



TIPS AND TRICKS TO #makeamoment

Whether you're in charge of the appetizers, side dishes, or the main event, your mates at True Aussie Beef and Lamb can help your gathering #beaussome.

Did you know?

Australia's beef and lamb producers lead the world in sustainable practices and are committed to being carbon neutral by 2030.

Set it and forget it



HERBS-DE-PROVENCE CRUSTED GRASSFED BEEF RIB ROAST

- Largely hands-off cooking with easy prep, then in the oven.
- Keep roasts nice and juicy, allow to rest 15-20 minutes before cutting.



HOLIDAY BRAISED AND GLAZED LAMB SHANK

- Carve out time to make ahead to allow more flavor to develop for an even tastier dish!
- For best presentation garnish right before serving.

Small bites for any sized gathering

ANTICUCHO



- Let your skewers set the tone. Everything's better on a stick!
- Plan for 2 skewers per person.

LAMB AND FETA MEATBALLS WITH RICH TOMATO SAUCE



- Meatballs are a great make-ahead appetizer.
- Go speed-scratch and use a quality store-bought sauce.

Restaurant Quality Meals



AUSSIE LAMB T-BONES WITH ORANGE MINT GREMOLATA

- Substitute your lamb loin chops for lamb rib chops to impress guests with your "frenching" skills.
- Use the leftover orange juice from this recipe to simmer sliced carrots for a complementary side dish.

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