



Pine Meadow Angus

Published by Jenna-Lee Neff · March 15, 2019 ·



What's on your plate this weekend?





Pine Meadow Angus

Published by Jenna-Lee Neff · March 11, 2019 ·



We saw a little ground peeking through the snow this weekend! Stay tuned for more Pine Meadow news as we head into spring!





Pine Meadow Angus

Published by Jenna-Lee Neff · March 4, 2019 ·



The Pine Meadow family is growing! Walter joined the family and the farm this week. The rescue pup is settling in and exploring his forever home!





Pine Meadow Angus

Published by Jenna-Lee Neff · October 12, 2018 ·



Cold fall days call for tasty and filling dinners! That being said, we hope you enjoy this deconstructed spin on stuffed peppers!

What I used:

- Rice, pasta, or gluten-free pasta/alternatives
- 1 pound of [Pine Meadow Angus](#) ground beef
- Minced garlic, to taste
- 1 medium onion, diced
- 2 large green peppers, chopped
- 1 can petite diced tomatoes
- 1 can stewed tomatoes, diced
- Salt and pepper, to taste
- Shredded cheese, optional

Browned the beef in a deep skillet, over medium heat and season with salt and pepper. When the beef is about done, add the garlic and finish cooking.

Next, add the onion and green pepper to the pan and sautéed them for a couple of minutes. They will simmer later, so you don't want to get them too soft at this point. Once you've sautéed them you can dab off or drain any excess fat that you don't want left in the pan.

Next, add in the tomatoes and all of their juice. At this point you should also taste the mixture and add more seasonings if desired. Turn the skillet to a simmer and put a lid on it. Leave it to cook at this level for 30 minutes to an hour, depending on your preference.

Make your rice, pasta, or alternative while the sauce simmers. Once everything is done cooking put some of the sauce over your rice/pasta and sprinkle with some shredded cheese.

Final step: Enjoy!





Pine Meadow Angus

Published by Jenna-Lee Neff · August 2, 2018 ·

Join us tonight at the [Montour Falls Farmers Market](#) from 4 to 7 p.m.

You can also visit [Almosta Apiary](#), [Danby Farms](#), [Country Scratch Cookies](#), [Cayuta Sun Farm](#), and [Sunset View Creamery](#) with items from [Ort Family Farm](#)!

We can't wait to see you there!





Pine Meadow Angus

Published by Jenna-Lee Neff · July 31, 2018 ·



Our friend, [Sara R Mullis](#), made this beautiful oil to drizzle over some of our steaks over the weekend.

Interested in adding this to your next steak? Here's her recipe!

3/4 cup Olive Oil
1/4 cup Red Wine Vinegar
3-4 cloves Garlic, chopped
3-4 sprigs Italian Parsley, chopped
1/2 tsp Salt
2 Tomatoes, chopped
Red Pepper Flakes, to taste





Pine Meadow Angus

Published by Jenna-Lee Neff · July 26, 2018 ·

Join us tonight at the [Montour Falls Farmers Market](#) from 4 p.m. to 7 p.m.

We would love to see you there!





Pine Meadow Angus

Published by Jenna-Lee Neff · July 22, 2018 ·



Good morning! Here at [Pine Meadow Angus](#) we like to stay close to our cows! Building trust with them helps in the process of caring for and raising them. That is why we prioritize contact and interactions in their daily routine.

The hedge row in the picture makes them feel more at home while providing a natural cover from the elements.





Pine Meadow Angus

Published by Jenna-Lee Neff · July 21, 2018 ·



Good morning! Don't forget [Pine Meadow Angus](#) for your weekend barbecue needs!

Our beef brisket is always a hit!

