



Black Dog Clays Beef Stew

5 ½ lb. tri tip roast cut into 1" cubes
Montreal Steak Seasoning, to taste
4 oz. bacon, cut into ¼" slices
2 Tbs. olive oil
2 yellow onions, coarsely ground
4 carrots, peeled and cut into ½" rounds (we like a few more)
3 garlic cloves, minced
1 tsp. dry chopped thyme or 1 ½ tsp. fresh chopped thyme
2 bay leaves
¼ cup all purpose flour
1 cup full-bodied red wine
2 cups beef stock
1 Tbs. veal demi-glace (available @ Williams Sonoma)
Buttered parsleyed noodles for serving
Minced fresh flat-leaf parsley for garnish

Season beef generously with Montreal Steak Seasoning. In a large Dutch oven over medium heat, cook the bacon. Using a slotted spoon, transfer to paper towel-lined plate.

Increase heat to medium high. Brown beef in batches, 3-5 minutes per batch. Transfer to bowl. Reduce heat to medium; warm oil. Sauté onions and carrots 5-7 minutes. Add garlic, thyme and bay leaves; sauté 30 seconds. Stir in flour; cook 1-2 minutes. Add wine, stirring to scrape up browned bits. Add stock, demi-glace and bacon; bring to simmer. Add beef, reduce heat to low, cover and simmer until tender, 2-2 ½ hours. Serve over noodles. Garnish with parsley. Serves 8-10.