

KNAUSS DRIED BEEF RECIPES

21 Total Recipes

BREAKFAST

Quiche Lorraine A La Dried Beef

A classic French egg dish with a different twist. Add our Knauss Dried Beef and surprise your guests with a delicious and unique breakfast pie.

Serves

4-6

Ingredients

- 1 pkg. (4 oz.) Knauss, Dried Beef
- 1 9" Pie Crust
- 1½ cups Cheddar or Longhorn Cheese, grated
- 4 Eggs
- 2 cups Milk
- Dash of Cayenne or Chili Powder
- Dash of Nutmeg
- Dash of Mustard Powder
- Dash of Pepper
- Parsley, Butter & Paprika

Directions

Preheat oven to 375°F. Cut dried beef into small pieces and place in bottom of chilled pie crust.

Next, place grated cheese on top of Dried Beef. Beat eggs, milk and dash of cayenne/chili powder, nutmeg, mustard powder and pepper together. Pour in pie crust. Sprinkle top with parsley, dots of butter, paprika and small pieces of Dried Beef. Bake for 40 minutes and let cool 15-20 minutes before serving.

Traditional Creamed Dried Beef

A traditional century old recipe enjoyed across the country. Use our Knauss Dried Beef in this recipe to make a delicious topping for toast, biscuits, baked potatoes, home fries, noodles, pizza, rice and more.

Serves

2

Ingredients

- 3oz. Knauss Dried Beef
- 4 Tbsp. Butter
- 4 Tbsp. Flour
- 2½ cups Milk

Directions

Shred dried beef and brown lightly with butter in skillet. Mix in flour, and then stir in milk. Cook until thickened over low/medium heat. Option #1: Add 1 Tbsp. Worcestershire sauce for a hearty flavor. Option #2: Add 1/2 cup sour cream for a rich flavor. Option #3: Add 1/4 tsp. chili pepper and 1/4 tsp. cumin for a Southwestern flavor. Serve over toast, biscuits, baked potatoes, home fries, noodles, pizza, or rice.

Creamed Chipped Beef Breakfast Pizza-Boboli

Creamed Chipped Beef isn't just for toast....Serve this unique breakfast pizza with our famous Knauss Creamed Chipped Beef at any meal of the day.

Serves

4-6

Ingredients

- 1 ½ cups of Knauss Creamed Chipped Beef
- 1 Small Boboli Bread
- 4 Large Eggs, scrambled
- 1 cup Shredded Cheddar Cheese
- 6 Strips chopped, Crispy Bacon
- ½ Cup Chopped Scallions

Directions

Preheat oven to 400°F. Spread the Knauss Creamed Chipped Beef evenly over the Boboli bread and top with the scrambled eggs. Sprinkle the cheese and bacon over the eggs. Bake for 10 to 12 minutes until golden brown and sprinkle with the scallions. Cut into 4 to 6 wedges and serve.

Creamy Eggs and Dried Beef

A twist on the Pennsylvania Dutch favorite hard-boiled egg dish—this version combines the richness of cream cheese, eggs and our flavorful Knauss Dried Beef. A great way to start your morning!

Serves

4-6

Ingredients

- 2 Tbsp. Butter or Margarine
- 2 Tbsp. Flour
- 2 Cups Milk
- (1) 3oz. pkg of Knauss Dried Beef, finely chopped
- 6 Hard-Boiled Eggs, sliced
- (1) 8 oz. pkg of Cream Cheese, softened

Directions

In a sauce pan, melt butter or margarine over medium heat. Stir in flour and milk. Stir until sauce is thick and smooth. Reduce heat to low. Add Knauss Beef, hard boiled eggs, and cream cheese. Heat for an additional 2 minutes. Server over toast, waffles, English muffins or bagels.

LUNCH

Tex Mex Dried Beef Supreme

Our Knauss Dried Beef is a quick way to prepare lunch or a light snack. Excite your taste buds with a Tex-Mex version tortilla wrap.

Serves

6-8

Ingredients

- 1 pkg. Knauss Dried Beef
- 2 cups lettuce, shredded
- 1 tomato, chopped
- 4 oz. Cheddar cheese, shredded
- 3/4 cup sour cream
- 1/3 cup onion, chopped
- 1/4 cup Italian salad dressing
- 1/4 black olives
- 1/4 tsp. Worcestershire sauce
- 6-8 tortilla shells

Directions

Mix all ingredients together except tortilla shells in a salad bowl. Refrigerate until needed.

When ready to serve, scoop mixture on a tortilla shell and fold.

Dried Beef and Corn Chowder

A perfect hearty meal! This chowder features our Knauss dried beef blended together with sautéed onions, corn and potatoes.

Serves

Makes 6 (1 1/3 cups) servings

Ingredients

- 1 (3 oz.) pkg. Knauss dried beef, cut up
- 1/2 c. chopped onion
- 3 tbsp. butter
- 3 c. diced, peeled potatoes
- 2 1/2 c. frozen corn
- 1 c. water
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. dry mustard
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 4 c. milk
- 1/4 c. flour

Directions

In 4 quart Dutch oven over medium high heat, saute dried beef and onions in melted butter 3 minutes. Add potatoes and next 6 ingredients. Bring to a boil. Reduce heat. Cover and simmer 12 minutes, or until

potatoes are tender. Add 3 cups milk. In jar shake remaining 1 cup milk with flour until smooth. Stir into soup, cook, stirring constantly until mixture thickens and simmer.

Broccoli and Cheddar Cheese Dried Beef Wraps

A perfect combination! These cheesy beef and broccoli wraps are a delicious lunch that even the kids will enjoy.

Serves

Makes approx. 8 slices

Ingredients

- 1 pkg of Knauss Dried Beef
- 10 oz. pkg of frozen broccoli spears, cooked
- 1 pkg of shredded cheddar cheese

Directions

Arrange slices from 1 package of Dried Beef on a flat surface. Place a spear of cooked broccoli in the middle of each slice. Sprinkle shredded cheddar cheese over broccoli. Wrap dried beef around broccoli. Secure with a toothpick. Sprinkle more cheese on top. Place dried beef wraps in a microwave-safe container, wraps may be layered. Microwave on HIGH for 1 minute or until cheese is melted.

Roman Summer Fruit Salad with Dried Beef

A light and flavorful salad! Use fresh figs, melon, cantaloupe and combine with our Knauss dried beef for a delicious combination.

Serves

2

Ingredients

- (1) 3oz. pkg of Knauss Dried Beef
- (1) cup Fresh Figs, cut in quarters
- 1 ½ cups Honeydew Melon, 1 inch dice
- 1 ½ cups Cantaloupe, 1 inch dice
- ¼ cup Red Onion, thin slices
- 1 ½ tbsp.. fresh basil, chopped
- 1 tbsp. balsamic vinegar
- ¼ tsp. fresh ground black pepper
- 4 cups spring mix lettuce

Directions

Separate the Dried Beef slices and place in a large bowl with the figs, honeydew, cantaloupe, and red onions. Add the basil, vinegar and, black pepper. Toss gently. Cover and refrigerate for 1 hour before serving. Arrange the lettuces on a large serving plate or individual plates, and top with the salad. Serve immediately.

DINNER

Dried Beef Casserole

Macaroni and dried beef mingle in a rich cheesy sauce in this casserole that is topped with crushed crackers. An easy midweek meal!

Serves

6

Ingredients

- 3 oz. Knauss Dried Beef
- ½ cup Milk
- 2 Tbsp. Onion, minced
- 1 Cup Macaroni, uncooked
- ½ Cup Sour Cream
- 1 Can Cream of Mushroom Soup
- 1 Cup Cheddar Cheese, grated
- 1 (16oz.) Mixed Vegetable (optional)
- ½ cup crackers, crushed
- 1 Tbsp Butter, melted

Directions

Mix all ingredients together except crackers and butter and spread into a 2-quart, greased baking dish. Refrigerate for about 4 hours. Bake at 350°F for 45 minutes, uncovered. Moisten crackers with melted butter. Spread over partially baked casserole. Return to oven and bake 15 minutes longer, uncovered.

Stir Fry Beef & Peppers

This quick beef stir fry recipe takes less than half an hour to cook and is a satisfying meal for the entire family. Serve over cooked rice.

Serves

4-6

Ingredients

- 4 oz. Knauss Dried Beef, cut into strips
- 3 Tbsp. Sherry
- 2 Tbsp. Soy Sauce
- 2 Tbsp. Vegetable Oil
- 2 Tsp. Cornstarch
- 1 Tsp. Ginger
- 1 Cup Green Peppers, chopped
- ½ Cup Onion, chopped
- 4-6 servings of cooked rice

Directions

In a mixing bowl, combine Dried Beef, sherry, soy sauce, vegetable oil, cornstarch, and ginger. Marinate for 20 minutes. In a frying pan or wok, heat oil on medium high heat. Add marinated Dried Beef along with green peppers and onions. Heat for 2 to 3 minutes. Serve over cooked rice.

Chicken with Dried Beef

A rich chicken dish combining the mildness of the chicken with the saltiness of the beef, surrounded in the creamy sauce of cream cheese...a favorite chicken casserole recipe!

Serves

6

Ingredients

- 6 deboned chicken breasts
- 1 pkg. Knauss Dried Beef dried beef
- 1 lg. carton sour cream
- 1 can cream of mushroom soup

Directions

Wrap a piece of dried beef around chicken breasts. Place in casserole dish. Mix carton of sour cream and can of cream of mushroom soup. Pour over chicken. Bake at 350 degrees for about 1 1/2 hours.

Creamed Cabbage and Dried Beef Casserole

This casserole combines steamed cabbage and our Knauss dried beef in a creamy sauce....An easy and hearty meal to prepare.

Serves

4-5

Ingredients

- (2) 4oz. Knauss dried beef, shredded
- 1/4 c. flour
- 2 c. milk
- 1/2 c. coarse bread crumbs
- 1 1/4 lbs. or 8 c. coarsely shredded cabbage
- 1/4 c. butter

Directions

Steam cabbage 5 minutes or until tender. Melt butter in saucepan. Blend in flour, caraway seed and milk. Cook, stirring constantly, until thickened. Add dried beef and cabbage. Pour into a 2-quart casserole. Sprinkle bread crumbs on top. Bake in a moderate (350 degree) oven for 30-35 minutes.

Chicken and Dried Beef in Wine

This recipe combines golden baked chicken breasts and our savory Knauss dried beef in a light white wine mushroom sauce.

Serves

4

Ingredients

- 1 oz. Knauss dried beef
- 4 whole chicken breasts, deboned and skinned
- 1/3 c. flour
- 1/2 tsp. salt
- 1/2 tsp. paprika
- 1/4 tsp. marjoram
- 1/4 tsp. thyme
- 1 c. white wine
- 1 (6 oz.) can button mushrooms
- 2 tbsp. butter
- 1/4 c. chopped parsley

Directions

Line greased 8x12x2 inch glass dish with dried beef. Pound chicken breasts gently with smooth side of wooden mallet. Combine flour and spices on waxed paper; coat chicken breasts with mixture. Shape each breast into neat serving. Place over dried beef in baking dish. Pour wine over chicken; top with undrained mushrooms. Top with butter, cut into small slivers. Sprinkle with parsley and cover baking dish with heavy-duty aluminum foil. Bake at 250 degrees for 2 hours and 50 minutes. Remove foil and increase temperature to 375 degrees. Bake 15 minutes longer or until chicken is brown.

Dried Beef and Potato Casserole

A recipe the whole family will enjoy! Serve with a small garden side salad and your meal is complete.

Serves

6-8

Ingredients

- 1 qt. sliced potatoes
- 1/2 lb. Knauss dried beef
- 1 1/2 qts. milk
- 1 sm. onion, chopped
- Salt and pepper
- 2 heaping tbsp. flour
- 1/4 lb. butter

Directions

Melt butter in skillet; add dried beef and brown. Add flour; mix well. Add milk slowly, stirring constantly. Cook until thickened. Put into a greased casserole. Add layer of potato, layer of dried beef. Add salt and pepper. Put onion on top. Bake at 350 degrees for about 2 hours.

Dried Beef and Asparagus

This delicious recipe can be served as a side dish or as a center of the plate meal over toast.

Serves

2-3

Ingredients

- 1 lb. fresh asparagus, cooked or canned asparagus, drained

- (1) 4oz. pkg of Knauss Dried Beef

Make a white sauce:

- 4 tbsp. butter
- 2 tbsp. flour
- 1 c. milk
- Salt & pepper to taste

Directions

Melt butter; blend in flour and milk. Salt and pepper to taste. Cook until thick. Add cooked asparagus and 1 cup dried beef, diced. Heat through. Toast 4 pieces of bread, cut in quarters. Put dried beef and asparagus over toast

Beefy Stuffed Potatoes

An ultimate loaded baked potato! Combine a baked potatoes, cheddar cheese, Knauss dried beef and parmesan cheese for an out of this world combination.

Serves

4

Ingredients

- 1/4 lb. (4 oz.) dried beef, finely chopped
- 4 large baking potatoes
- 2 Tbsp. butter or margarine, divided
- 1/4- 1/2 cup milk
- 1 cup shredded Cheddar cheese
- 1 Tbsp. celery leaves, finely chopped
- Salt and pepper to taste
- 2 tsp. fresh parsley, finely chopped
- 2 Tbs. Parmesan cheese
- Paprika

Directions

Bake potatoes 1 hour in a 350 degree oven until done. Slice in half lengthwise and remove potato flesh from skins and place in bowl. Save the skins. Add 1 Tbs. butter and enough milk to mash to a creamy consistency. Stir in beef, cheddar cheese, celery and parsley. Add salt and pepper to taste. Stuff potato skins, mounding mixture on top. (At this point, these can be covered and refrigerated and finished later.) Dot with remaining butter, parmesan cheese, and sprinkle with paprika. Bake at 350 degrees for 20 - 30 minutes or until heated through. Can also be heated in the microwave but they will not be browned on the top.

SNACKS/APPETIZERS

Dried Beef Dip

This extra creamy dip is delicious and easy to prepare--the rich flavors meld perfectly! Serve this oven baked dip with an assortment of crackers.

Serves

Makes 2 cups

Ingredients

- 3 oz. pkg Knauss Dried Beef. Chopped
- 8 oz. cream cheese
- ¼ cup chopped onion
- ½ cup parmesan cheese
- 1 cup milk
- 1 tsp. dried parsley
- 1 tbsp. chopped pimento

Directions

Over medium heat on the stovetop, stir all ingredients (except Knauss Sliced Dried Beef) till smooth. Stir in dried beef. Place in ovenproof dish. Bake at 350°F for 25 minutes. Serve with crackers.

Dried Beef Pear Rollups

Fresh and full of light flavor, these rollups will excite your tastebuds. These make the perfect appetizer—healthy, fresh and seasonal.

Serves

4-5

Ingredients

- 12 slices of Knauss dried beef
- 3 firm ripe pears
- 1 lime

Directions

Zest the lime and set aside. Cut each pear in half from top to bottom (lengthwise), and each half in half again (lengthwise). Remove the stem, core and blossom end. Cut each pear quarter in half lengthwise - you should have 24 strips. Lay pear strips on a serving tray and squeeze lime juice over them. Cut dried beef slices in half and wrap 1 piece around each pear slice and replace on the tray. Decorate pears and tray with lime zest.

Dried Cheesy Salsa

A crowd pleaser! This dip can serve as a satisfying snack when served with Tortilla Chips. Add in some jalapeno peppers to turn up the heat.

Serves

4-5

Ingredients

- 3 oz. Package Knauss Dried Beef

- 2 cups Water
- 8 oz. Velveeta Brand Cheese, cut into small pieces
- 1 cup Picante Salsa
- 1 bag Tortilla Chips
- ½ cup Jalapeno Peppers, sliced (optional)
- ¼ cup Scallions, chopped

Directions

Shred the Knauss Dried Beef into a heat-proof bowl and pour the boiling water over it. Cover and set aside for 15 to 20 minutes. Drain the beef and mix with the Velveeta and salsa in 2-quart microwaveable bowl. Microwave on High for 3 minutes or until cheese is melted. Stir together until blended. Serve hot with tortilla chips topped with jalapenos and scallions.

Dried Beef Rollups

A delicious appetizer! Enjoy the taste of our smoked dried beef rolled up with your favorite brand of cream cheese. Substitute either fresh green onions or dill pickles for an added crunch.

Serves

5 (3 rolls per serving)

Ingredients

- (2) 4oz. packages of Knauss Dried Beef
- (1) 8oz. package of cream cheese, softened
- Few drops of Worcestershire sauce
- (1) bunch of Scallions (green onions)**
- Pepper to Taste

Directions

Spread out slices of dried beef to flatten. Make filling for dried beef rolls by combining softened cream cheese, Worcestershire sauce and pepper. Mix well. Spread filling generously on one side of each slice of dried beef. Place a piece of onion on the dried beef and roll up tightly. Do a few and then line them up and trim off the ends of the onion. You can use the leftover onion on the next roll-ups. To make them bite size, cut each roll-up in half crosswise. Arrange on a serving dish and serve either chilled or at room temperature.

**Small dill pickles can be substituted for the scallions.

Dried Beef Log

This easy cheese and dried beef log is perfect for any occasion! Serve with round, buttery crackers or fresh vegetables for an instant party hit!

Serves

4-5

Ingredients

- 1 (8 oz.) pkg. cream cheese, softened
- 1/4 c. grated Parmesan cheese
- 1 tbsp. prepared horseradish
- 1/3 c. stuffed green olives, chopped
- 2 1/2 oz. (1 c.) Knauss dried beef, finely snipped

Directions

Blend together cream cheese, Parmesan cheese, and horseradish, stir in olives. On waxed paper, shape in two 6 inch rolls, 1 1/2 inches in diameter. Chill several hours or overnight. Roll each "log" in snipped dried beef. Place on servings plate with assorted crackers.

Dried Beef Asparagus Rollups

This is a quick, easy and very elegant side dish which combines our Knauss Dried Beef with fresh asparagus. An excellent combination of flavors!

Serves

4-6

Ingredients

- 2 pounds asparagus spears
- 14-16 slices of Knauss dried beef
- 2 cloves garlic, minced
- 1/2 cup olive oil
- black pepper

Directions

Preheat grill for medium-high heat. Trim ends off of asparagus. Cut dried beef slices into strips. Place half of one slice onto each asparagus spear. Add minced garlic to olive oil and brush each spear with oil. Season with black pepper and place onto grill and cook for 4 minutes, turning occasionally. Remove from heat and serve.