QUALITY STEAKS
RIVERBEND RANCH

PREMIUM BEEF TALLOW COOKBOOK





pg. 51

Crispy Lime Tallow Chicken Thighs



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Chocolate Tortes with Salted Caramel Sauce

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A RETURN TO HONEST COOKING

Grounded in tradition, crafted for the way we cook today.

Better cooking begins with better ingredients. At Riverbend Ranch®, we believe the fats you cook with matter just as much as the food itself. They influence every dish you prepare by helping shape its flavor, texture, and performance.

Riverbend Ranch® Premium Beef Tallow is 100% pure, natural beef fat made exclusively from Riverbend Ranch Black Angus cattle, raised in the USA with the highest standards and the very best genetics—without growth hormones or antibiotics. Unlike typical tallow you'll find online and in the grocery store (that is processed weeks or months after harvesting), ours is made the day the beef is processed using a patent-pending production process designed to protect purity, freshness, and flavor. No beefy smell, just pure, fresh tallow. Unlike many competitors, we never use chemicals or bleach to alter flavor, color, or fragrance. Instead, we take the time to carefully process our tallow without direct heat, preserving its natural quality. Many producers rush the process and scorch their tallow and then rely on chemicals to mask the damage. *Riverbend Ranch Premium Beef Tallow* is truly in a class of its own, and you'll see and taste the difference from the very first use.

What makes Riverbend Ranch Premium Beef Tallow superior?

It is the freshest tallow in the world! *Riverbend Ranch Premium Beef Tallow* stands apart for three reasons: the quality of the cattle, the exceptional freshness, and the way we make it. The result is 100% pure tallow with a clean label, mild flavor, and premium culinary performance—crafted with intention from start to finish.

The quality of the cattle.

Our quality starts with our sourcing. *Riverbend Ranch Premium Beef Tallow* is crafted from the same high-quality Riverbend Ranch beef our customers already know and trust. Our cattle are born and cared for right here in the USA and backed by our uncompromising Never Ever promise—they are never given growth hormones or antibiotics. Because Riverbend Ranch is one of the nation's only fully integrated beef operations of its size, we oversee the entire process from ranch to jar, including genetics, feeding, humane raising, processing, and delivery. That level of stewardship creates exceptional purity, consistency, and flavor.

Its exceptional freshness.

Much of the nation's tallow is being processed from fat that has been prestored for months before being turned into tallow, often traveling long-distances. Because our tallow is processed at the same time and place that our Riverbend Ranch beef is processed, it is exceptionally fresh. As soon as the beef is harvested, the fat is then processed into tallow and shipped out weekly. No other tallow in the world is fresher than *Riverbend Ranch Premium Beef Tallow*. This helps ensure superior purity, flavor, and overall quality in every jar.

Our patent-pending rendering process.

Unlike typical commercial tallow, our tallow is made using a first-of-its-kind, patent-pending production process inspired by original artisanal methods. It is gently rendered at lower temperatures and in a slower, more careful way to protect natural flavor compounds and preserve more of the fat's natural richness. This process eliminates the need for distillation, bleaching, or deodorizing, so there are no chemical shortcuts and no product degradation.

This method:

- Protects delicate richness
- Produces a cleaner, lighter, more neutral tallow
- Helps prevent burned or overly "meaty" flavors

It's a slower method—but it results in a noticeably better tallow.

How do I use beef tallow?

Think of beef tallow as the ultimate all-purpose cooking fat. It handles high heat beautifully and adds a subtle, comforting richness to almost anything you cook.

You can use it for:

- **Searing** steaks, burgers, chicken, or veggies
- **Frying** foods for crisp, golden results
- **Roasting** potatoes and vegetables
- **Sautéing** with clean, even heat
- **Baking** in savory recipes as a natural alternative to butter or seed oils
- **Stirring into** soups or sauces to add a silky richness

Because the flavor is mild and pure—not overly beefy—it enhances your food without overpowering it. Once you try it, it quickly becomes a pantry favorite.

How should I store tallow?

Tallow is completely shelf-stable! Here's how to keep it fresh:

- Everyday use: Leave it on your counter in a cool, dark spot.
- Occasional use: Store it in the pantry.
- Long-term storage: Keep it in the refrigerator for extended freshness.

Properly stored, tallow can last up to a year at room temperature thanks to its naturally stable structure.

The recipes in this collection are designed to show just how versatile beef tallow can be. Use them as a foundation, a source of inspiration, and an invitation to cook with confidence. Once beef tallow becomes part of your kitchen routine, it will quickly prove itself as a staple worth returning to again and again.

BREAKFAST

Simple Eggs

Creamy Ricotta Egg Toast

Riverbend Ranch® Steak & Eggs Benedict

Riverbend Ranch Steak, Potato, and Egg Hash

Quiche

Scones

Breakfast Pastries



Let’s make mornings worth sitting down for.

Breakfast sets the tone for the day. It fuels busy mornings, anchors routines, and offers a moment of comfort before the day unfolds. Beef tallow is especially well suited for breakfast cooking because it delivers steady heat, crisp textures, and reliable results.

The recipes in this section are designed to be practical, satisfying, and easy to return to—whether you’re preparing a slow weekend breakfast or something simple before heading out the door. These are morning staples made better through thoughtful ingredients and dependable technique. They help you start the day with real food, steady energy, and flavors that feel both familiar and elevated.



PREP TIP

Swap the salt and pepper for your favorite *Riverbend Ranch™ Premium Spice Blend*, such as Southern Spice.

Simple Eggs

Serves 1–2

A foundational technique for everyday breakfasts.

1–2 Tbsp. Riverbend Ranch® Premium Beef Tallow

2–4 large eggs

Salt and pepper, to taste

1. Heat the beef tallow in a cast-iron or nonstick skillet over medium heat until melted and shimmering.
2. Gently crack the eggs into the skillet and cook until the whites are set.
3. For sunny-side up eggs, season with salt and pepper and remove from heat once the whites are fully cooked.
4. For over-easy or over-medium eggs, gently flip and cook for an additional 15–45 seconds, depending on desired doneness.
5. Remove from the skillet, season to taste, and serve immediately.



Creamy Ricotta Egg Toast

Serves 1

Soft-set eggs with a rich, creamy texture.

4 large eggs

1 Tbsp. fresh chives, finely chopped

¼ tsp. coarse salt

1 Tbsp. Riverbend Ranch® Premium Beef Tallow

½ cup ricotta cheese

2 slices sourdough bread, toasted

1. In a medium bowl, whisk together the eggs, chives, and salt until well combined.
2. Preheat a nonstick skillet over medium-high heat. Add the beef tallow and allow it to melt.
3. Pour the egg mixture into the skillet and cook, stirring constantly with a heat-resistant spatula, for about 2 minutes or until softly set but still slightly runny.
4. Remove from heat and gently fold in the ricotta cheese, leaving small clumps of cheese visible.
5. Spoon the eggs over toasted sourdough and serve immediately.

PREP TIP

Toast the bread in a small amount of melted beef tallow for additional flavor and crispness.



PREP TIP

For added flavor, you can melt a small amount of beef tallow on your toasted muffins or toast them in melted tallow.

Riverbend Ranch® Steak & Eggs Benedict

Serves 4

A hearty twist on a classic.

4 Tbsp. Riverbend Ranch Premium Beef Tallow, divided

1 (8 oz.) Riverbend Ranch Black Label filet mignon steak

Riverbend Griller Riverbend Ranch™ seasoning, to taste

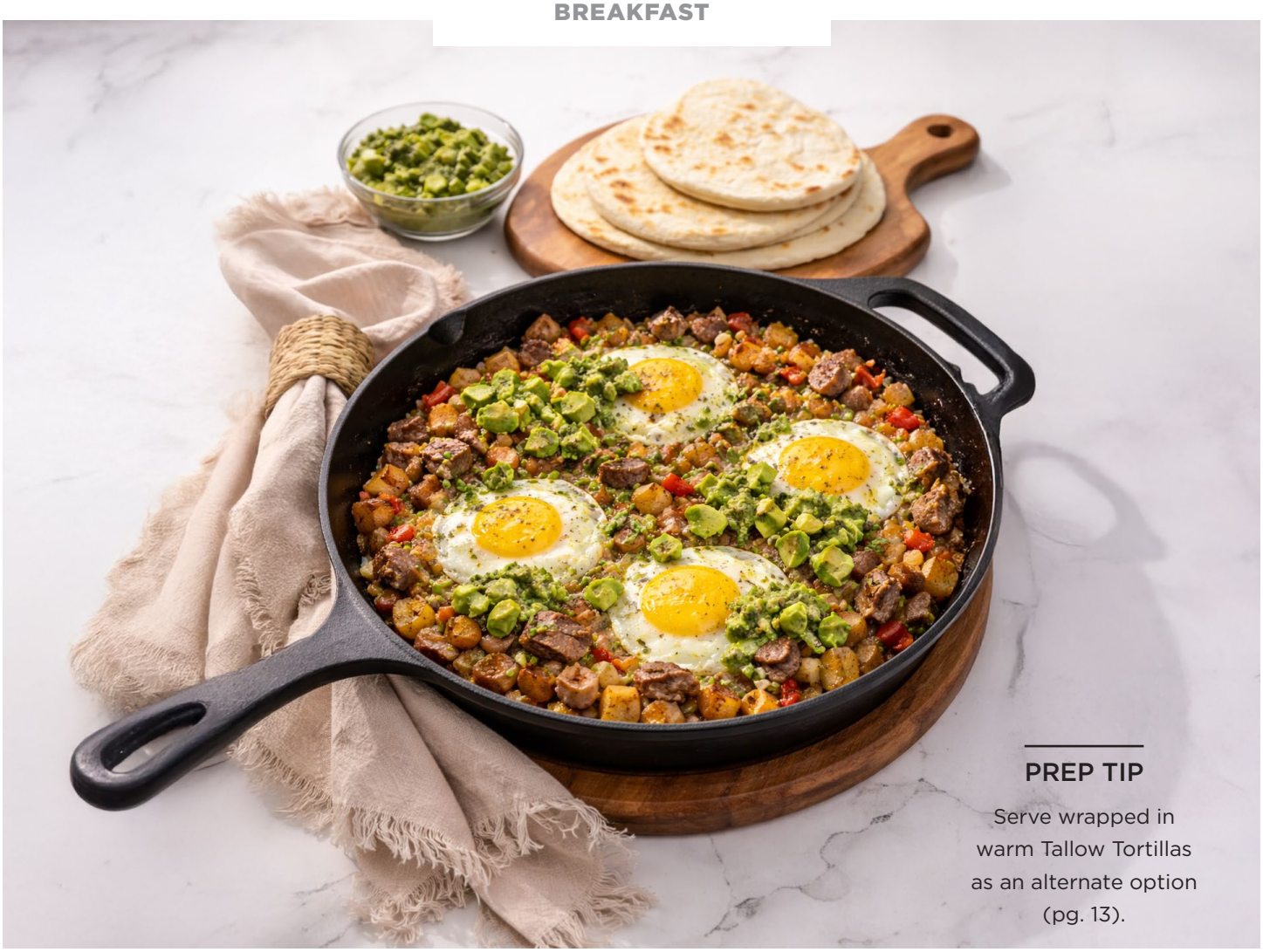
4 large eggs

English muffins, split and toasted

Beef Tallow Hollandaise Sauce (see page 36)

1 Tbsp. green onions, chopped

1. Preheat a cast-iron skillet over medium-high heat. Add 2 tablespoons beef tallow and heat until shimmering.
2. Season steak with Riverbend Griller seasoning and sear for 2–4 minutes per side. Finish in an oven preheated to 400°F for an additional 5–8 minutes for a medium rare steak, adjusting time as needed.
3. Remove from oven and rest for 10 minutes before thinly slicing against the grain.
4. In the same skillet, heat the remaining 2 tablespoons beef tallow over medium heat. Cook the eggs to desired style (see Simple Eggs on page 5).
5. Top each toasted English muffin half with sliced steak, an egg, and a spoonful of hollandaise. Top with chopped green onion.
6. Serve immediately.



PREP TIP

Serve wrapped in warm Tallow Tortillas as an alternate option (pg. 13).

Riverbend Ranch® Steak, Potato, and Egg Hash

Serves 4

A complete skillet breakfast.

Avocado Chimichurri (see page 35)

2 Riverbend Ranch Black Label sirloin steaks

3 Tbsp. Riverbend Ranch Premium Beef Tallow

1 lb. Yukon Gold potatoes, diced

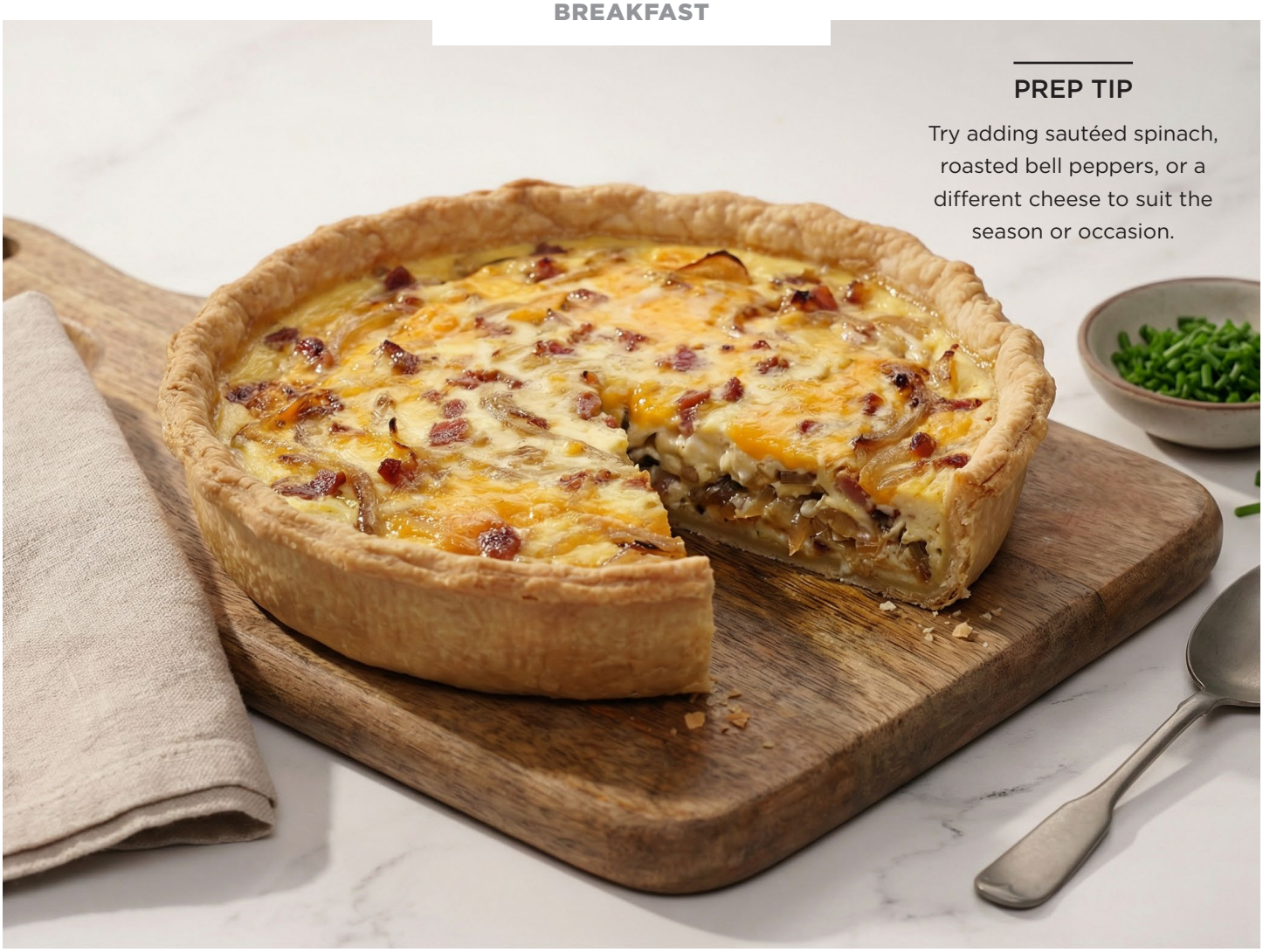
½ medium yellow onion, diced

1 red bell pepper, diced

Homestead Blend Riverbend Ranch™ seasoning, to taste

4 large eggs

1. Prepare the chimichurri by blending all ingredients except the avocado until smooth. Refrigerate.
2. Preheat a cast-iron skillet over medium-high heat. Add beef tallow and heat until shimmering.
3. Season steaks and sear for 2–4 minutes per side. Remove and set aside. Steak will be underdone, but will finish later with the eggs.
4. Add potatoes, onion, and bell pepper to the skillet. Sprinkle with Homestead Blend seasoning and cook for 8–10 minutes, stirring occasionally, until potatoes are golden and tender.
5. Reduce heat to medium low. Cut the steak into bite-size pieces and return to the skillet with the onion, bell pepper, and potatoes.
6. Crack the eggs over the hash, cover, and cook for 4–6 minutes until the egg whites are set and the yolks reach your desired consistency.
7. Fold avocado into chimichurri and spoon over the hash before serving.



PREP TIP

Try adding sautéed spinach, roasted bell peppers, or a different cheese to suit the season or occasion.

Quiche

Serves 10

A classic, made deeply satisfying.

2 Tbsp. Riverbend Ranch® Premium Beef Tallow

2 yellow onions, diced

8 slices bacon

1 Tallow Pie Crust (see page 15), premade

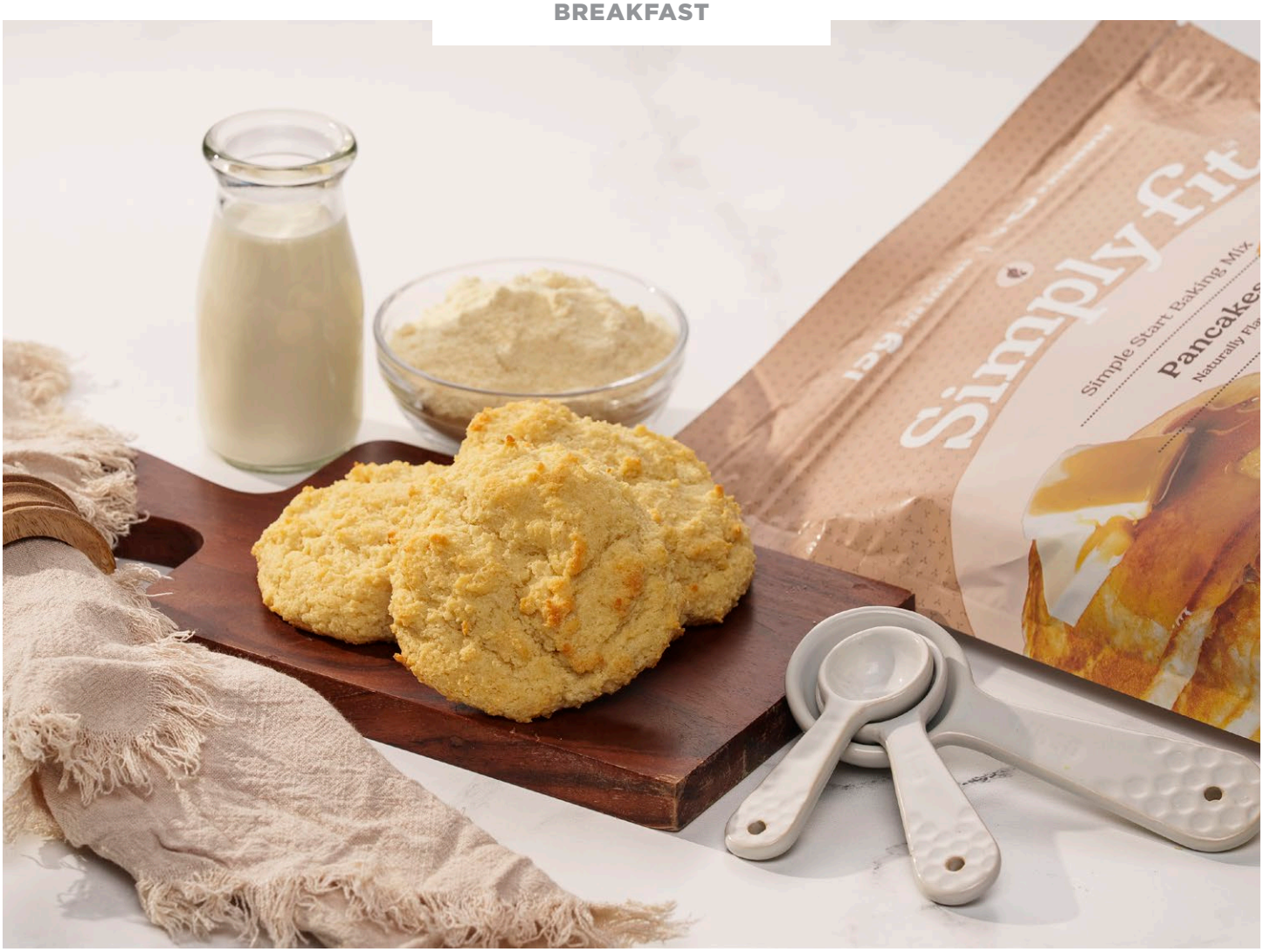
8 large eggs

1 ½ cups heavy cream

Salt and pepper, to taste

2 cups sharp cheddar cheese, grated

1. Preheat oven to 400°F.
2. Heat the beef tallow in a large skillet over medium heat. Add the onions and cook for 15–20 minutes, stirring occasionally, until deeply golden and caramelized. Transfer to a plate and allow to cool slightly.
3. In the same skillet, cook the bacon until crisp. Transfer to a paper towel–lined plate, then chop into bite-size pieces once cooled.
4. Roll out the prepared Tallow Pie Crust and press it into a deep-dish pie plate.
5. In a large bowl, whisk together the eggs, heavy cream, salt, and black pepper.
6. Stir in the caramelized onions, bacon, and grated cheese.
7. Pour the mixture into the prepared crust. Place the pie plate on a rimmed baking sheet.
8. Cover loosely with aluminum foil and bake for 40–45 minutes. Remove the foil and continue baking for an additional 10–15 minutes or until the center is set and the crust is golden brown.
9. Remove from the oven and allow the quiche to rest for 10–15 minutes before slicing and serving.



Scones

Serves 4

A simple, savory breakfast staple.

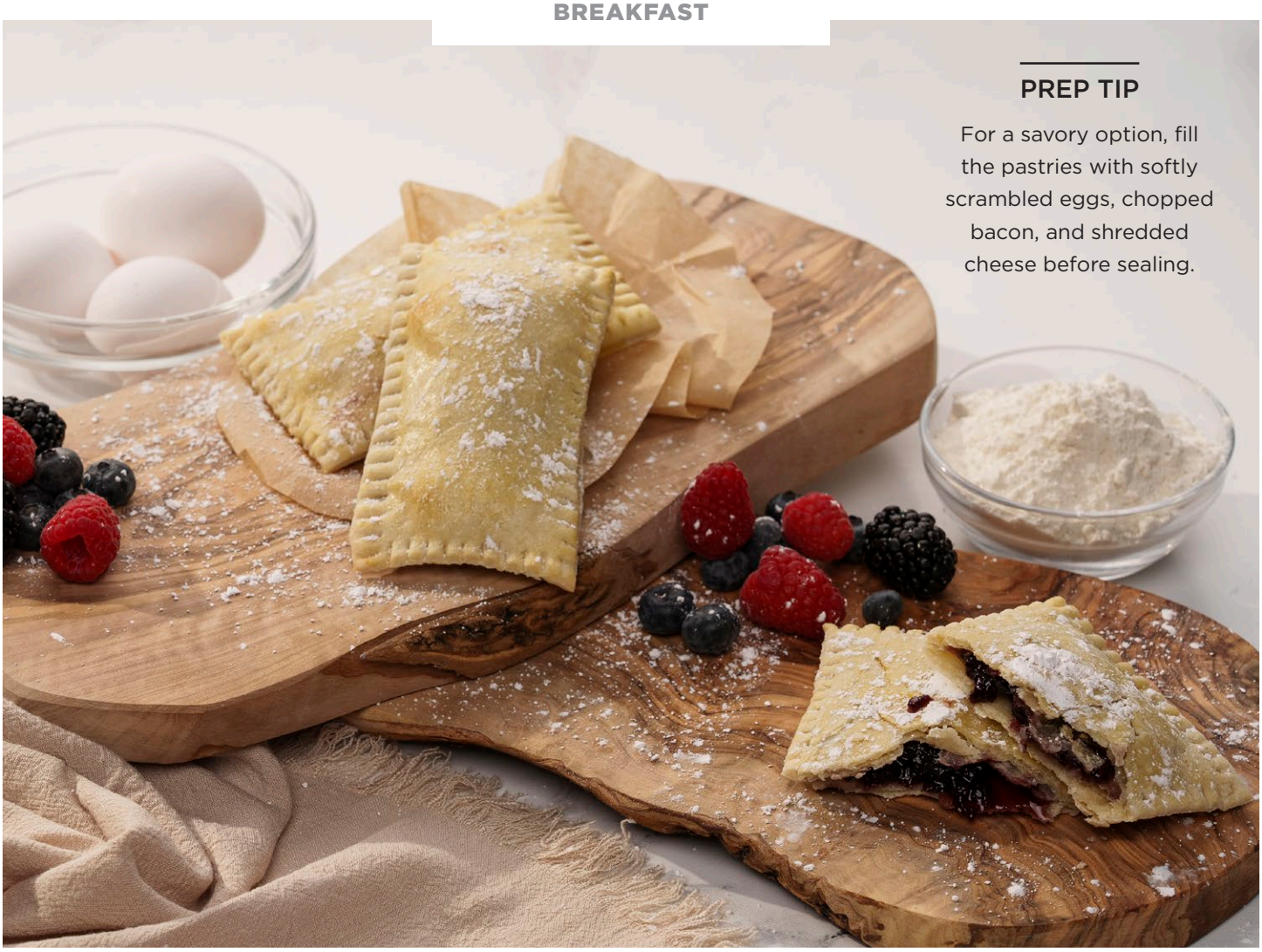
⅔ cup Simply Fit™ Pancake Mix

3 Tbsp. Riverbend Ranch® Premium Beef Tallow, refrigerator-cold

¼ cup milk

½ cup blueberries, cranberries, or fresh fruit of choice (optional)

1. Preheat oven to 350°F.
2. Combine *Simply Fit Pancake Mix* and beef tallow in a bowl. Cut the tallow into the pancake mix using a fork or pastry cutter until pea-sized.
3. Stir in milk until just combined.
4. Fold in fresh fruit.
5. Drop ¼-cup portions onto a parchment-lined baking sheet.
6. Bake for 12–15 minutes or until golden brown.



PREP TIP

For a savory option, fill the pastries with softly scrambled eggs, chopped bacon, and shredded cheese before sealing.

Breakfast Pastries

Serves 8

A flaky, versatile staple for sweet or savory mornings.

1 Tallow Pie Crust (see page 15), premade

1 large egg

1 Tbsp. water

Filling of choice (fruit jam, cinnamon sugar, or hazelnut spread)

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Roll out the prepared Tallow Pie Crust into a rectangle approximately ⅛ inch thick.
3. Cut the dough lengthwise down the middle, then cut each half into 8 rectangles.
4. In a small bowl, whisk together the egg and water to create an egg wash.
5. Place 1–2 tablespoons of filling in the center of half of the dough squares.
6. Brush the edges of each filled square lightly with egg wash. Top with the remaining dough squares.
7. Press the edges together and crimp with a fork to seal.
8. Transfer pastries to the prepared baking sheet and brush the tops lightly with egg wash.
9. Bake for 12–15 minutes, until the pastries are lightly golden and crisp around the edge.
10. Remove from the oven and allow to cool slightly before serving.

BREADS & BASES

Tallow Tortillas

Pizza Dough

Tallow Pie Crust

Puff Pastry

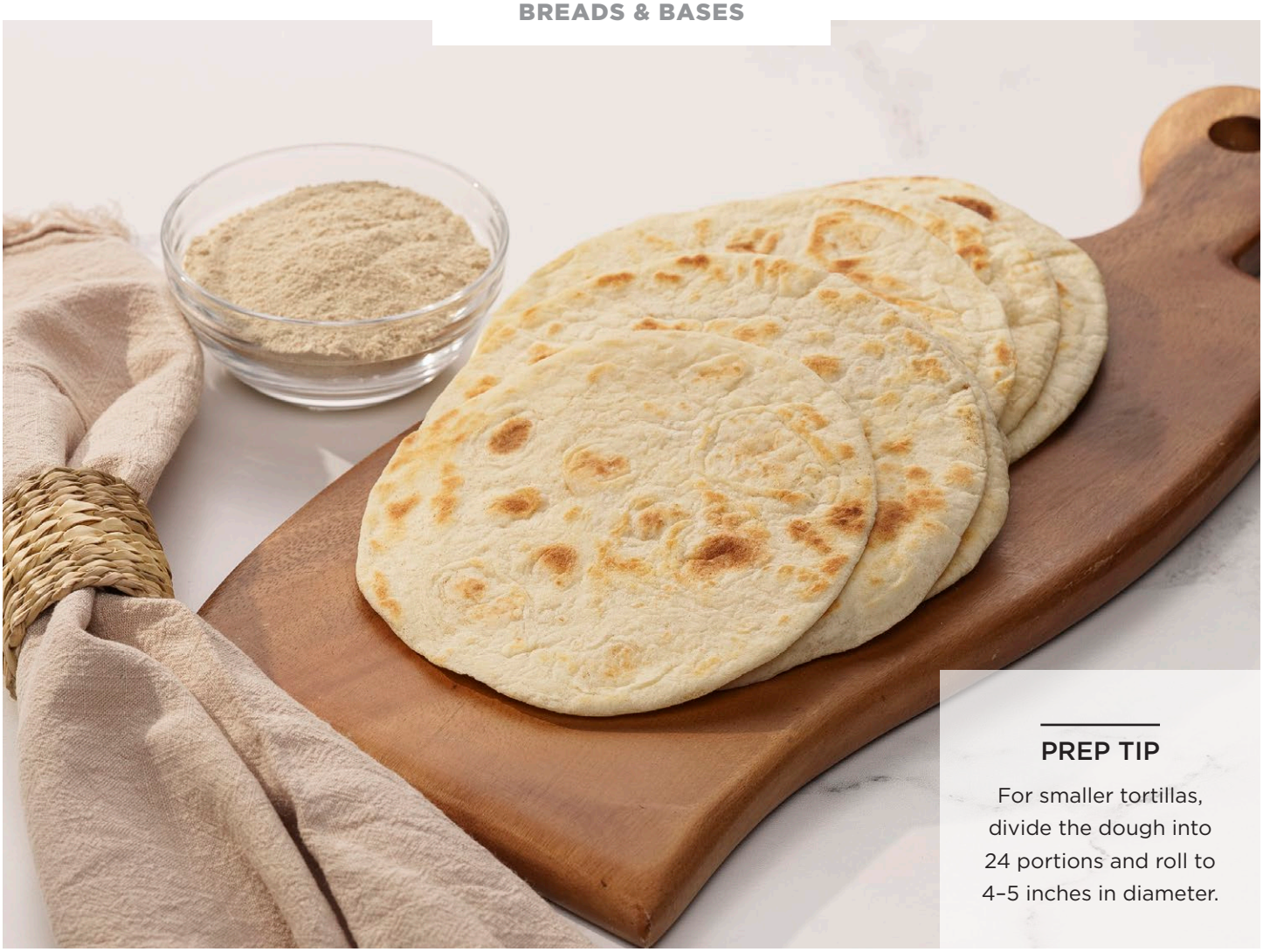
Make-Ahead Roux



The foundation of confident, everyday cooking.

Great meals are built from strong foundations. Breads and bases are the quiet workhorses of the kitchen—the crusts, doughs, and staples that support everything layered on top of them.

Beef tallow excels here. Its stability and structure result in doughs that are tender yet resilient, flaky without being fragile, and dependable across a wide range of techniques. The recipes in this section are designed to be practical, adaptable, and easy to master—giving you reliable starting points you can build on with confidence.



PREP TIP

For smaller tortillas, divide the dough into 24 portions and roll to 4–5 inches in diameter.

Tallow Tortillas

Makes Twelve 8-Inch Tortillas

Soft, flexible, and made for everyday use.

¾ cup water

1 Tbsp. Riverbend Ranch® Premium Beef Tallow

1 Tbsp. unsalted butter

2 cups all-purpose flour

1 scoop FiberWise® All Purpose

2 tsp. baking powder

1 tsp. salt

1. In a pot, combine the water, beef tallow, and butter. Heat over medium heat for 3–4 minutes, until tallow and butter are fully melted. Remove from heat.
2. Stir in the flour, *FiberWise All Purpose,* baking powder, and salt until a smooth dough forms. Add additional flour if needed.
3. Cover and let the dough rest at room temperature for 1 hour.
4. Divide the dough into 12 equal portions. Roll each portion into a ball.
5. On a lightly floured surface, roll each ball into a thin circle about 8 inches in diameter. Cover tortillas until they are ready to cook.
6. Preheat a dry cast-iron skillet over medium heat.
7. Cook each tortilla for about 30 seconds on the first side, flip, cook for 1 minute, then flip again and cook for another 30 seconds until lightly browned and puffed.
8. Serve warm or store refrigerated for up to 1 week.



PREP TIP

If you don't have a stand mixer, you can use a large mixing bowl and a wooden spoon or silicone spatula to mix instead.

Pizza Dough

Makes One 14-Inch Pizza

A dependable dough that delivers crisp edges and a tender interior.

1 cup warm water (about 110°F)

1 Tbsp. granulated sugar

1 Tbsp. active dry yeast

1 Tbsp. Riverbend Ranch® Premium Beef Tallow

2–2 ½ cups all-purpose flour

1 scoop FiberWise® All Purpose

1 tsp. salt

¼ tsp. garlic powder (optional)

Your favorite pizza toppings

1. Preheat oven to 475°F. If using a pizza stone, place it in the oven to preheat for at least 10 minutes.
2. In the bowl of a stand mixer, combine warm water, sugar, and yeast. Whisk, cover, and let sit for 5 minutes until foamy.
3. Stir in the beef tallow.
4. Add 2 cups flour, *FiberWise All Purpose*, salt, and garlic powder if using. Mix with a dough hook until a soft dough forms.
5. Add additional flour as needed and knead until smooth.
6. Transfer dough to a lightly greased bowl, cover, and let rise for 10 minutes to 1 hour.
7. Roll dough into desired shape, add toppings, and bake for 11–14 minutes until the crust is golden and the cheese is bubbling.
8. Let cool slightly before slicing.



Tallow Pie Crust

Makes 2 Pie Crusts

Flaky, versatile, and suitable for sweet or savory dishes.

1 ¼ cups white flour

1 ¼ cups whole wheat flour

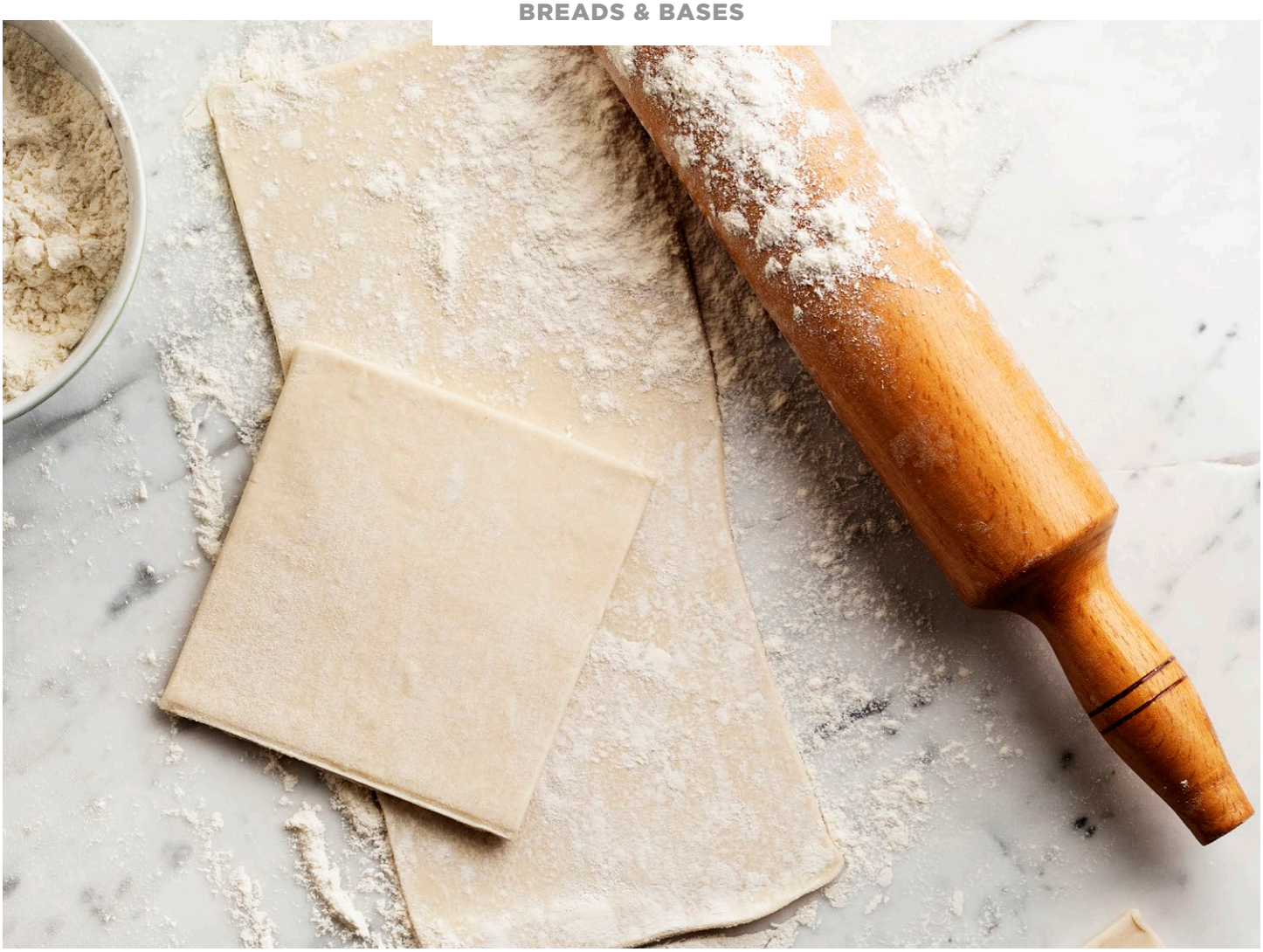
½ tsp. salt

6 Tbsp. Riverbend Ranch® Premium Beef Tallow, refrigerator-cold

4 Tbsp. butter, refrigerator-cold

¾–1 cup ice water

1. In a large bowl, whisk together the flours and salt.
2. Cut in the beef tallow and butter using a pastry cutter until pea-sized pieces remain.
3. Add ice water 1–2 tablespoons at a time, mixing gently until the dough begins to form a ball.
4. Divide dough in half, wrap tightly, and refrigerate for at least 1 hour.
5. Roll out between parchment paper to desired thickness and use as directed.



Puff Pastry

Makes 1 Puff Pastry Sheet

Layers upon layers of flaky, delicate pastry that's perfect for both sweet and savory fillings.

2 ¼ cups all-purpose flour

1 tsp. salt

¾ cup very cold water

1 tsp. lemon juice or vinegar

1 cup Riverbend Ranch® Premium Beef Tallow, refrigerator-cold

1. In a bowl, mix the flour and salt together. Slowly add the cold water and lemon juice, mixing until a shaggy dough forms—meaning it is still lumpy but well mixed. Don't knead too hard, you want it just combined.
2. Place the beef tallow between two sheets of parchment paper and gently pound or roll into a flat square about half an inch thick. Put in the fridge and chill until it's cool but still flexible. You want to be able to bend it without cracking it.
3. Roll the dough into a square that is slightly larger than the tallow. Place the tallow square in the center like a diamond. Fold the corners of the dough over the tallow to fully enclose it and pinch the seams closed. Chill for 20 minutes.
4. Roll the dough into a long rectangle, keeping even pressure as you roll.
5. Fold the dough into thirds, like a letter, then rotate 90 degrees. Fold into thirds again. Chill for 20 minutes. Repeat this step one more time.
6. Wrap the puff pastry dough with plastic wrap or put in a bowl with a lid. Chill for at least an hour before using or keep in the fridge or freezer for up to one week for future use.



Make-Ahead Roux for Soups, Stews, and Sauces

Makes 1 Cup of Roux

A roux, pronounced "roo," is a fundamental technique and the secret to making silky sauces, rich gravies, and luscious cheese sauces.

½ cup Riverbend Ranch® Premium Beef Tallow

½ cup all-purpose flour

1. Heat the beef tallow in a cast-iron skillet over medium-low heat until melted.
2. Add the flour and stir immediately with a wooden spoon until fully incorporated.
3. Continue cooking, stirring constantly, until desired color is reached:
   - White roux: 1–2 minutes
   - Blonde roux: 3–5 minutes
   - Brown roux: 10–12 minutes
4. Remove from heat and use immediately or store in an airtight container in the refrigerator for up to 30 days.

CONTINUED >

WHITE ROUX

The most common type used to thicken sauces. White roux has a mild flavor and the strongest thickening power of all three types. It's most commonly used in béchamel, country gravy, and cheese sauces.



BLONDE ROUX

Similar to white roux, blonde roux is used to thicken any white sauce. It's cooked for a few minutes longer and develops a mild nutty flavor. It has less thickening power and is often used to thicken velouté, a common yet simple sauce used in many French dishes.



BROWN ROUX

The least common type and only used for a handful of cooking applications. The flavor is stronger, it has the least amount of thickening power, and it is used to thicken sauces in dishes such as gumbo.



SIDES, SNACKS & APPETIZERS

- Honey Cured Heat Snack Mix
- Popcorn
- Homemade Croutons
- Homemade Refried Beans
- Oven Fries
- Mashed Potatoes
- Accordion Potatoes
- Potato Skins
- Honey Cured Heat Air Fryer Chicken Wings
- Homestead Blend Roasted Veggies
- Sliced Steak Crostini with Chimichurri

Crisp, comforting, and meant to be shared.

These are the dishes that round out a meal, fill the space between gatherings, and invite people back to the table.

Beef tallow is especially well suited for this kind of cooking. It creates crisp textures and rich flavor you can rely on—whether roasting vegetables, frying potatoes, or preparing shareable bites for friends and family.

The recipes in this section are designed to be versatile and approachable and to taste satisfying every time.





Honey Cured Heat Snack Mix

Serves 4

A crisp, savory snack with subtle sweetness.

2 cups pretzels sticks

2 cups mini pretzel twists

2 cups oyster crackers

½ cup Riverbend Ranch® Premium Beef Tallow

1 Tbsp. Honey Cured Heat Riverbend Ranch™ seasoning

1 cup grated Parmesan cheese

1. Preheat oven to 350°F.
2. Combine the pretzels and oyster crackers in a large bowl.
3. Melt the beef tallow in a small saucepan over low heat. Stir in the Honey Cured Heat seasoning.
4. Pour the tallow mixture over the pretzels and oyster crackers and toss gently to coat evenly.
5. Sprinkle with Parmesan cheese and toss again.
6. Spread the mixture in a single layer on a parchment-lined baking sheet.
7. Bake for 15 minutes, stirring it around once halfway through.
8. Remove from the oven and allow to cool slightly before serving.



Popcorn

Serves 2–3

Light, crisp, and evenly coated.

3 Tbsp. Riverbend Ranch® Premium Beef Tallow

½ cup popcorn kernels

Salt, to taste

1. Heat the beef tallow in a large, heavy-bottomed pot over medium-high heat until melted and shimmering.
2. Add the popcorn kernels and cover with a lid, leaving it slightly ajar to allow steam to escape.
3. Shake the pot regularly to prevent burning.
4. Remove from heat once popping slows to several seconds between pops.
5. Transfer to a bowl, season with salt, and toss to coat evenly.



Homemade Croutons

Makes 6–8 Cups

Golden, crisp, and deeply flavorful.

6 cups sourdough bread, cubed

¼ cup Parmigiano-Reggiano cheese, finely grated

¼ tsp. garlic powder

¼ tsp. salt

¼ tsp. black pepper

6 Tbsp. Riverbend Ranch® Premium Beef Tallow

1. Preheat oven to 400°F.
2. In a large bowl, combine bread cubes, cheese, garlic powder, salt, and pepper.
3. Melt the beef tallow and immediately pour over the bread mixture, tossing quickly to coat before the tallow resolidifies.
4. Spread bread cubes in an even layer on baking sheet.
5. Bake for 10–15 minutes, flipping once, until golden and crisp on the outside.
6. Allow to cool before using or storing. Use right away or store in an airtight container at room temperature for up to 2 days. If refrigerating, store for up to 7 days and re-crisp in a 350°F oven for 5–7 minutes before use.

   Refrigeration will inevitably make even the crispiest croutons sad and soggy over time. But a quick reheat will restore their light, toasted magnificence.



PREP TIP

Don't have time to soak dried beans? Grab a can of pinto beans instead!

Homemade Refried Beans

Serves 7

Creamy, rich, and deeply comforting.

1 lb. dry pinto beans

1 large onion, quartered

1–2 tsp. salt, to taste

2 Tbsp. Riverbend Ranch® Premium Beef Tallow

3 garlic cloves, minced

¾ tsp. ground cumin

½ tsp. dried oregano

1. Rinse beans and soak overnight in water.
2. Drain beans and return to a pot. Cover with fresh water by 2 inches. Add onion and a pinch of salt.
3. Bring to a boil, then reduce heat and simmer for about 1 hour or until tender.
4. Drain beans, reserving 1 cup of cooking liquid. Remove onion, chop it, and set it to the side.
5. Heat beef tallow in a large skillet over medium heat. Add garlic and cook until fragrant.
6. Add beans, cumin, oregano, onion, and ¼ cup reserved liquid. Mash gently while stirring.
7. Continue cooking, adding liquid as needed, until creamy. Season with salt to taste.



PREP TIP

Boost your flavor a notch by seasoning with your favorite *Riverbend Ranch™ Premium Spice Blend.*

Oven Fries

Serves 4

Crisp on the outside, perfectly tender within.

4 large russet potatoes

3 Tbsp. Riverbend Ranch® Premium Beef Tallow, melted

1–2 tsp. salt

1. Preheat oven to 450°F.
2. Cut the potatoes into evenly sized batons, about ¼–⅜ inch thick.
3. Place potatoes in a pot and cover with water by 1 inch. Bring to a boil and cook for 3–5 minutes or until potatoes just begin to soften. Do not overcook.
4. Drain and transfer immediately to a bowl of ice water for 2–3 minutes. Drain again, pat dry thoroughly, and let rest on a wire rack or clean towel for 10–15 minutes to allow any remaining moisture to evaporate before proceeding.
5. Place potatoes in a large bowl. Pour melted beef tallow over the potatoes and toss gently to coat.
6. Spread potatoes in a single layer on a lined baking sheet.
7. Bake for 15 minutes, flip carefully, and bake for an additional 10–15 minutes or until golden and crisp.
8. Remove from oven and season with salt. Serve immediately.



Mashed Potatoes

Serves 4

Smooth, satisfying, and beautifully balanced.

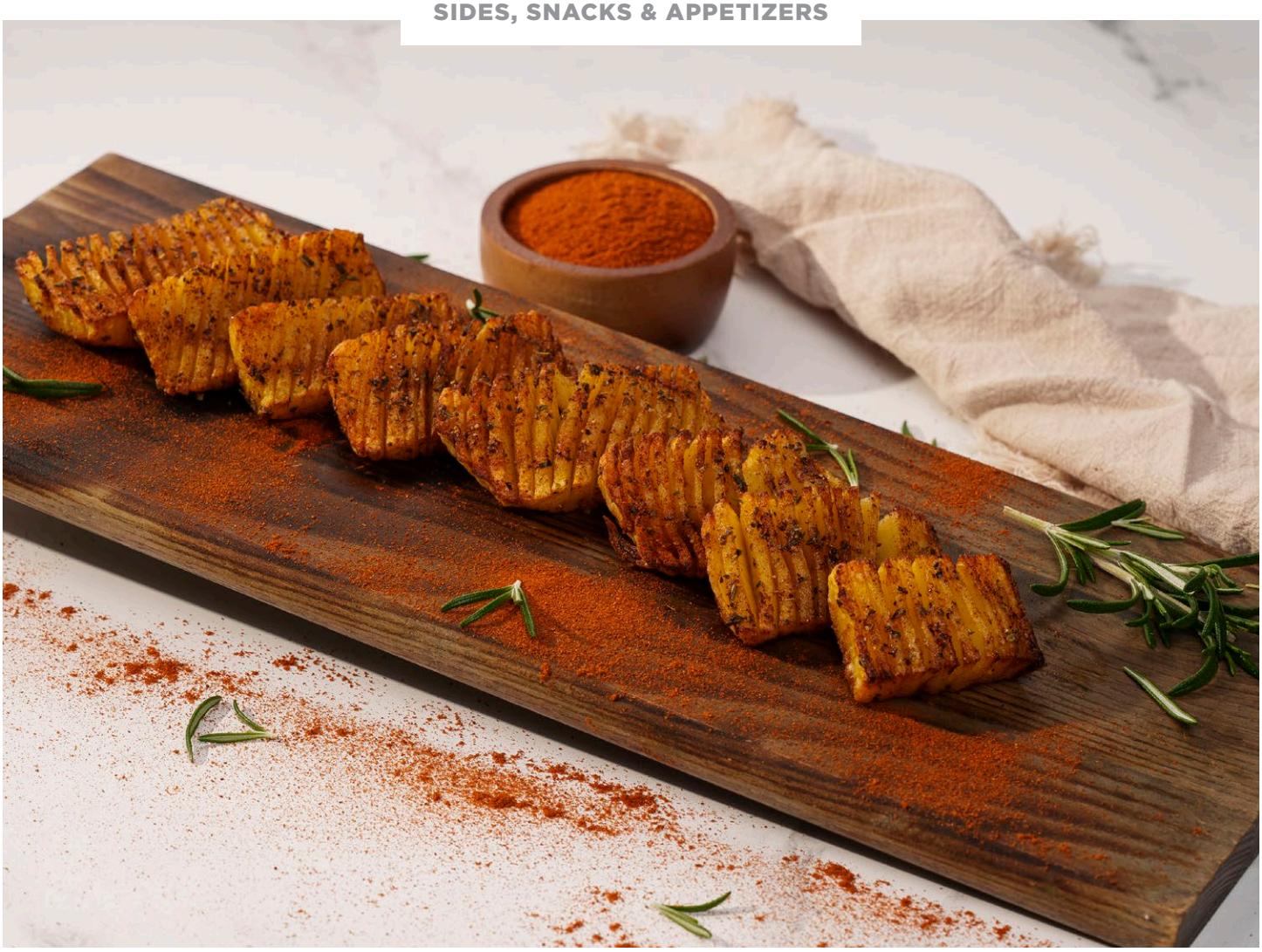
2 ½ lbs. Yukon Gold or russet potatoes, peeled and cubed

2–3 Tbsp. Riverbend Ranch® Premium Beef Tallow

¼ cup milk, warmed

Salt and pepper, to taste

1. Place potatoes in a large pot and cover with water. Bring to a boil.
2. Cook for 10–15 minutes or until fork-tender. Drain well.
3. Return potatoes to the pot. Add beef tallow, milk, salt, and pepper.
4. Mash until smooth and creamy.



Accordion Potatoes

Serves 4

Perfectly crisp edges with deliciously tender centers.

4 medium Yukon Gold potatoes

¼ cup Riverbend Ranch® Premium Beef Tallow, melted

1 Tbsp. olive oil

1 tsp. fine sea salt

Black pepper, to taste

1 tsp. smoked paprika

2 tsp. fresh rosemary, finely chopped

1 tsp. dried oregano

2 garlic cloves, minced

Flaky sea salt and fresh parsley, for garnish

1. Preheat oven to 425°F. Line a baking sheet with parchment paper.
2. Peel the potatoes. Cut the ends off to create a more rectanglular shape.
3. Place each potato between two chopsticks or skewers and slice horizontally in ⅓-inch intervals, stopping when you hit the chopsticks to prevent cutting through.
4. Flip the potato over and repeat this process but this time making your cuts diagonally across and being sure to not cut all the way through. Place the potatoes on the baking sheet and set aside.
5. Combine melted beef tallow, olive oil, salt, pepper, paprika, rosemary, oregano, and garlic.
6. Brush generously over potatoes.
7. Bake for 30 minutes, flip, then bake an additional 10–20 minutes until crisp and golden.
8. Garnish with sea salt and parsley and serve warm.



PREP TIP

Mix *Homestead Blend Riverbend Ranch™ Premium Spice Blend* into your sour cream for even more flavor.

Potato Skins

Makes 18 Potato Halves

Crisp, savory, and crowd-pleasing.

8 small russet potatoes

4 Tbsp. Riverbend Ranch® Premium Beef Tallow, divided

2 tsp. kosher salt

½ tsp. black pepper

¼ tsp. garlic powder

¼ tsp. onion powder

¼ tsp. smoked paprika

1 cup sharp cheddar cheese, shredded

8 slices bacon, cooked and crumbled

Sour cream and green onions, for serving

1. Preheat oven to 400°F.
2. Pierce potatoes and brush with 1 tablespoon melted beef tallow. Season with salt.
3. Bake 30–60 minutes or until tender. Allow to cool until easy to handle.
4. Halve potatoes and scoop out flesh, leaving a ¼-inch shell.
5. Place the potatoes with the cut side down on a baking sheet. Melt the remaining tallow, combine with spices, and brush onto skins.
6. Bake 8 minutes, flip, add cheese and bacon, and bake 5 minutes more.
7. Serve with sour cream and green onions, or any other favorite potato topping.



Honey Cured Heat Air Fryer Chicken Wings

Serves 2

Crispy, golden, and loaded with flavor.

1 lb. chicken wings

2 Tbsp. Riverbend Ranch® Premium Beef Tallow, melted

Honey Cured Heat Riverbend Ranch seasoning, to taste

1. Pat chicken wings dry.
2. Preheat air fryer to 400°F.
3. Coat wings with melted beef tallow and season evenly with Honey Cured Heat seasoning.
4. Place wings in a single layer in the air fryer. Fry for 10 minutes, flip, then cook another 8–10 minutes until crisp.
5. Remove and serve with your favorite dipping sauce.



Homestead Blend Roasted Veggies

Serves 4–6

Roasted for a rich flavor and satisfying crunch.

4 cups mixed root vegetables of choice, chopped

2 Tbsp. Riverbend Ranch® Premium Beef Tallow, melted

Homestead Blend Riverbend Ranch™ seasoning, to taste

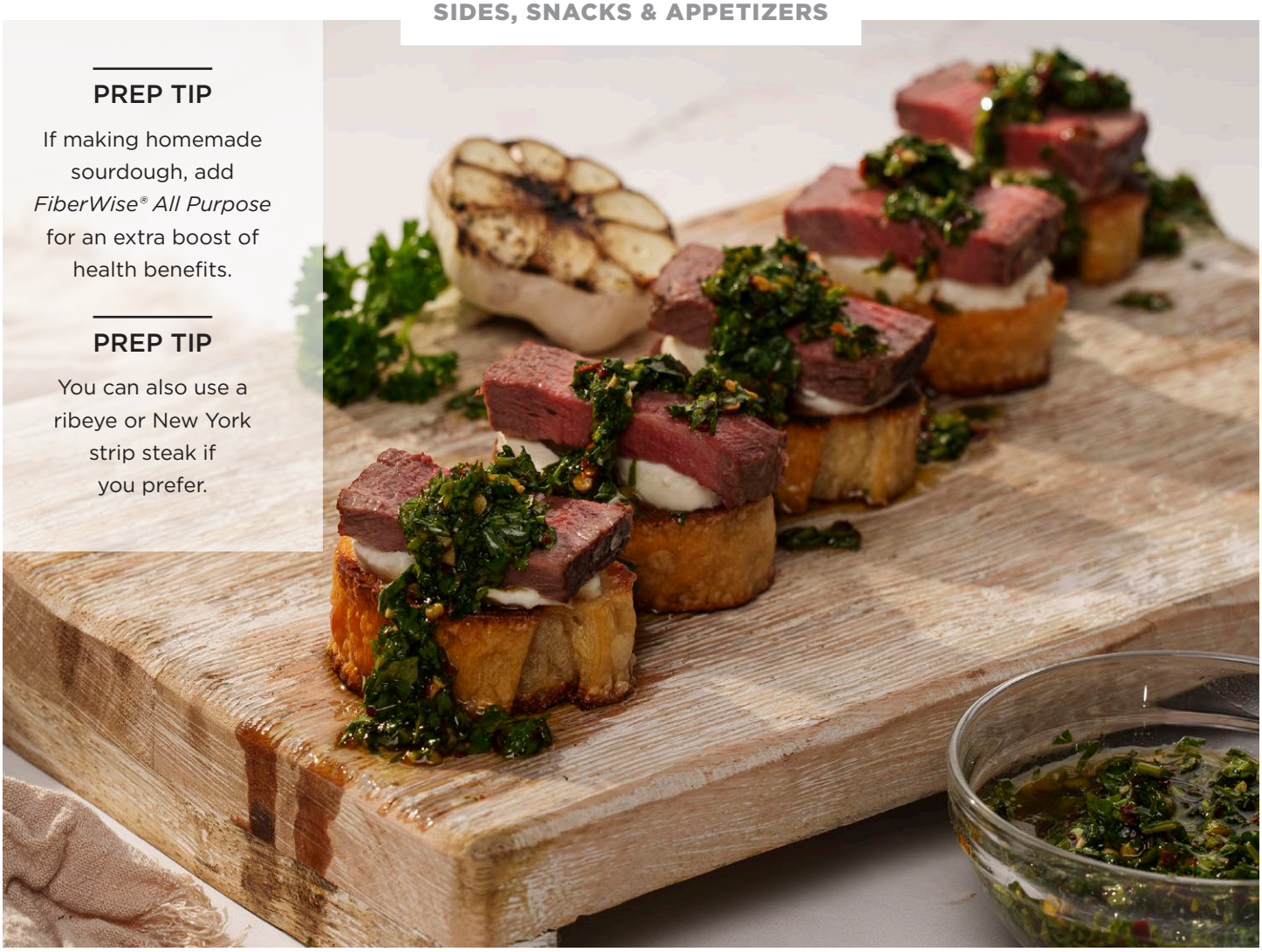
1. Preheat oven to 425°F.
2. Toss vegetables with melted beef tallow.
3. Spread evenly on a baking sheet and season with Homestead Blend seasoning.
4. Roast for 25–30 minutes on a baking sheet, tossing once halfway through.

PREP TIP

If making homemade sourdough, add *FiberWise® All Purpose* for an extra boost of health benefits.

PREP TIP

You can also use a ribeye or New York strip steak if you prefer.



Sliced Steak Crostini with Chimichurri

Serves 4

Crisp crostini topped with perfectly seared steak and a vibrant chimichurri for balance and depth.

2 Tbsp. Riverbend Ranch® Premium Beef Tallow

2 (8 oz.) Riverbend Ranch Black Label filet mignon steaks

Riverbend Griller Riverbend Ranch™ seasoning, to taste

1 sourdough baguette

8 oz. burrata cheese

Chimichurri (see page 34)

1. Preheat large cast-iron skillet over medium-high heat. Add the beef tallow and let it melt until it shimmers.
2. Season the steaks with Riverbend Griller seasoning and sear in beef tallow for 2–4 minutes on each side. Finish in an oven preheated to 400°F for an additional 5–8 minutes for a medium rare steak, adjusting time as needed. Allow the steaks to rest for at least 10 minutes, then slice against the grain.
3. While the steak rests, cut the baguette into ¼-inch thick rounds. Spread beef tallow on the slices and toast in the cast-iron skillet until golden.
4. Assemble by placing a small piece of burrata cheese on the crostini, then add a slice of steak and generously spoon on chimichurri.

SAUCES & ENHANCERS

- Compound Beef Tallow
- Chimichurri
- Avocado Chimichurri
- Beef Tallow Hollandaise Sauce
- Burger Sauce
- Fish Taco Sauce



Finishing touches that can define the dish.

Flavor is built in layers, and the final one matters just as much as the first.

Compound beef tallow and sauces offer a way to finish food with intention. Tallow adds depth and structure, while sauces introduce contrast—fresh herbs, gentle acidity, or smooth richness that lifts the entire dish.

From spooning herb-infused tallow over a hot steak to finishing vegetables with chimichurri and dressing a classic dish with tallow hollandaise, these recipes are meant to be used generously and intuitively. They're the small additions that turn good food into something memorable.



Compound Beef Tallow

Compound beef tallow is one of the simplest and most effective ways to elevate everyday cooking. Just like compound butter, it starts with a clean, dependable base and becomes something more through herbs, spices, and thoughtful additions. Because beef tallow is stable and mild in flavor, it carries seasonings beautifully without overpowering the dish.

1. Place softened beef tallow in a small bowl.
2. Add desired flavoring ingredients (see variations on page 33).
3. Whip or stir until light, smooth, and evenly combined.
4. Transfer to a container, cover, and refrigerate until ready to use.
5. Bring to room temperature before using for easy spreading.

CONTINUED >

Garlic Tallow

½ cup Riverbend Ranch® Premium Beef Tallow

⅛ tsp. salt

⅛ tsp. garlic powder

2 Tbsp. minced garlic

Use with: roasted vegetables, steak, potatoes, or warm bread

Chipotle Lime Tallow

½ cup Riverbend Ranch Premium Beef Tallow

1 chipotle pepper in adobo, finely chopped

1 Tbsp. fresh lime juice

1 garlic clove, crushed

Use with: grilled meats, roasted corn, tacos, or rice dishes

Rosemary Garlic Tallow

½ cup Riverbend Ranch Premium Beef Tallow

½ Tbsp. fresh rosemary, finely chopped

½ Tbsp. garlic, minced

1 tsp. lemon juice

Salt and black pepper, to taste

Use with: lamb, chicken, root vegetables, or flatbreads

Cilantro Lime Tallow

½ cup Riverbend Ranch Premium Beef Tallow

⅛ cup fresh cilantro, finely chopped

1 Tbsp. lime juice

½ tsp. crushed red pepper flakes

Salt, to taste

Use with: grilled vegetables, shrimp, tortillas, or bowls

Lemon Dill Tallow

½ cup Riverbend Ranch Premium Beef Tallow

Zest of 1 lemon

1 Tbsp. lemon juice

½ Tbsp. fresh dill, finely chopped

Use with: fish, shrimp, roasted potatoes, or vegetables

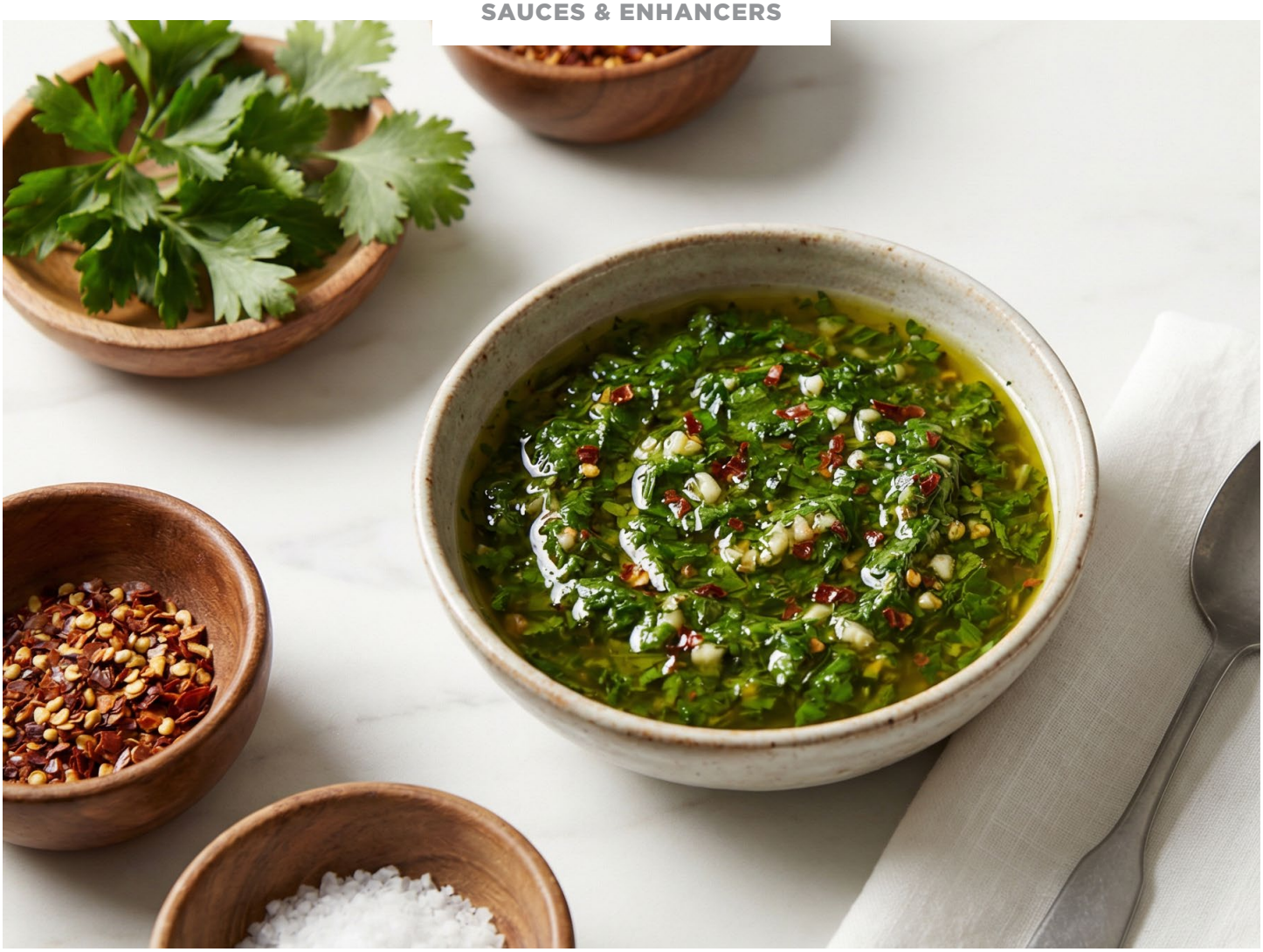
Berry Tallow

½ cup Riverbend Ranch Premium Beef Tallow

½ Tbsp. honey

⅛ cup mixed berries, finely chopped or mashed

Use with: toast, biscuits, pastries, or lightly sweet baked goods



Chimichurri

Serves 4

1 bunch parsley, finely chopped

1 bunch cilantro, finely chopped

2 Tbsp. red wine vinegar

1 Tbsp. garlic, minced

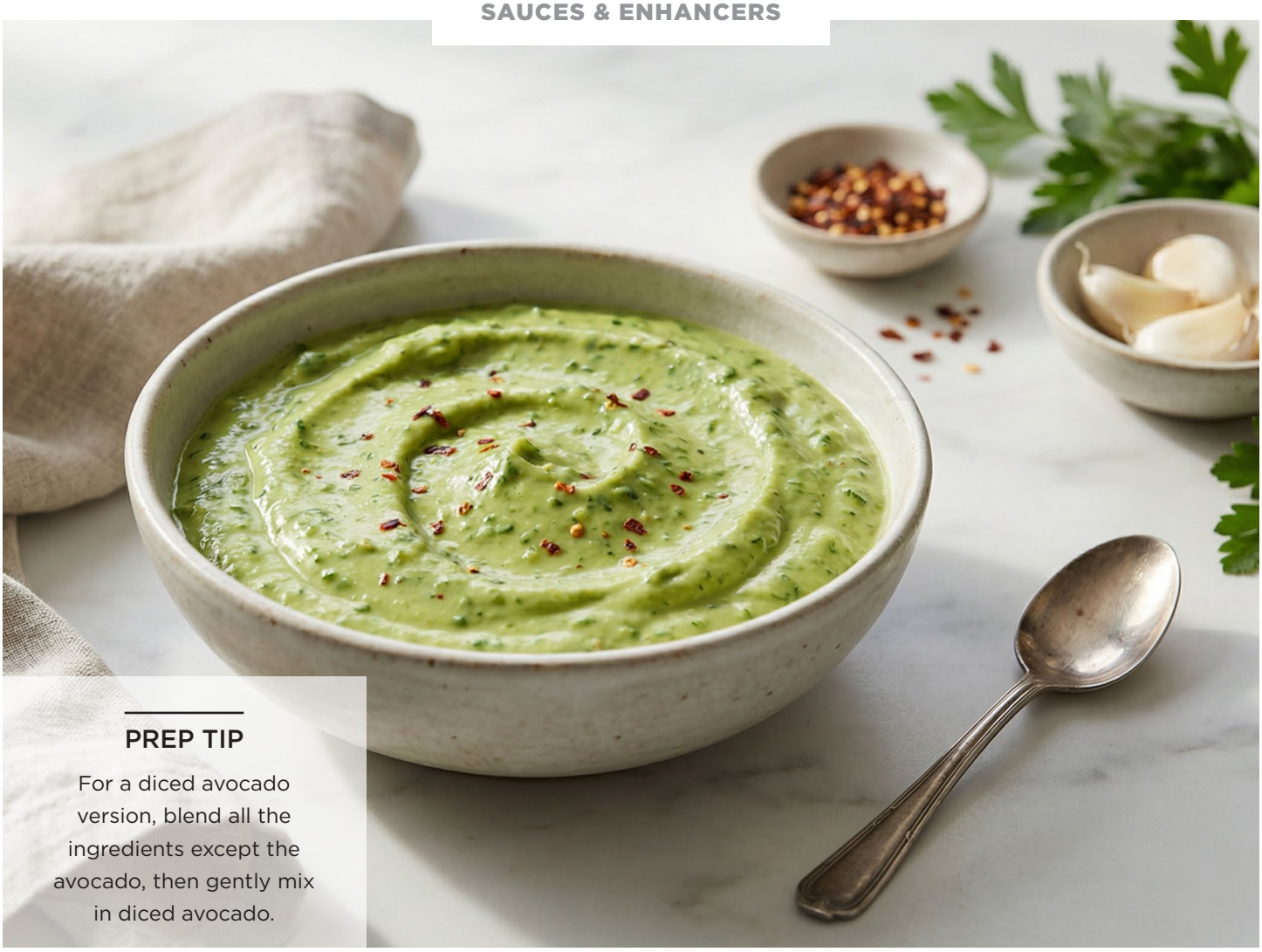
1 Tbsp. crushed red pepper flakes

1 Tbsp. salt

½ cup olive oil

1. Combine all the ingredients in a food processor and pulse until smooth. Store in the fridge until ready to use.

Used on Sliced Steak Crostini with Chimichurri (see page 30).



PREP TIP

For a diced avocado version, blend all the ingredients except the avocado, then gently mix in diced avocado.

Avocado Chimichurri

Serves 4

1 bunch parsley, finely chopped

1 bunch cilantro, finely chopped

2 Tbsp. red wine vinegar

1 Tbsp. garlic, minced

1 Tbsp. crushed red pepper flakes

1 Tbsp. salt

½ cup olive oil

1 avocado, diced

1. Combine all the ingredients in a food processor and pulse until smooth. Store in the fridge until ready to use.

Pair with Riverbend Ranch Steak, Potato, and Egg Hash (see page 8) or Flank Steak Avocado Chimichurri Salad (see page 40).



Beef Tallow Hollandaise Sauce

Serves 4

2 Tbsp. Riverbend Ranch® Premium Beef Tallow

2 Tbsp. butter

3 egg yolks, at room temperature

1 tsp. Dijon mustard

1 tsp. lemon juice

Pinch of Southern Spice Riverbend Ranch™ seasoning, to taste

2 Tbsp. heavy whipping cream

1. Melt the beef tallow and butter together until hot.
2. To a blender, add egg yolks, mustard, lemon juice, seasoning, and cream, then blend until smooth.
3. With the blender running, slowly pour in the hot butter-tallow mixture until thickened and emulsified. The butter-tallow mixture must be hot, not just melted, for the mixture to cook the yolks and blend well.
4. Prepare right before serving or prepare ahead and make sure you keep the sauce warm.

Use on Riverbend Ranch Steak & Eggs Benedict (see page 7).



Burger Sauce

Serves 4

¼ cup mayonnaise

2 Tbsp. ketchup

1 Tbsp. pickle relish

1 Tbsp. yellow mustard

1 tsp. hot sauce of choice

1. In a small bowl, whisk together the mayonnaise, ketchup, pickle relish, mustard, and hot sauce until smooth.
2. Cover and refrigerate until ready to use. (The sauce can be made up to 3 days in advance.)

Use on Smash Burger Tacos (see page 56).



Fish Taco Sauce

Serves 4

½ cup sour cream

1 ½ Tbsp. lime juice

½ tsp. garlic powder

½ tsp. onion powder

½ tsp. cumin

½ tsp. cayenne

½ tsp. black pepper

½ tsp. hot sauce of choice

1. In a small bowl, whisk together sour cream, lime juice, garlic powder, onion powder, cumin, cayenne, black pepper, and hot sauce until smooth.
2. Cover and refrigerate until ready to use. (The sauce can be made up to 3 days in advance.)

Use on Pan-Fried Fish Tacos (see page 55).

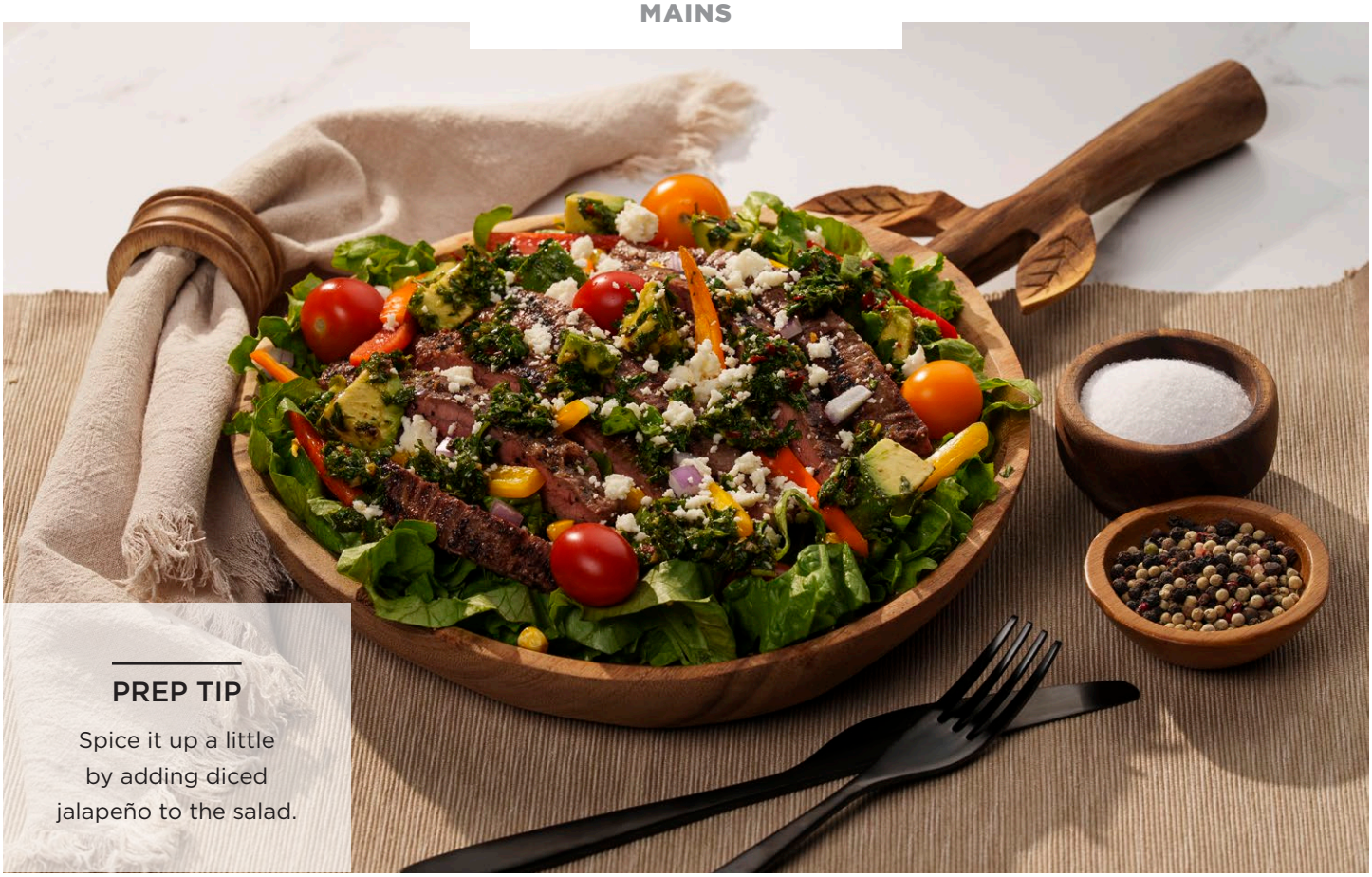
MAINS

- Flank Steak Avocado Chimichurri Salad
- Perfect Pan-Seared Filet Mignon
- Perfect Dark & Smoky Steak
- Finishing Touch Chicken Kabobs
- Riverbend Burgers
- Chicken Pot Pie
- Steak Pie
- Cottage Pie
- Slow Cooker Garlic Tallow Chicken
- Chicken Florentine
- Crispy Lime Tallow Chicken Thighs
- Honey Garlic Shrimp
- Southern Spice Grilled Shrimp
- French Onion Slow Cooker Pot Roast
- Pan-Fried Fish Tacos
- Smash Burger Tacos

Meals that feel grounded, nourishing, and worth coming home to.

Dinner is where everything comes together. It's the meal that closes the day, brings people back to the table, and transforms simple ingredients into something complete and deeply satisfying.





PREP TIP

Spice it up a little by adding diced jalapeño to the salad.

Flank Steak Avocado Chimichurri Salad

Serves 3–4

Bold, fresh flavors with satisfying balance.

Steak:

1 Riverbend Ranch® Black Label flank steak

Sea salt and black pepper, to taste

Garlic powder, to taste

2–3 Tbsp. Riverbend Ranch Premium Beef Tallow

Salad:

2–3 heads romaine lettuce, chopped

1–2 large carrots, thinly sliced or ribboned

1 cup baby bell peppers, sliced

1 cup cherry tomatoes, halved

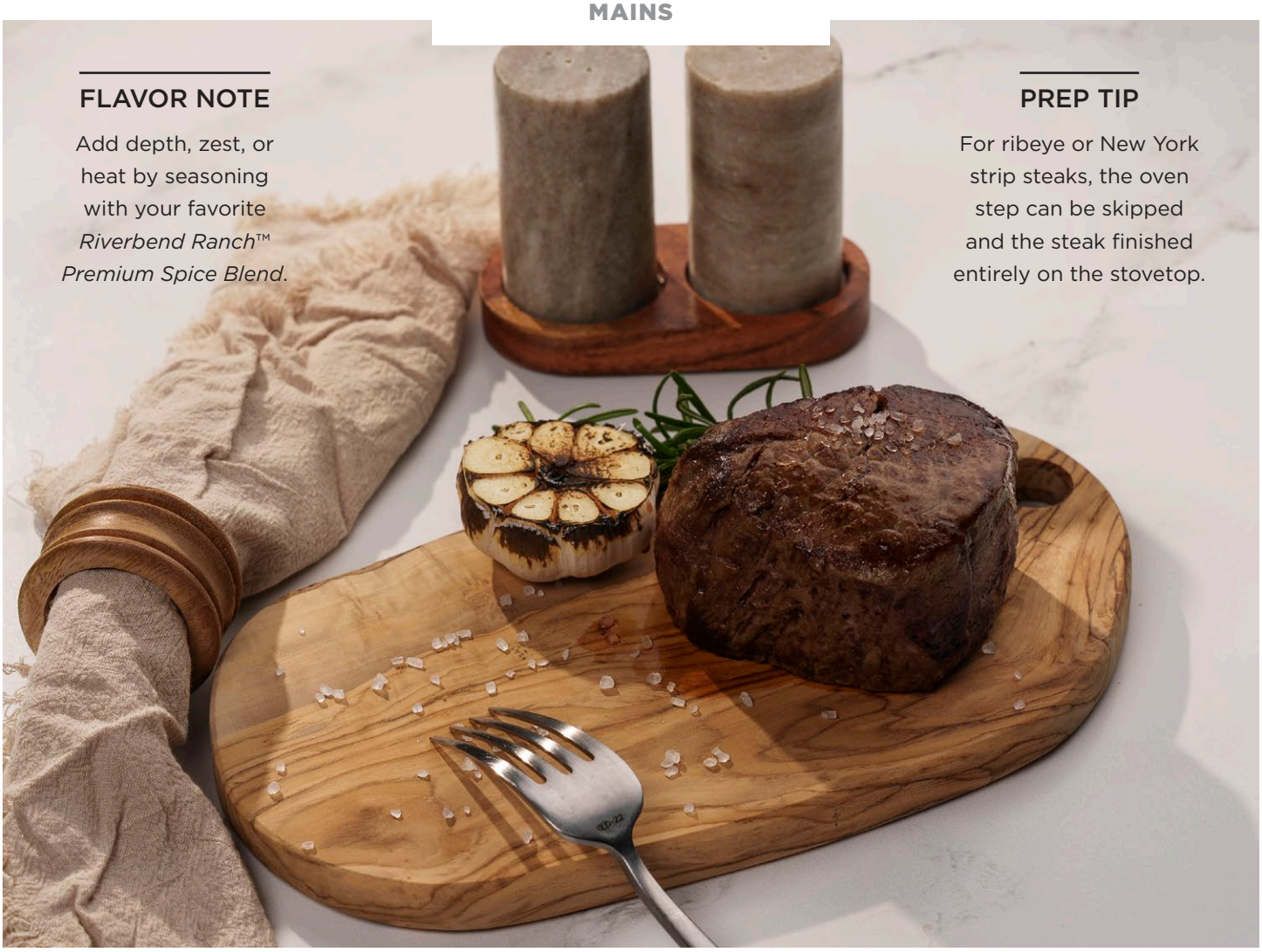
⅓ red onion, thinly sliced

2–3 ears corn, grilled

Avocado Chimichurri (see page 35)

½ cup cotija cheese, crumbled

1. Preheat grill to 500°F. Grill corn for 15–20 minutes, turning every 4–5 minutes, until lightly charred. Remove kernels from the cob and set aside.
2. Season the flank steak evenly with salt, black pepper, and garlic powder. Rub with beef tallow.
3. Grill the steak for 5–6 minutes per side, or until cooked to preference. Remove from heat and let rest for 5–10 minutes.
4. Slice the steak thinly against the grain.
5. In a large bowl, combine romaine lettuce, carrots, bell peppers, cherry tomatoes, red onion, and grilled corn.
6. Top the salad with sliced steak, avocado chimichurri, and finish with crumbled cotija cheese. Serve immediately.



FLAVOR NOTE

Add depth, zest, or heat by seasoning with your favorite *Riverbend Ranch™ Premium Spice Blend*.

PREP TIP

For ribeye or New York strip steaks, the oven step can be skipped and the steak finished entirely on the stovetop.

Perfect Pan-Seared Filet Mignon

Serves 2–4

A classic approach that lets the ingredient shine.

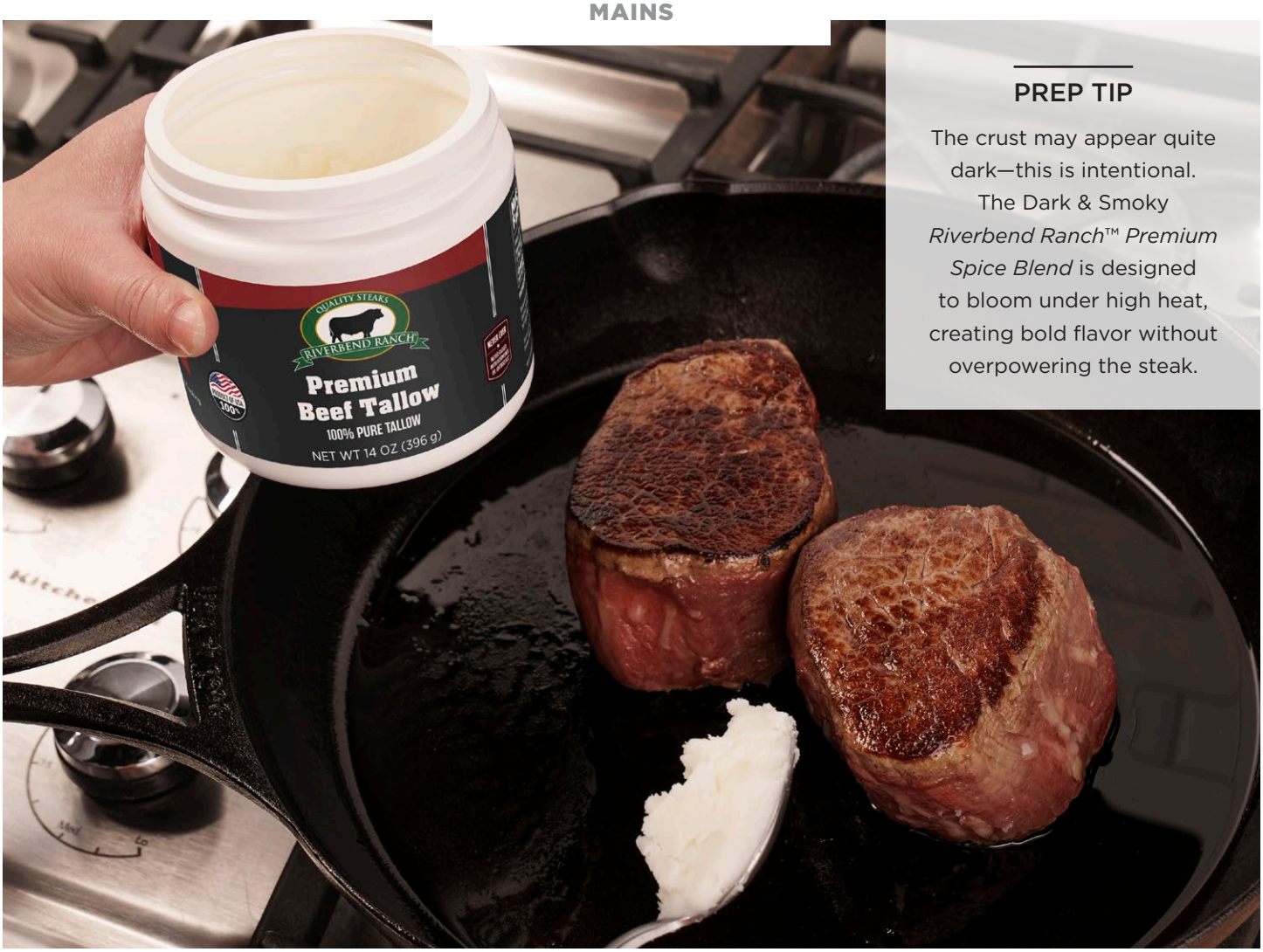
2–4 (8 oz.) Riverbend Ranch® Black Label filet mignon steaks

Sea salt and black pepper, to taste

4 Tbsp. Riverbend Ranch Premium Beef Tallow

Compound Beef Tallow (see page 32), optional

1. Remove steaks from the refrigerator and allow to come to room temperature for 30 minutes. Season evenly with salt and pepper.
2. Preheat oven to 400°F.
3. Heat a cast-iron skillet over high heat. Add the beef tallow and heat until melted and shimmering.
4. Place steaks in the skillet and sear for 2–4 minutes per side, forming a deep golden crust.
5. Add a small spoonful of compound beef tallow to the skillet and baste the steaks during the final minute of searing.
6. Transfer the skillet to the oven and cook for an additional 5–8 minutes, or until desired doneness.
7. Remove from oven and let rest for 5–10 minutes before serving.



PREP TIP

The crust may appear quite dark—this is intentional. The Dark & Smoky *Riverbend Ranch™ Premium Spice Blend* is designed to bloom under high heat, creating bold flavor without overpowering the steak.

Perfect Dark & Smoky Steak

Serves 1

A bold, high-heat sear with deep, smoky character.

1 Riverbend Ranch Black Label steak (ribeye, New York strip, or filet)

Sea salt and black pepper, to taste

1 Tbsp. Riverbend Ranch® Premium Beef Tallow

Dark & Smoky Riverbend Ranch seasoning, to taste

1. Remove the steak from the refrigerator and allow it to come to room temperature for about 30 minutes. Season both sides lightly with salt and black pepper.
2. Preheat a cast-iron skillet over medium-high heat. Add the beef tallow and heat until melted and shimmering.
3. Place the steak in the skillet and sear for 2–3 minutes per side, until a dark crust forms.
4. Remove the steak from the skillet and season both sides generously with Dark & Smoky seasoning.
5. Return the steak to the skillet and cook to desired doneness, allowing the seasoning to toast lightly and develop its characteristic dark, smoky crust.
6. Remove from heat and let the steak rest for 5–10 minutes before slicing and serving.



Finishing Touch Chicken Kabobs

Serves 4

Well-balanced, grilled flavor with a rich, savory finish.

1 lb. boneless, skinless chicken breasts, cut into 1-inch pieces

2 bell peppers, cut into 1-inch pieces

1 medium onion, cut into 1-inch pieces

6 small mushrooms

2 small zucchini, sliced into ¼-inch rounds

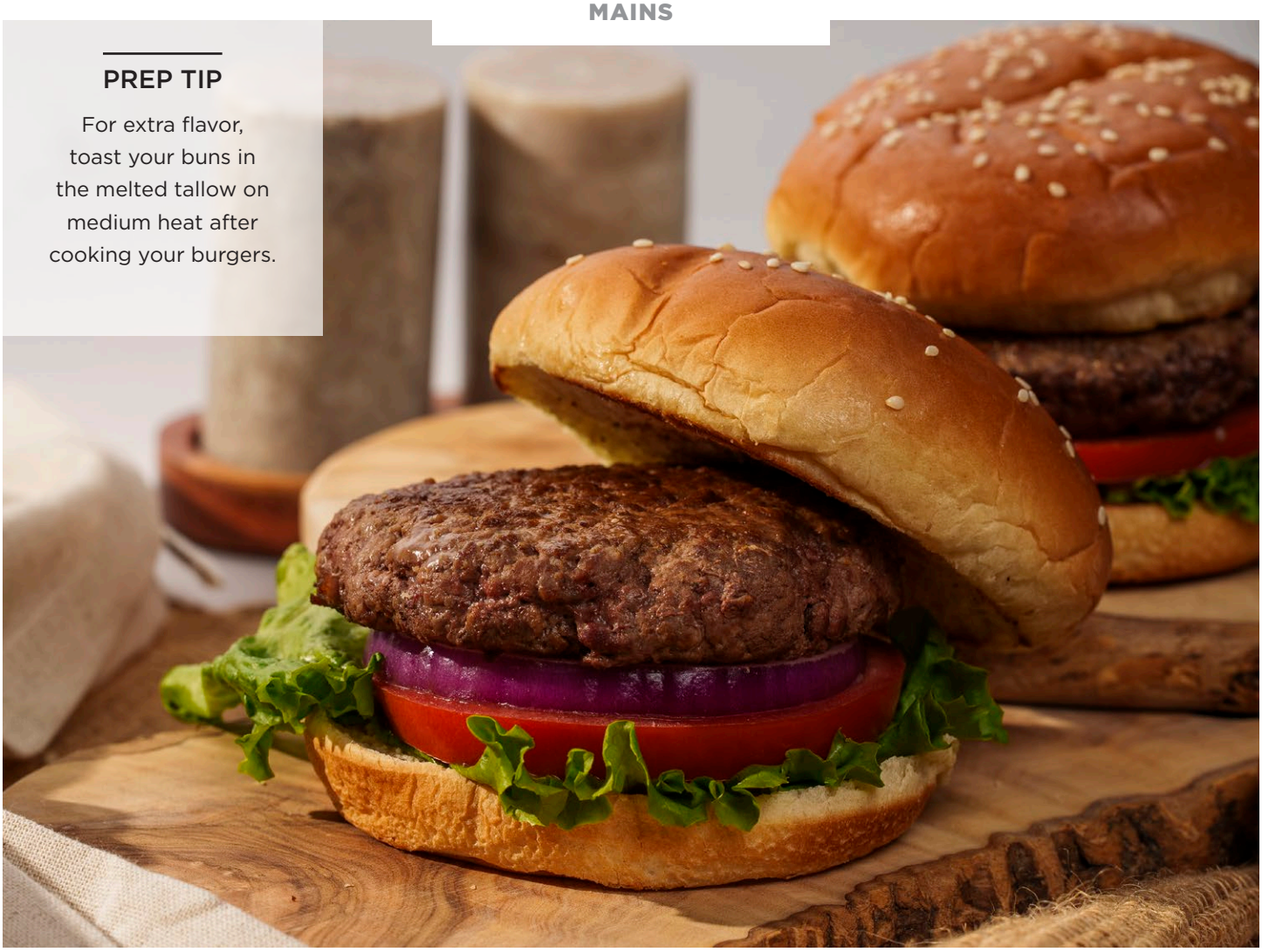
¼ cup Riverbend Ranch® Premium Beef Tallow, melted

Finishing Touch Riverbend Ranch™ seasoning, to taste

1. If using wooden skewers, soak them in water for at least 30 minutes to prevent burning.
2. Preheat grill to medium heat.
3. Thread the chicken and vegetables onto skewers, alternating pieces for even cooking.
4. Brush the skewers generously with melted beef tallow, ensuring all surfaces are coated.
5. Season evenly with Finishing Touch seasoning.
6. Place the skewers on the preheated grill and cook for 4–5 minutes per side, turning once or twice, until the chicken is fully cooked and the vegetables are tender with light char.
7. Remove from the grill and allow to rest briefly before serving.

PREP TIP

For extra flavor, toast your buns in the melted tallow on medium heat after cooking your burgers.



Riverbend Burgers

Makes 3–4 Burgers

Juicy, well seared, and deeply flavorful.

1 Tbsp. Riverbend Ranch® Premium Beef Tallow

1 lb. Riverbend Ranch Black Label ground beef

Riverbend Griller Riverbend Ranch seasoning, to taste

Buns and desired toppings

1. Preheat a cast-iron skillet over medium-high heat. Add beef tallow and heat until shimmering.
2. Form the ground beef into 3–4 patties, handling gently.
3. Season both sides generously with Riverbend Griller seasoning.
4. Add patties to the skillet and cook for 3–4 minutes per side, flipping once, until a crust forms and burgers are cooked to preference.
5. Add cheese during the final minute if desired.
6. Serve on toasted buns with preferred toppings.



Chicken Pot Pie

Serves 8

A comforting classic with depth and structure.

8 Tbsp. Riverbend Ranch® Premium Beef Tallow

½ cup celery, diced

⅓ cup yellow onion, chopped

3 garlic cloves, minced

¼ cup all-purpose flour

1 scoop FiberWise® All Purpose

½ cup milk

3 cups chicken stock

8 oz. frozen mixed vegetables

1 lb. boneless skinless chicken breasts, cooked and chopped

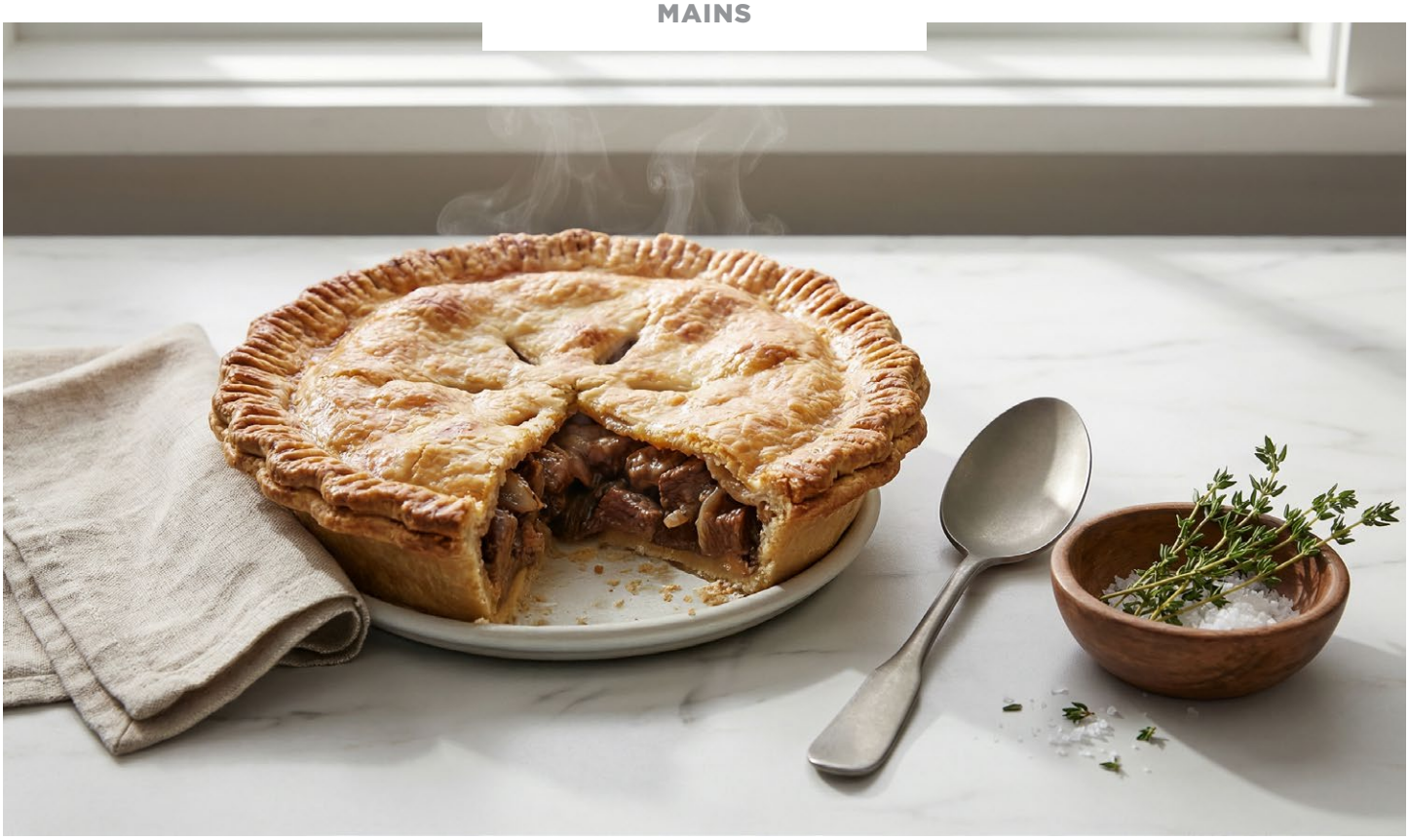
1 Tbsp. Finishing Touch Riverbend Ranch™ seasoning

2 Tallow Pie Crusts (see page 15), prepared

1 large egg

1 Tbsp. milk

1. Preheat oven to 425°F.
2. Heat beef tallow in a large saucepan over medium-high heat. Add celery, onion, and garlic. Cook, stirring consistently, until softened.
3. Reduce heat to medium. Sprinkle flour and *FiberWise All Purpose* over vegetables and stir to form a roux. Cook 1 minute or until the roux is a pale yellow in color and coats the vegetables.
4. Slowly add milk and chicken stock, stirring constantly. Simmer until thickened.
5. Fold in frozen veggies, chicken, and seasoning. Remove from heat and allow to cool slightly.
6. Line a pie plate with one pie crust and fill with the chicken mixture. Top with second crust and seal edges.
7. Whisk egg and milk and brush over the crust. Cut vents in the top.
8. Bake 40–50 minutes or until golden and bubbling. Let rest before serving.



Steak Pie

Serves 8

Slow-cooked richness wrapped in a flaky crust.

1 Riverbend Ranch® Black Label chuck roast, cubed into ¾-inch pieces

2 tsp. salt, divided

7 Tbsp. Riverbend Ranch Premium Beef Tallow, divided

2 yellow onions, thinly sliced

4 garlic cloves, minced

¼ cup all-purpose flour

1 scoop FiberWise® All Purpose

1 ¾ cups beef stock

1 Tbsp. tomato paste

2 tsp. thyme

2 tsp. Worcestershire sauce

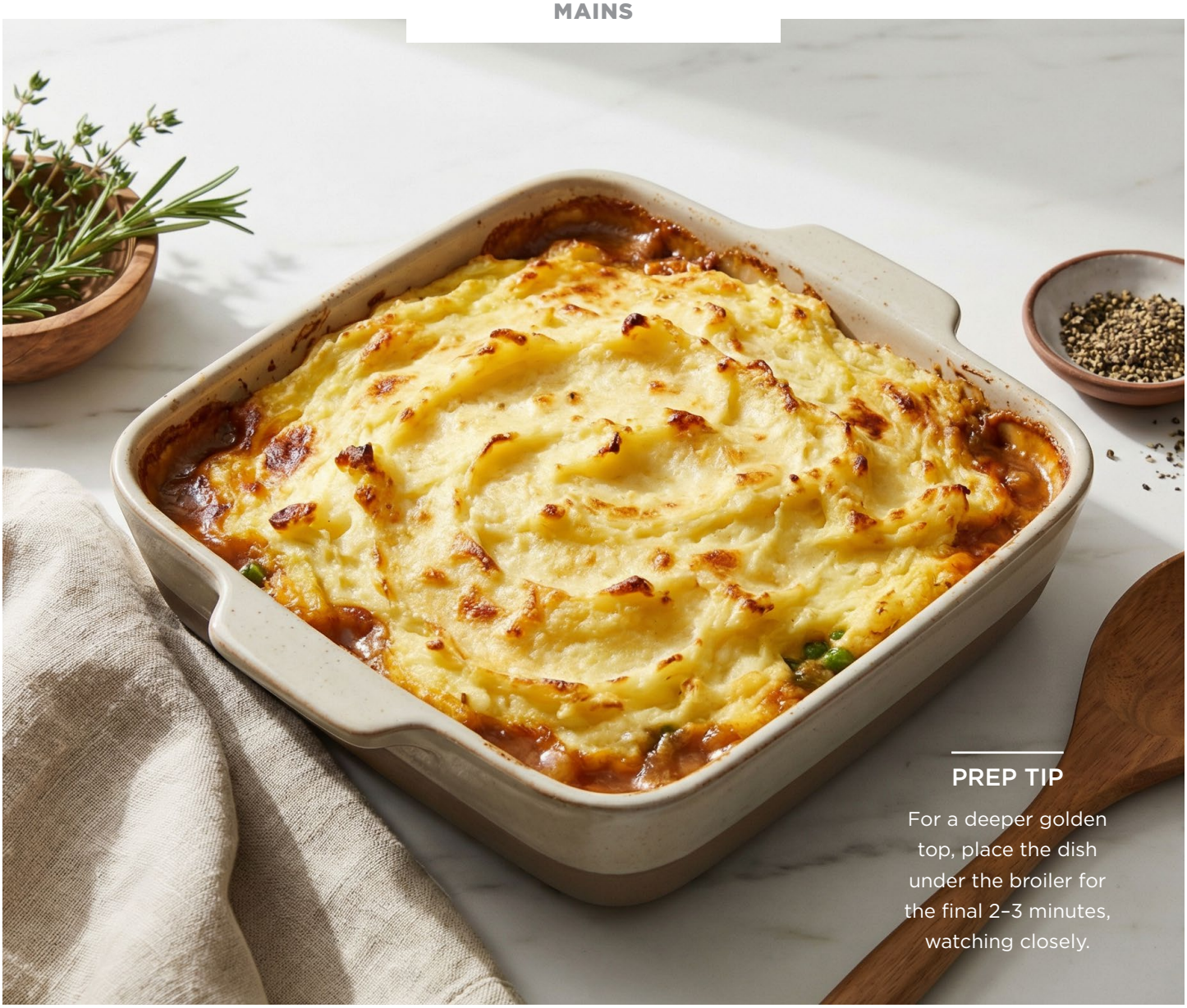
½ tsp. garlic powder

½ tsp. black pepper

2 Tallow Pie Crusts (see page 15), prepared

1 large egg, beaten

1. Season beef with 1 ½ teaspoons salt.
2. Heat 3 tablespoons beef tallow in a Dutch oven and brown beef in batches. Remove and set aside.
3. Add onions and 2 tablespoons of the beef tallow to the pot. Cover and cook, stirring occasionally for 12 minutes or until tender. Add the garlic and cook for 1 more minute, until the garlic is fragrant.
4. Add remaining 2 tablespoons of the tallow and melt, then sprinkle flour and *FiberWise All Purpose* over onions and stir. Add beef stock, tomato paste, thyme, Worcestershire, garlic powder, black pepper, and remaining salt. Stir well to combine.
5. Return beef (along with any juices) to the pot. Increase heat to high and bring to a boil.
6. Reduce heat to low, cover, and simmer 1 hour until beef is tender and sauce is thickened.
7. Line a pie plate with one pie crust and fill with the beef mixture. Top with the second crust and seal edges. Brush with egg wash and cut slices to vent.
8. Bake at 400°F for 40–50 minutes until golden.
9. Let stand 5–10 minutes before serving.



PREP TIP

For a deeper golden top, place the dish under the broiler for the final 2–3 minutes, watching closely.

Cottage Pie

Serves 8

A timeless dish with warm spices and rich, comforting flavors.

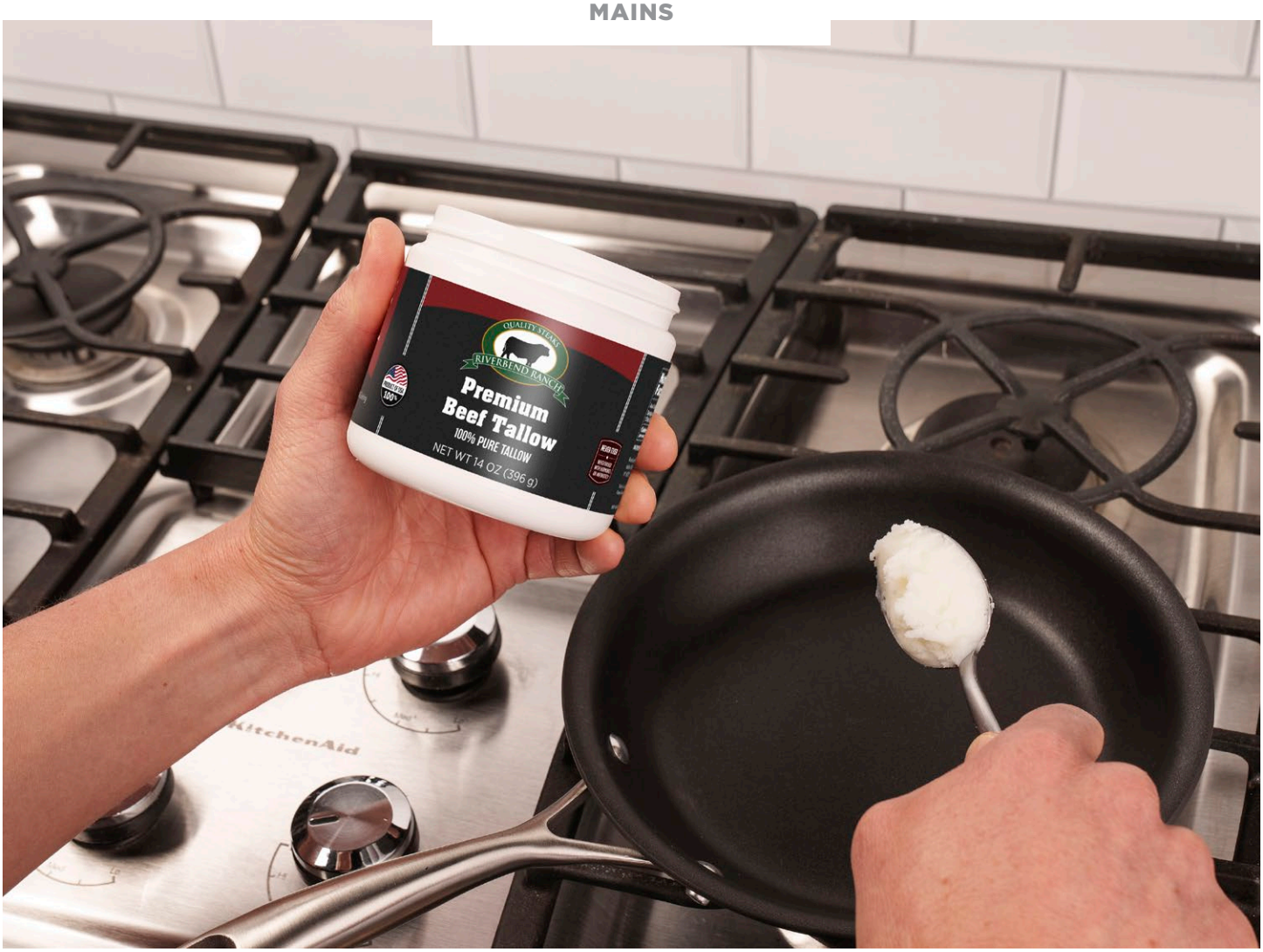
Potato Topping

- **2 large potatoes, peeled and cut into 1-inch cubes**
- **2 Tbsp. Riverbend Ranch® Premium Beef Tallow**
- **⅓ cup milk, warmed**
- **½ tsp. garlic powder**
- **½ tsp. salt**
- **¼ tsp. black pepper**
- **¼ cup Parmesan cheese, grated**

Potato Topping

1. Place potatoes in a large pot and cover with water. Bring to a boil and cook for 10–15 minutes or until fork-tender.
2. Drain potatoes and return them to the pot.
3. Add beef tallow, milk, garlic powder, salt, and black pepper. Mash until smooth and creamy.
4. Stir in Parmesan cheese and set aside.

CONTINUED >



Meat Filling

2 Tbsp. Riverbend Ranch® Premium Beef Tallow

1 cup chopped yellow onion

1 lb. Riverbend Ranch Black Label ground beef

2 tsp. dried parsley leaves

1 tsp. dried rosemary leaves

1 tsp. dried thyme leaves

½ tsp. salt

½ tsp. ground black pepper

1 Tbsp. Worcestershire sauce

2 garlic cloves, minced

1 Tbsp. all-purpose flour

2 Tbsp. tomato paste

1 cup beef broth

1 cup frozen mixed peas and carrots

½ cup frozen corn

Meat Filling

1. Preheat oven to 400°F.
2. Heat beef tallow in a large skillet over medium-high heat. Add onion and cook for about 5 minutes or until softened.
3. Add ground beef, parsley, rosemary, thyme, salt, and black pepper. Cook, breaking up the meat, until browned.
4. Stir in Worcestershire sauce and garlic. Cook for 1 minute, until fragrant.
5. Sprinkle flour over the mixture and stir to combine. Add tomato paste and cook for another minute.
6. Pour in beef broth and add peas, carrots, and corn. Bring to a simmer and cook for 5 minutes, stirring occasionally, until slightly thickened.

Assemble & Bake

7. Transfer the meat mixture to a 9x9-inch baking dish and spread into an even layer.
8. Spoon the mashed potatoes over the top and spread gently to cover.
9. Bake for 25–30 minutes, until the top is lightly golden and the filling is bubbling at the edges.
10. Remove from oven and let rest for 10–15 minutes before serving.



Slow Cooker Garlic Tallow Chicken

Serves 6

Rich, savory comfort food with effortless preparation.

½–2 lbs. boneless, skinless chicken thighs

2 (15 oz.) cans cannellini beans, rinsed

4 Tbsp. Riverbend Ranch® Premium Beef Tallow

8 garlic cloves, smashed and chopped

⅓ cup fresh parsley, finely chopped

1 shallot, minced

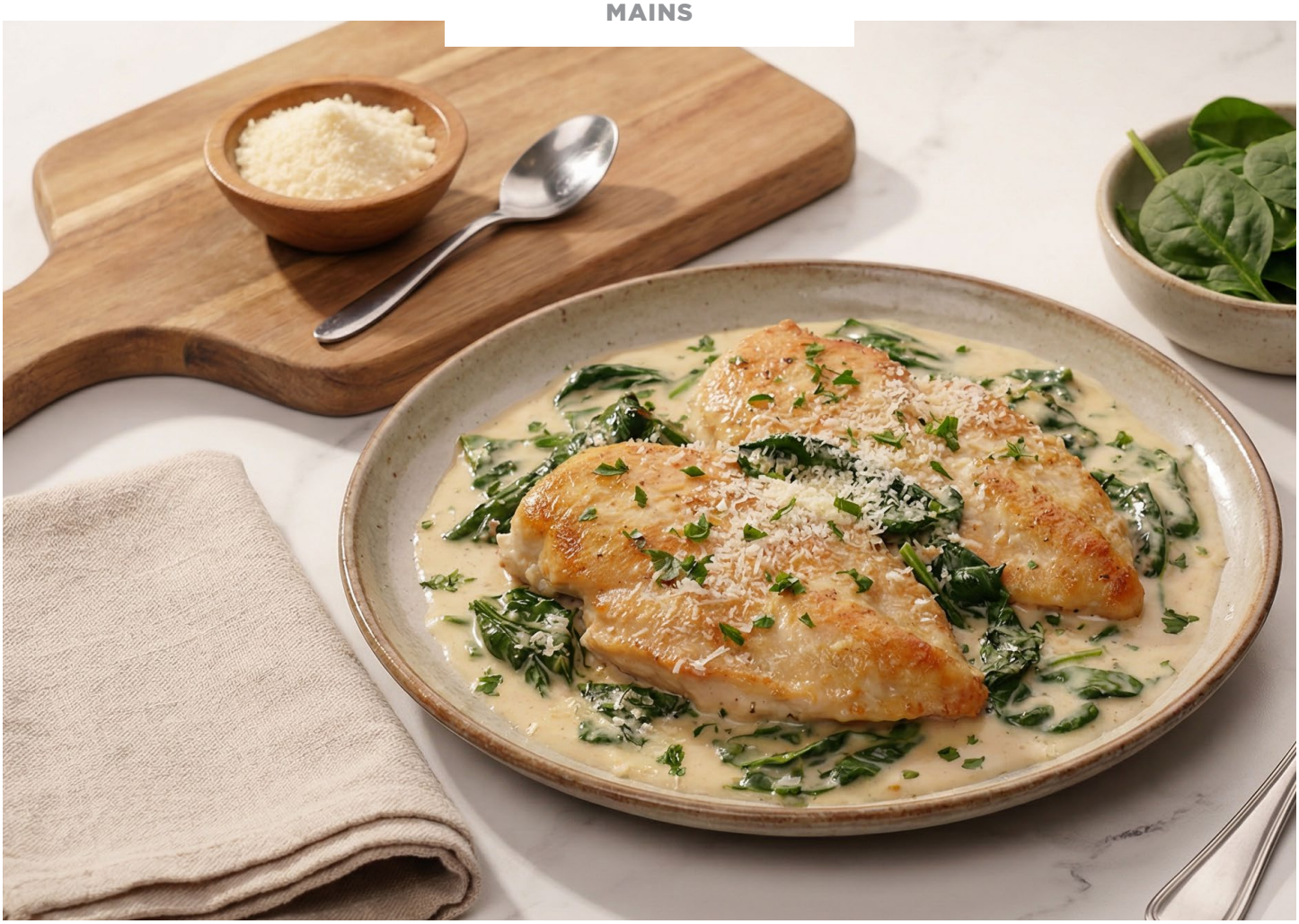
1 lemon, juiced

Salt and pepper, to taste

½ cup sour cream

Homemade Croutons (see page 22), for topping

1. Place the chicken thighs in the bottom of a 6- or 8-quart slow cooker.
2. Add the cannellini beans, beef tallow, garlic, parsley, shallot, lemon juice, salt, and black pepper.
3. Gently stir to combine, ensuring the chicken is evenly coated.
4. Cover and cook on low for 4 hours, until the chicken is tender and easily pulls apart.
5. Using two forks, break the chicken into large pieces directly in the slow cooker.
6. Stir in the sour cream until the sauce is smooth and fully incorporated.
7. Taste and adjust seasoning as needed. Serve with croutons and fresh parsley if desired.



Chicken Florentine

Serves 2–3

Golden-seared chicken finished in a smooth, savory cream sauce with tender greens folded throughout.

All-purpose flour, for dredging

2 large boneless, skinless chicken breasts

½ tsp. garlic powder

Salt and black pepper, to taste

3 Tbsp. Riverbend Ranch® Premium Beef Tallow, divided

½ small yellow onion, finely diced

3 garlic cloves, minced

¾ cup chicken broth

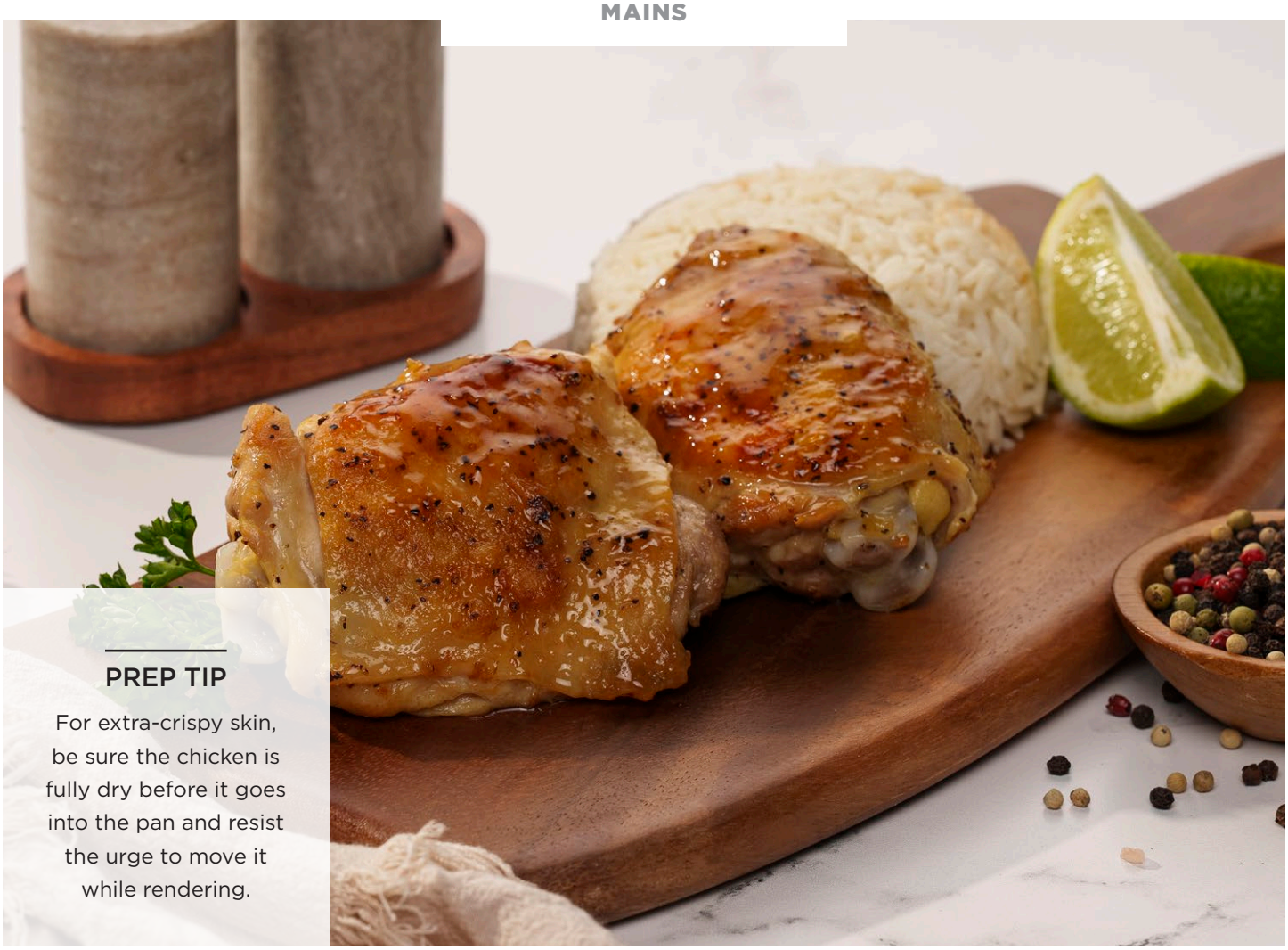
1 cup heavy cream

¼ tsp. Italian seasoning

½ cup freshly grated Parmesan cheese

2 cups baby spinach, loosely packed

1. Place flour in a shallow bowl. Slice each chicken breast in half horizontally to create thinner cutlets. Season both sides with garlic powder, salt, and black pepper. Dredge lightly in flour, shaking off any excess.
2. Heat 2 tablespoons beef tallow in a large skillet over medium-high heat until melted and shimmering.
3. Add the chicken to the skillet and cook for 4–5 minutes per side or until golden brown and cooked through. Transfer to a plate and set aside.
4. Reduce heat to medium. Add the remaining beef tallow to the skillet, followed by the onion. Cook for 1 minute, until softened.
5. Stir in the garlic and cook for 30 seconds, until fragrant.
6. Pour in the chicken broth and heavy cream. Add Italian seasoning and bring to a gentle simmer. Cook for 3–4 minutes or until the sauce begins to thicken slightly.
7. Stir in the Parmesan cheese and cook until melted and smooth.
8. Turn off the heat and fold in the spinach, allowing it to wilt in the residual heat.
9. Return the chicken to the skillet and spoon the sauce over the top. Serve immediately.



PREP TIP

For extra-crispy skin, be sure the chicken is fully dry before it goes into the pan and resist the urge to move it while rendering.

Crispy Lime Tallow Chicken Thighs

Serves 4

Golden, crisp skin with a bright, balanced finish.

4 bone-in, skin-on chicken thighs

Salt and black pepper, to taste

4 Tbsp. Riverbend Ranch® Premium Beef Tallow, divided

2–3 garlic cloves, smashed

½ cup chicken broth

2 Tbsp. fresh lime juice

2 tsp. honey

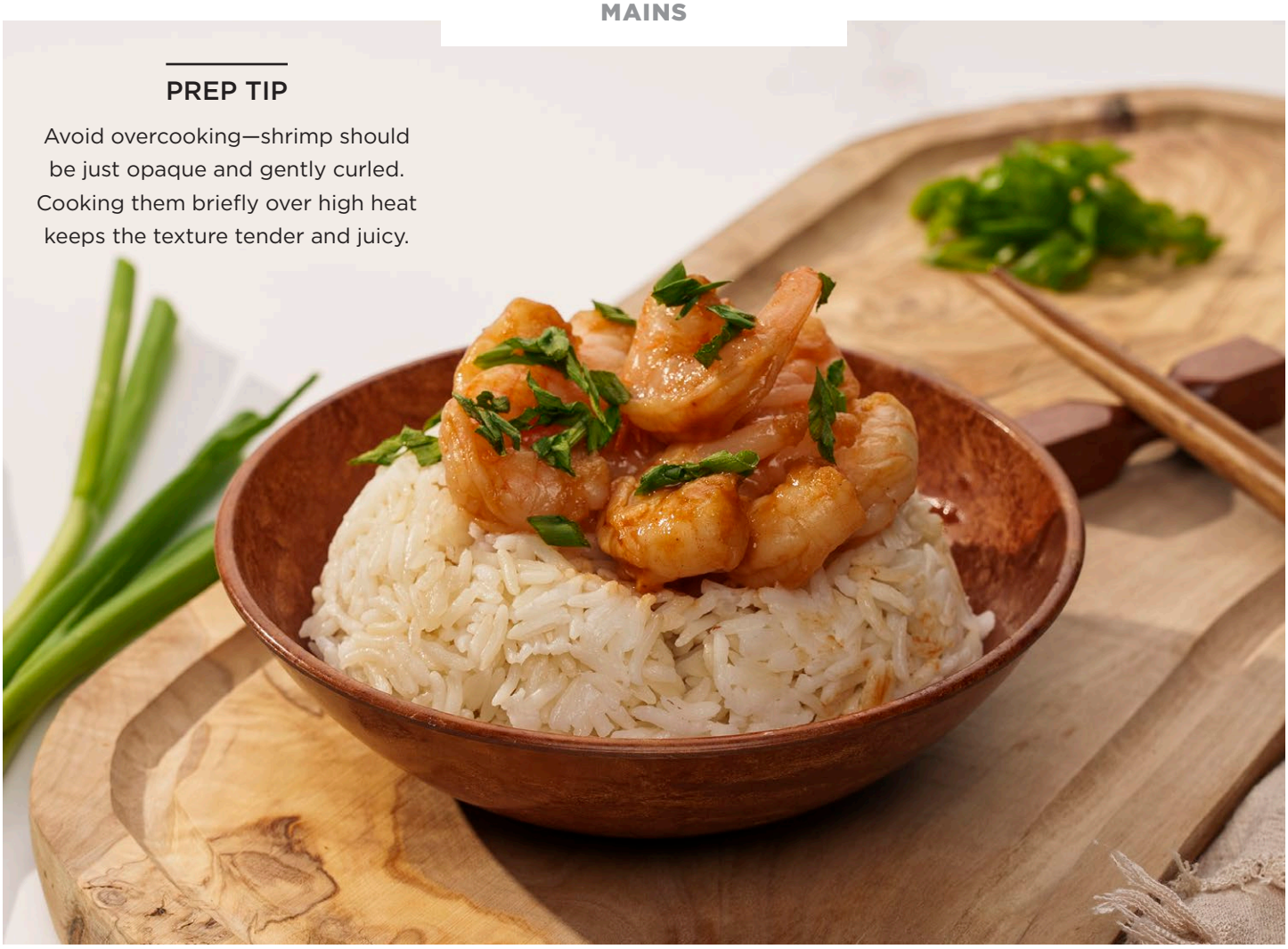
Fresh cilantro or parsley, for garnish

Lime wedges, for serving

1. Pat the chicken thighs dry with paper towels. Season both sides generously with salt and black pepper. Let rest at room temperature for about 10 minutes.
2. Heat a large skillet over medium heat. Add 1 tablespoon beef tallow and allow it to melt and coat the pan.
3. Place the chicken thighs skin-side down in the skillet. Cook undisturbed for 20–25 minutes, lowering the heat to medium-low if the skin begins to brown too quickly. The skin should render slowly and become deeply golden and crisp.
4. Flip the chicken, add the garlic, and continue cooking until fully cooked. Transfer the chicken to a plate and set aside.
5. Leave the garlic in the skillet and about 3 tablespoons of rendered fat; discard any extra.
6. Add the chicken broth, lime juice, and honey. Increase heat to medium high and bring to a simmer. Cook for about 3 minutes or until the sauce is reduced by half.
7. Stir in the remaining 3 tablespoons beef tallow, allowing it to melt and emulsify into the sauce. Season with salt and black pepper, if needed.
8. Return the chicken to the skillet and spoon the lime-tallow sauce over the thighs. Remove from heat.
9. Garnish with fresh cilantro or parsley, lime wedges, and serve with your favorite side, such as rice.

PREP TIP

Avoid overcooking—shrimp should be just opaque and gently curled. Cooking them briefly over high heat keeps the texture tender and juicy.



Honey Garlic Shrimp

Serves 2

Quick-cooking, lightly sweet, and deeply satisfying.

1 lb. large raw shrimp, peeled and deveined

1 Tbsp. fresh garlic, minced

2 Tbsp. honey

½ tsp. fresh ginger, finely grated

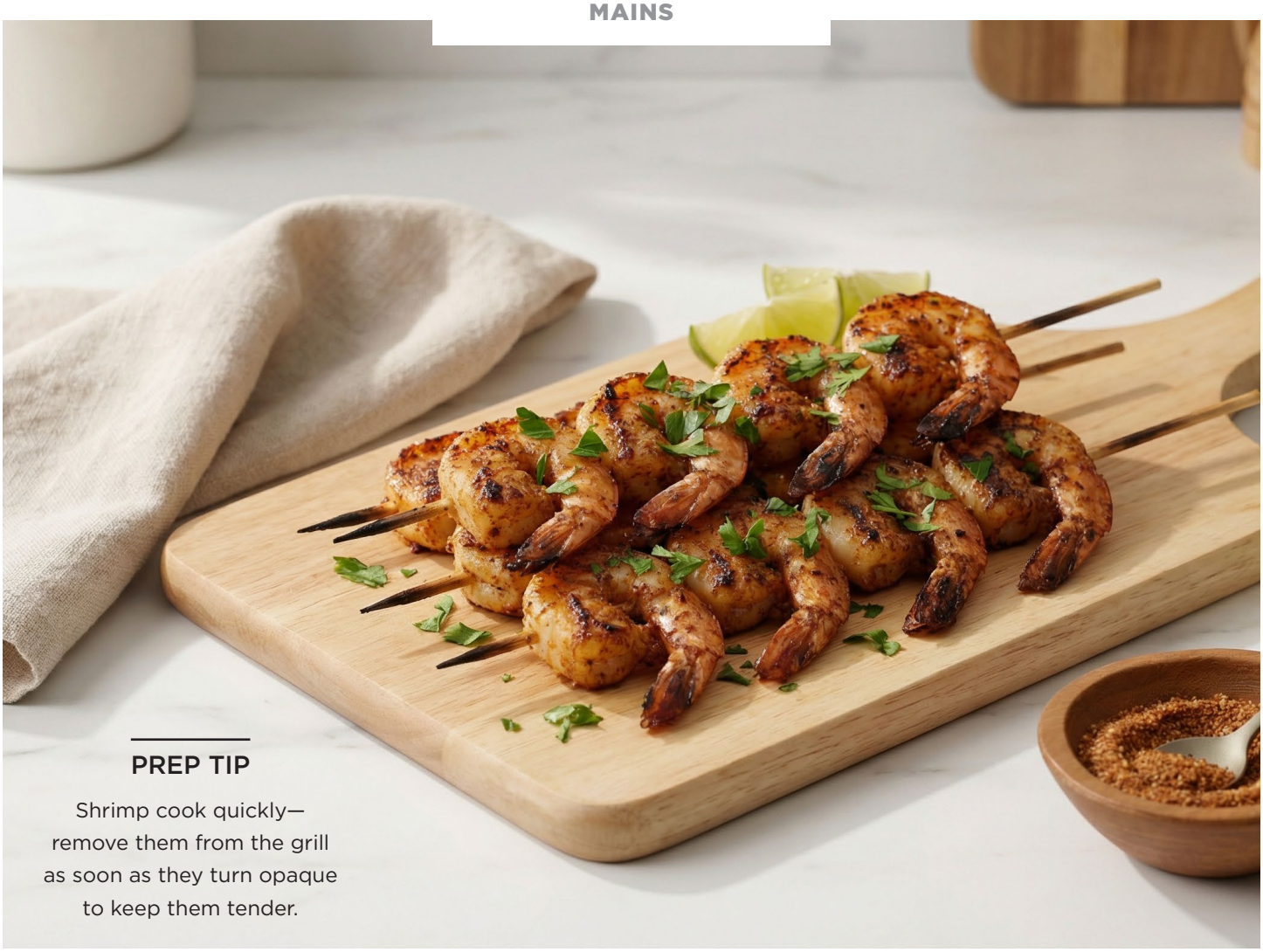
1 Tbsp. soy sauce

1 tsp. fish sauce

2 Tbsp. Riverbend Ranch® Premium Beef Tallow

1 cup green onions, thinly sliced

1. Pat the shrimp dry with paper towels and keep refrigerated until ready to cook.
2. In a medium bowl, whisk together the garlic, honey, ginger, soy sauce, and fish sauce.
3. Add the shrimp to the bowl and gently toss until evenly coated. Cover and marinate in the refrigerator for 30–60 minutes, stirring once or twice.
4. Heat a cast-iron skillet over medium-high heat. Add the beef tallow and allow it to melt until shimmering.
5. Add the shrimp to the skillet in a single layer, reserving the marinade. Cook for about 2 minutes on the first side, until the shrimp begin to turn pink.
6. Flip the shrimp, pour the reserved marinade into the skillet, and cook for 1–2 minutes, allowing the sauce to reduce slightly and coat the shrimp.
7. Turn off the heat, flip the shrimp once more, and let rest in the skillet for 1 minutes to finish cooking and glaze fully.
8. Garnish with sliced green onions and serve immediately.
9. Serve over rice, noodles, or alongside roasted vegetables to capture the full flavor of the glaze.



PREP TIP

Shrimp cook quickly—remove them from the grill as soon as they turn opaque to keep them tender.

Southern Spice Grilled Shrimp

Serves 4

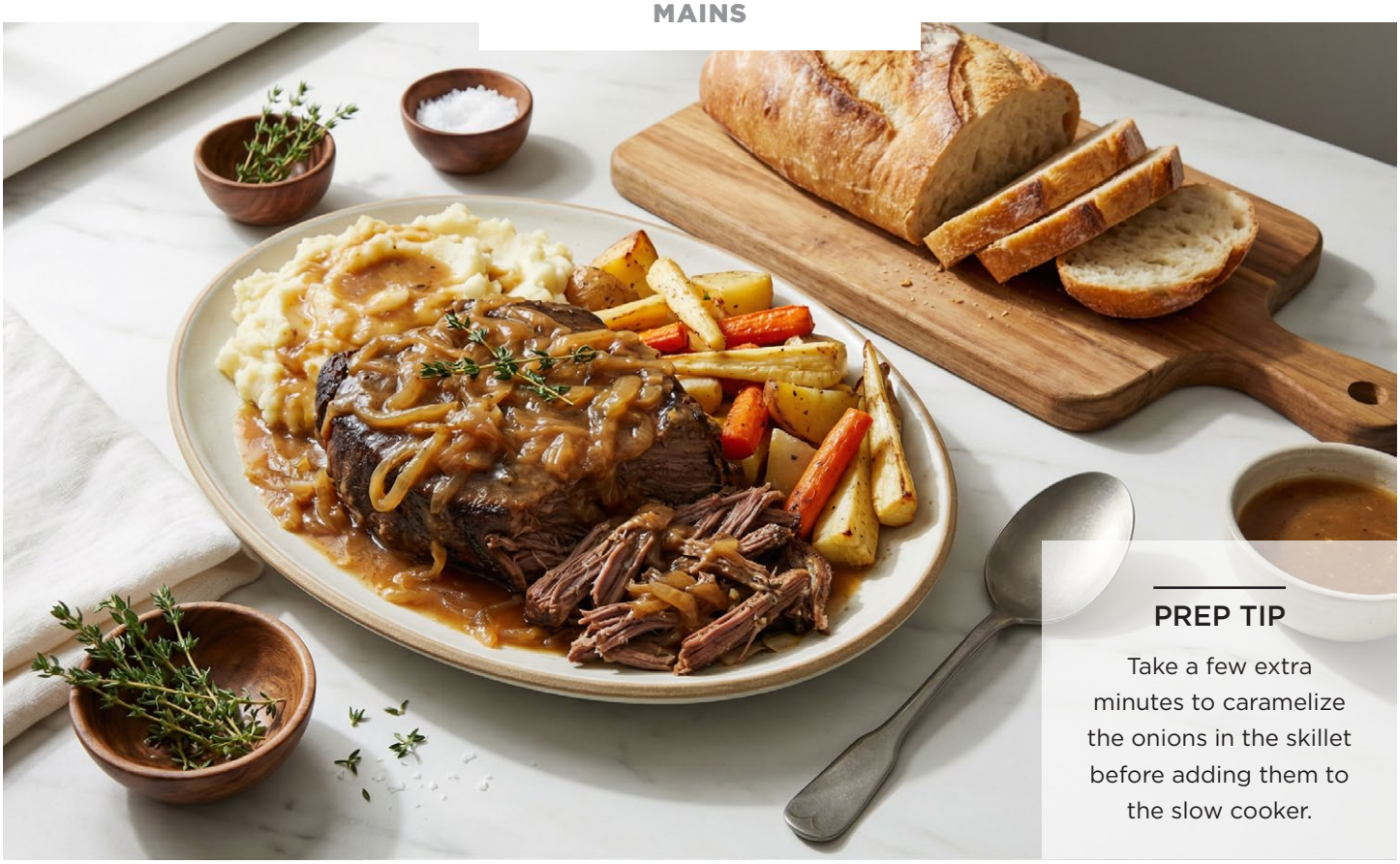
Bold, lightly smoky flavor with a clean, savory finish.

1 lb. large shrimp, peeled and deveined

3 Tbsp. Riverbend Ranch® Premium Beef Tallow, melted

3 tsp. Southern Spice Riverbend Ranch™ seasoning

1. Pat the shrimp dry with paper towels.
2. In a large bowl, toss the shrimp with the melted beef tallow until evenly coated.
3. Sprinkle the Southern Spice seasoning over the shrimp and toss gently to coat all sides.
4. Thread the shrimp onto skewers, placing them close together without overlapping.
5. Preheat grill to medium-high heat.
6. Grill the shrimp for about 3 minutes per side, until opaque and lightly charred.
7. Remove from the grill and serve immediately.
8. Serve with roasted vegetables, rice, or tucked into warm tallow tortillas for an easy taco-style meal.



PREP TIP

Take a few extra minutes to caramelize the onions in the skillet before adding them to the slow cooker.

French Onion Slow Cooker Pot Roast

Serves 5

Deeply savory, slow-cooked comfort with rich onion flavor.

1 Riverbend Ranch® Black Label chuck roast

Sea salt and black pepper, to taste

2 Tbsp. Riverbend Ranch Premium Beef Tallow

2 large yellow onions, thinly sliced

3 garlic cloves, minced

1 bay leaf

½ tsp. onion powder

½ tsp. dried thyme

⅛ tsp. celery seeds, lightly crushed

2 cups beef broth

1 Tbsp. Worcestershire sauce

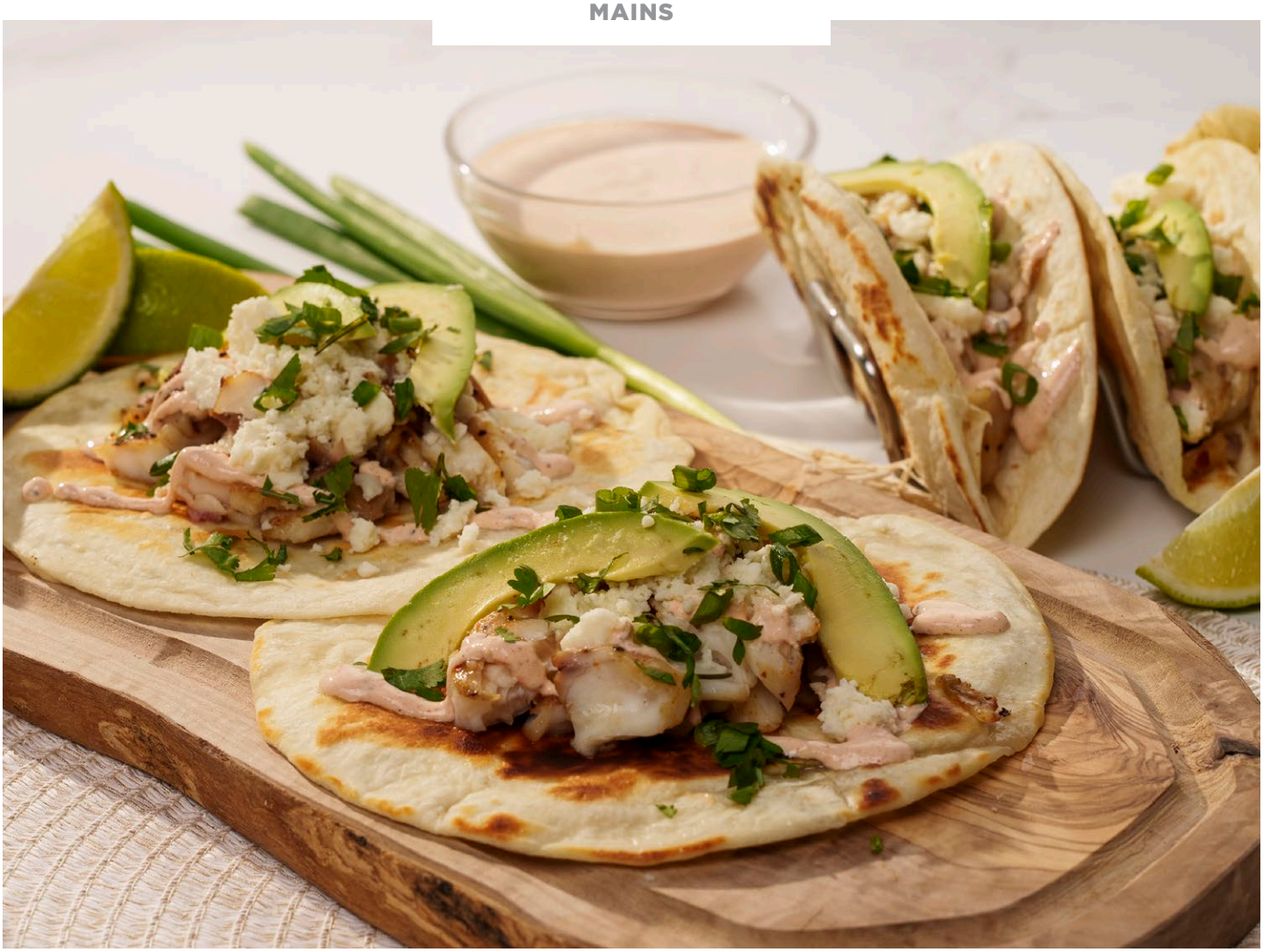
1 Tbsp. apple cider vinegar

1 Tbsp. granulated sugar

2–3 Tbsp. cornstarch

⅓ cup water

1. Pat the chuck roast dry with paper towels and season generously on all sides with salt and black pepper.
2. Heat the beef tallow in a large skillet over medium-high heat until melted and shimmering.
3. Add the roast to the skillet and sear for 2–3 minutes per side or until deeply browned. Transfer to a plate.
4. Add the sliced onions to the skillet and cook for 3–4 minutes, stirring occasionally, until slightly softened. Add additional beef tallow if the pan appears dry.
5. Transfer half of the onions to the bottom of a slow cooker. Top with garlic, bay leaf, onion powder, thyme, celery seeds, beef broth, Worcestershire sauce, apple cider vinegar, sugar, and the seared roast.
6. Scatter the remaining onions over the top.
7. Cover and cook on low for 6–8 hours, until the beef is fork-tender.
8. Remove the roast from the slow cooker and keep warm.
9. In a small bowl, whisk together 2 tablespoons cornstarch with the water. Stir into the slow cooker and cook on high for 5–7 minutes, until the sauce thickens. If a thicker gravy is desired, mix 1 tablespoon of cornstarch and 2 tablespoons of water and add to the gravy. Let cook for 5 minutes.
10. Return the roast to the slow cooker, shred gently, and coat with the onion gravy before serving.
11. Serve over mashed potatoes, alongside roasted vegetables, or with crusty bread for sopping up the rich onion gravy.



Pan-Fried Fish Tacos

Serves 4

Crisp, golden fish with fresh, balanced toppings.

1 Tbsp. Riverbend Ranch® Premium Beef Tallow

1 lb. white fish fillets (tilapia or cod)

1 tsp. Honey Cured Heat Riverbend Ranch™ seasoning

Tallow Tortillas (see page 13), warmed

1 avocado, thinly sliced

½ cup fresh cilantro, roughly chopped

1 bunch green onions, thinly sliced

2 oz. cotija cheese, crumbled

Fish Taco Sauce (see page 38)

1 lime, cut into wedges

1. Heat the beef tallow in a large skillet over medium-high heat until melted and shimmering.
2. Pat fish dry with a paper towel. Season both sides with the Honey Cured Heat seasoning and then add to the skillet in a single layer. Cook for 3–4 minutes on the first side or until lightly golden.
3. Flip the fish and cook for an additional 2–3 minutes, until opaque and flaky.
4. Remove from heat and gently break the fish into large pieces.

To Assemble

Fill warm tortillas with pieces of fish.

Top with avocado slices, cilantro, green onions, cotija cheese, and fish taco sauce.

Finish with a squeeze of fresh lime and serve immediately.



Smash Burger Tacos

Serves 6

Crisp, savory, and irresistibly satisfying.

1 lb. Riverbend Ranch® Black Label ground beef

6 (5-inch) Tallow Tortillas (see page 13), prepared

2 tsp. Riverbend Griller Riverbend Ranch™ seasoning

Salt, to taste

6 Tbsp. Riverbend Ranch Premium Beef Tallow, divided

6 slices American cheese

Burger sauce (see page 37), prepared

18 pickle slices

1 cup shredded lettuce

3 Tbsp. yellow onion, finely chopped

1. Divide the ground beef into 6 equal portions.
2. Place one portion of beef onto each tortilla and press it evenly across the surface, leaving a ½-inch border around the edge.
3. Season the beef side with Riverbend Griller seasoning and a light pinch of salt.
4. Preheat a large skillet over medium-high heat. Add 2 tablespoons beef tallow and allow it to melt and coat the pan.
5. Place 2 tortillas beef-side down into the skillet. Press firmly with a spatula or burger press to ensure full contact.
6. Cook undisturbed for 2–3 minutes, until the beef is fully cooked and deeply browned.
7. Flip the tortillas, top each with a slice of cheese, and cook for about 30 seconds, until the cheese begins to melt.
8. Transfer to a plate and repeat with remaining tortillas, adding additional beef tallow to the skillet as needed.
9. Top each taco with burger sauce, pickle slices, shredded lettuce, and chopped onion. Serve immediately.

DESSERTS

Chocolate Chip Cookies

Braided Almond Croissant Danish

Chocolate Tortes with Salted Caramel Sauce

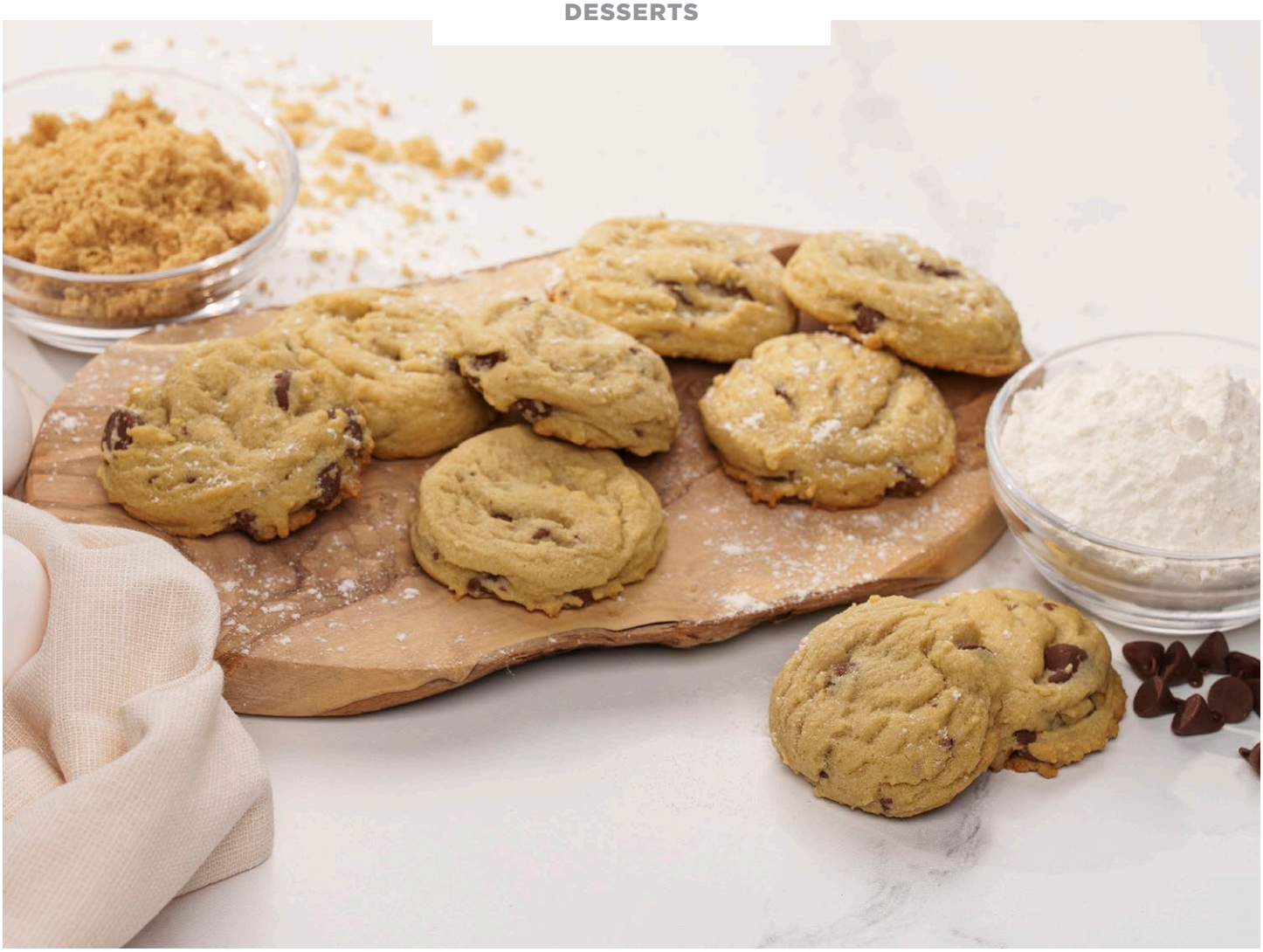


Rooted in tradition and meant to be savored.

Dessert is where cooking slows down and enjoyment takes the lead. It's less about rushing to the finish line and more about taking a moment to linger over something warm, satisfying, and thoughtfully prepared.

Though it may surprise some, beef tallow has a long history in baking. Its mild flavor and stable structure create tender textures, rich crumb, and dependable results without overpowering sweetness. It brings balance and depth to desserts that feel comforting rather than excessive.

The recipes in this section highlight that traditional approach. These are familiar favorites—cookies, pastries, and baked treats—made with care and designed to be enjoyed slowly. Dessert doesn't need to be complicated to be memorable. These recipes invite you to rediscover a quieter, more grounded way of baking.



Chocolate Chip Cookies

Makes 36 Cookies

Soft-centered, crisp-edged, and undeniably delicious.

3 cups all-purpose flour

1 tsp. baking soda

½ tsp. baking powder

1 tsp. sea salt

1 cup Riverbend Ranch® Premium Beef Tallow, softened

1 cup granulated sugar

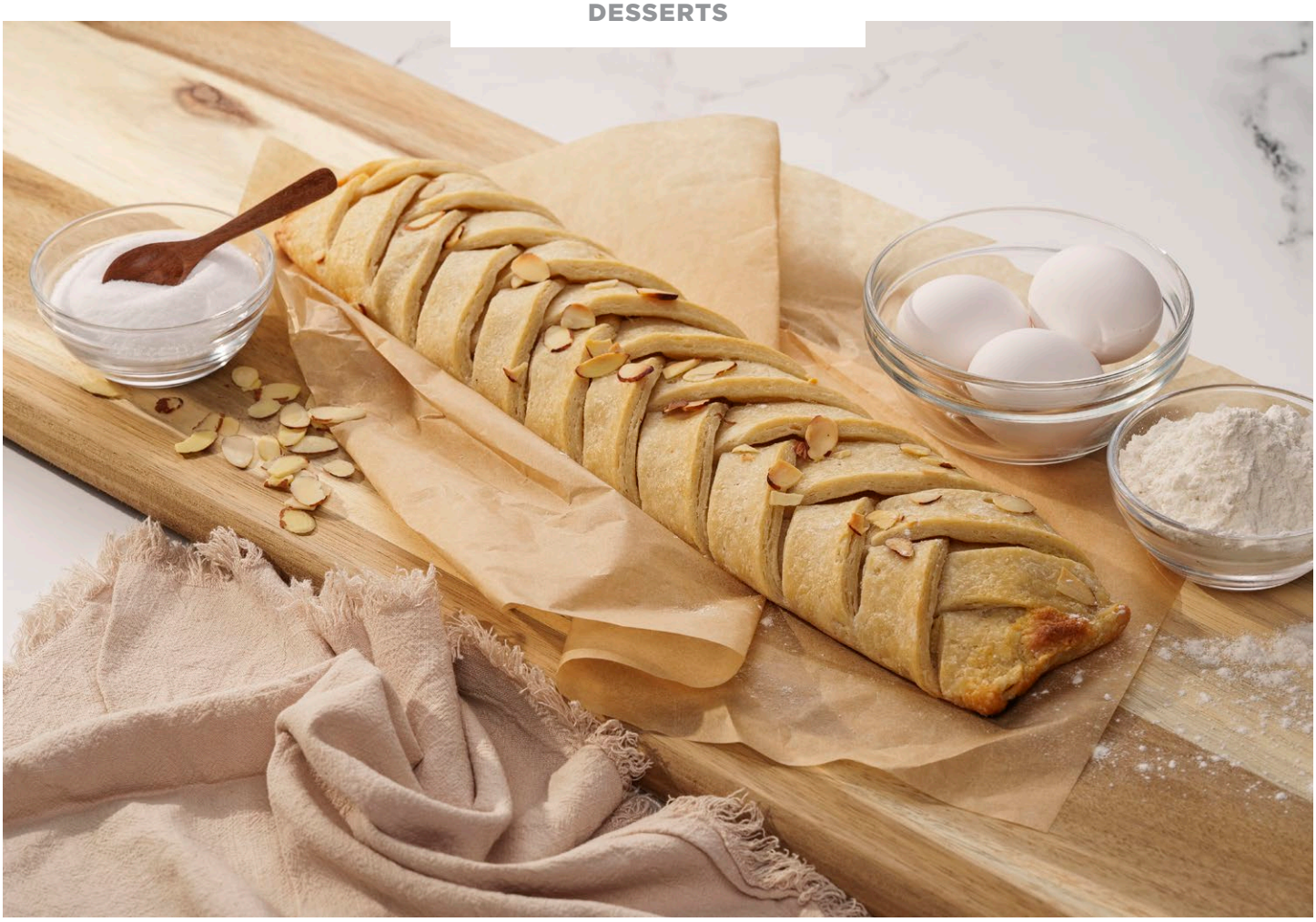
1 cup light brown sugar, packed

2 tsp. pure vanilla extract

1 large egg

2 cups chocolate chips

1. Preheat oven to 375°F. Line baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, baking soda, baking powder, and salt.
3. In a large bowl, cream the beef tallow and sugars until smooth and well combined.
4. Beat in the vanilla and egg until light and creamy.
5. Add the dry ingredients and mix until just combined. Fold in chocolate chips.
6. Scoop 2–3 tablespoons of dough into balls and place evenly on prepared baking sheets.
7. Bake for 8–10 minutes, until the edges are lightly golden and centers are just set.
8. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a rack.



Braided Almond Croissant Danish

Serves 10

Flaky layers with a rich, nutty center.

Almond Frangipane

½ cup almond flour

¼ cup granulated sugar

¼ tsp. salt

¼ cup Riverbend Ranch® Premium Beef Tallow, softened

1 egg yolk

1 tsp. almond extract

½ tsp. vanilla extract

Danish

1 sheet Puff Pastry (see page 16)

1 large egg yolk

¼ cup sliced almonds

Powdered sugar, for dusting

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Prepare the frangipane by creaming almond flour, sugar, salt, and beef tallow until smooth. Mix in egg yolk and extracts until fully incorporated.
3. Roll puff pastry into a neat rectangle and transfer to the baking sheet.
4. Cut diagonal strips along both long sides of the pastry, leaving the center intact.
5. Spread the frangipane evenly down the center. Fold strips over the filling, alternating sides to create a braid.
6. Brush with egg yolk and sprinkle with sliced almonds.
7. Bake for 20–25 minutes, until puffed and golden brown.
8. Cool slightly and lightly dust with powdered sugar before serving.

PREP TIP

You can also use a 9-inch cake pan. Increase baking time as needed to ensure center is cooked.



Chocolate Tortes with Salted Caramel Sauce

Makes 8 Tortes

Silky chocolate tortes with a molten-like interior.

Tortes

½ cup Riverbend Ranch® Premium Beef Tallow

10 oz. bittersweet chocolate

⅓ cup cinnamon-vanilla creamer

1 tsp. vanilla extract

4 large eggs

½ cup granulated sugar

Salted Caramel Sauce

1 cup granulated sugar

1 cup heavy cream, room temperature

1 tsp. vanilla extract

1 tsp. sea salt, plus more for garnish

Tortes

1. Preheat oven to 300°F. Grease a mini bundt cake pan with beef tallow.
2. Melt beef tallow and chocolate together over low heat. Remove from heat and stir in creamer and vanilla. Set aside to cool for 10 minutes.
3. In a mixing bowl, beat eggs and sugar for 5–7 minutes until light and frothy.
4. Slowly mix in the chocolate mixture until smooth.
5. Divide batter evenly among muffin cups.
6. Bake for 10–15 minutes, until centers are just set. Cool completely before removing.

Salted Caramel Sauce

1. Heat sugar in skillet over medium heat until edges are amber in color and sugar starts to melt.
2. Carefully whisk in cream, vanilla, and salt.
3. Simmer gently for about 10 minutes, until smooth and thickened.