



COFFEE STEAK RUB

Recipe courtesy of Josh Roe, Kansas Corn CEO.

INGREDIENTS

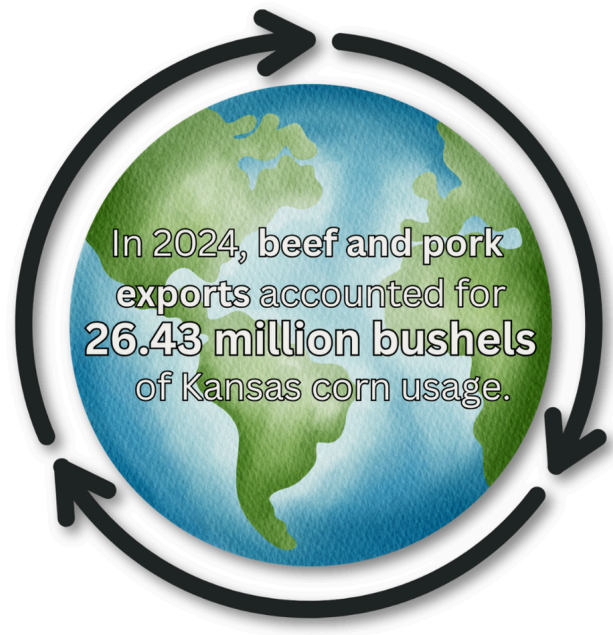
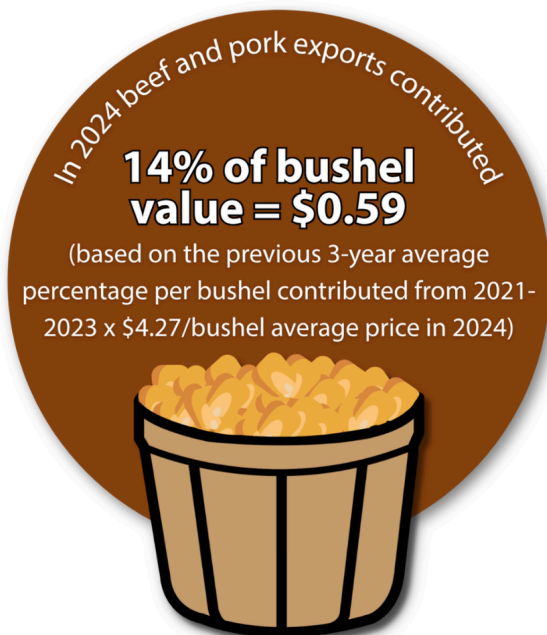
- 1 tablespoon ground coffee
- 2 teaspoons brown sugar
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- ¼ teaspoon allspice (optional)

INSTRUCTIONS

Makes enough for 4 large steaks, pairs best with steaks with more marbling such as ribeyes and KC strips.

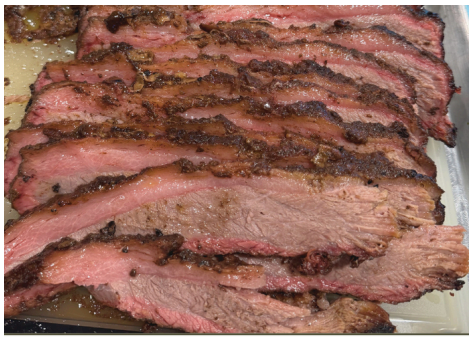
FARMER LED KANSAS
CORN FED CORN

Kansas Corn supports exports and one of its top corn customers through its partnership with the U.S. Meat Export Federation. **Exporting corn via beef & pork accounts for \$.59/bushel of corn, while supporting the Kansas rural economy.**



Source: USMEF "Exporting Kansas Corn through U.S. Beef & Pork" Report

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SMOKED WHOLE BRISKET

Recipe courtesy of Josh Roe, Kansas Corn CEO.

INSTRUCTIONS

Day Before:

Trim excess fat from brisket if needed. Inject underside of brisket with low sodium beef broth (optional). Apply rub evenly over entire brisket and place in covered container to refrigerate overnight (12-24 hours.)

Smoking the Brisket:

Preheat smoker to 225°F (as low as 200°F if possible). Remove brisket from refrigerator and let sit 1 hour before smoking. Place brisket directly on smoker. Maintain temperature around 225°F and add wood/coins as needed. When internal temperature reaches 160°F in the thickest part, remove brisket and double wrap in foil. Return wrapped brisket to smoker and cook until the point reaches 190–195°F and the flat reaches 200°F+. Remove brisket and place in cooler or insulated container and rest for at least 1 hour.

INGREDIENTS

- 1 whole beef brisket
(packers cut, 12–20 lbs)
- Low sodium beef broth
(optional, for injection)

Brisket Rub (or sub your favorite BBQ rub)

- 2 tbsp kosher salt
- 2 tbsp coarse black pepper
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp paprika
- 1 tsp chili powder (optional)
- 1 tsp brown sugar (optional)

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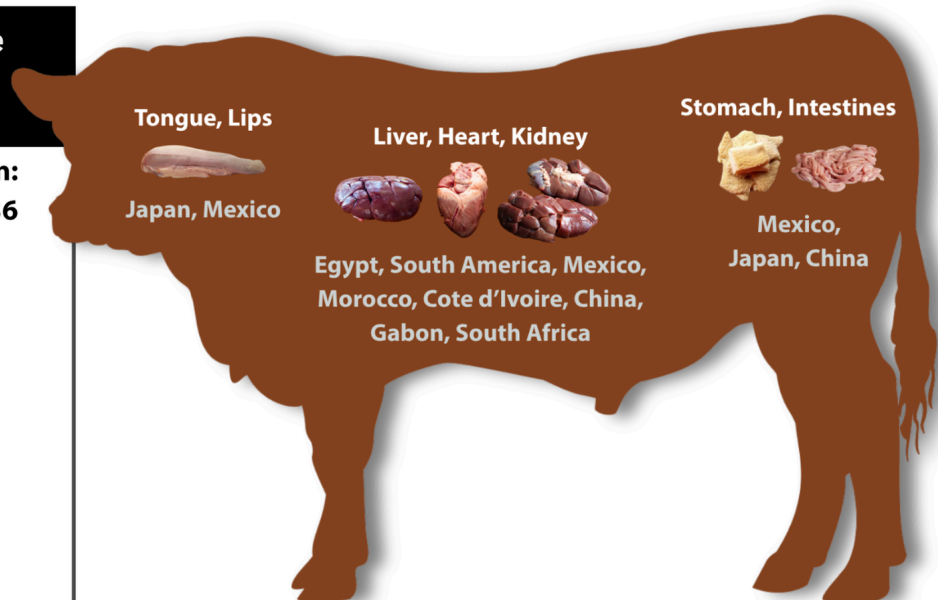
While U.S. customers consume 97% of the corn-fed brisket produced domestically, the majority of beef variety meats are exported.

The export of variety meats are valued at \$1.08 billion in 2025.

Variety Cuts by the Numbers

*2025 Examples:

- ➔ **Tongues to Japan:**
1.79 lbs. & \$15.36
- ➔ **Tripe Total:**
3.36 lbs. & \$5.34
- ➔ **Livers Total:**
5.2 lbs. & \$4.26
- ➔ **Lips Total:**
3.28 lbs. & \$3.41
- ➔ **Hearts Total:**
2.9 lbs. & \$2.36
- ➔ **Intestines Total:**
1.05 lbs. & \$1.11



Variety meat exports equated to **25 pounds** per head of fed slaughter and **value of \$45.54 per fed head.**

Source: USMEF 2025 estimates, * using USDA/NASS fed slaughter for per head conversions

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TACO LASAGNA

Recipe courtesy of Sara Albers, Kansas corn farmer.

INSTRUCTIONS

- Preheat oven to 375.
- Spray 9x13.
- Add taco seasoning to beef according to directions and brown beef in skillet.
- In a separate bowl, combine Rotel and cream cheese.
- Layer and repeat—beef, cheese sauce, taco sauce, cream cheese mixture, shredded cheese.
- Loosely cover with aluminum foil and bake for 45 min.
- Enjoy as main dish or a dip with corn chips!

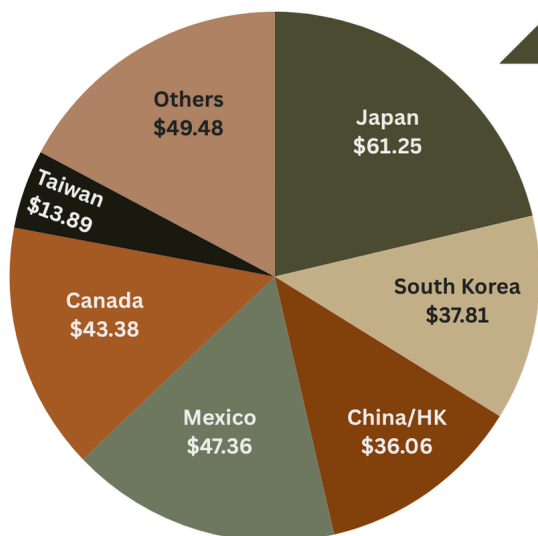
INGREDIENTS

- 3 lbs. corn-fed ground beef
- 3 packets taco seasoning
- 1 can Rotel
- 8 oz. cream cheese
- 1 jar cheddar cheese sauce
- Taco sauce
- Shredded cheese



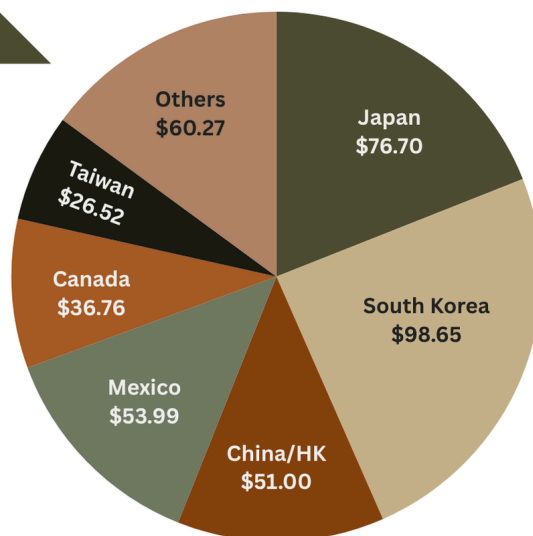
While the quality of U.S. beef continues to rise so does international demand for U.S. beef, **up 40% from 2015** and **accounting for \$404/head** of each head of beef.

**U.S. Beef & BVM Export \$289/Head
January-July 2015**



+40%
total from
2015-
2025

**U.S. Beef & BVM Export \$404/Head
January-July 2025**



Source: USDA/FAS, USDA/NASS fed cattle slaughter, USMEF





BEEF AND NOODLES

Recipe courtesy of Sara Albers, Kansas corn farmer.

INGREDIENTS

- 2 lbs. corn-fed beef stew meat
- Mushrooms
- Brown gravy seasoning packet
- Cream of chicken soup
- Beef broth
- Egg noodles

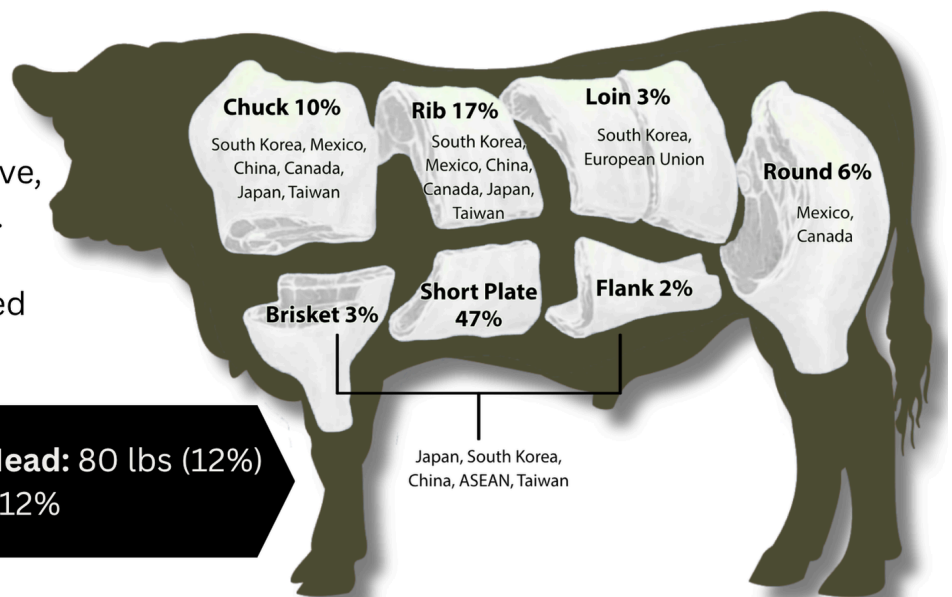
INSTRUCTIONS

Mix beef, mushrooms, gravy packet, soup and broth together in slow cooker and cook on low for 7-10 hours. Cook noodles according to package directions and add before serving.

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Beef is complex and each part of the animal has unique attributes, desired by different customers at different times of the year.

Exports enable maximization of value of every animal produced, keeping the U.S. industry competitive, while also enabling U.S. consumers affordable access to their preferred steaks and burgers.



Beef Exports per Fed Head: 80 lbs (12%)
Export Share of Value: 12%