

FOOD & WINE

24 Classic Beef Recipes Everyone Should Have in Their Repertoire, According to Chefs

Half the battle is choosing the right cut.

By Lane Nieset | January 24, 2022



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Beef dishes are often nostalgic. Whether it's a cultural classic like steak frites that will transport you to France, Mom's secret meat loaf recipe, or a hearty stew you grew up with, beef plays a pretty large role in countless cuisines. While you can gussy up the meat with a lavish sauce or seasoning, one factor remains consistent—the quality of the cut.

Start here, and then take your pick of cooking style based on what you've got in your kitchen. Whether you have the time to let your beef sit and simmer throughout the day or prefer a fresh-off-the-grill filet, here are the best beef recipes to add to your repertoire that'll have you serving restaurant-worthy dishes in no time.

Meatballs

"A good meatball for a comforting, family-friendly dish to eat with pasta."
— **Vincent Gomis**, chef de cuisine of [Le Barthélemy Hotel & Spa](#) (which includes [Amis St. Barth](#)) in St. Barts

F&W Recipe: [Meatballs with Tomato Sauce](#)