



TIPS AND TRICKS TO #OwnYourParty

Did you know?

Aussie lamb and beef are humanely raised by generational Australian ranchers, on wide open grasslands and produced to the highest standards of quality and integrity.

Need to make an appetizer or bring a dish? Say no more! Your mates at True Aussie Beef and Lamb can help with our handy how-to videos and recipes so your party can #beaussome.

Hors d'oeuvres for go-to crowd pleasers

AUSSIE GRASSFED BEEF PARTY SKEWERS

- Skewers are perfect for cocktail parties.
- Plan for 2 skewers per person.
- Engage with your guests! Place in a decorative cup and circulate the room.



LAMB AND FETA MEATBALLS WITH RICH TOMATO SAUCE

- Meatballs are a great make-ahead appetizer.
- Plan for 2-3 ounces of meat per person.
- Take shortcuts and use a quality store-bought sauce.



Entrées to elevate your holiday dinner party



From Renee Scharoff of Blonde on the Run catering

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

- Enjoy the party! Make ahead and reheat.
- For best presentation, garnish right before serving.



From Chef Jamie Simpson of the Chef's Garden

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recipes, videos and more to
#ownyourparty



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