c. brown sugar

1 T. salt

1 T. pepper

1 T. Lawry’s seasoning

Sauce

1 stick butter

1 bottle Italian dressing

2 T. Worcestershire sauce

1 c. ketchup

1 c. apple butter

Salt and pepper to taste

Mix all ingredients for rub and apply to pork chops. Let sit overnight. Grill to 145 degrees. Mix ingredients for sauce and apply liberally to pork chops.

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Second place – Pork, Cut was awarded to G&C BBQ (Charles and Garnetta Robbins) of Goshen.

Third place – Pork, Cut was awarded to Karen Meade of Goshen.

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