



*Chef Alan Wong Presents: North Shore Cattle Company*

## **KAY'S COWBOY STEW**

### Ingredients:

(serves 4 normal guests or two hungry cowboys)

- 1 lb. NSCC chuck stew meat
- 1 lb. NSCC brisket, cut into chunks
- 3 or more garlic cloves, chopped
- Olive Oil
- Butter
- (2)-26 oz. cans beef broth
- ¼ cup bourbon  
(preferably Wild Turkey or Maker's Mark)
- 1 onion, coarsely chopped
- 3 carrots, cut in chunks
- 3 sticks celery, sliced
- 2 large potatoes, cut in chunks, skin on
- (1)-8 oz. can tomato sauce
- Parsley, oregano, basil, chopped fine, to taste
- Salt and Pepper to taste

### Directions:

- Season beef chunks with salt and pepper, then dredge in flour. Add three or more chopped garlic cloves to olive oil and butter, then bring to medium heat in a large stew pot. Sweat garlic, but don't let it brown. Add beef chunks and brown. Add beef broth and jigger of one good bourbon (one for the stew and one for Doc, if he's cooking). Add onion, parsley, oregano and basil. Cook on low boil for about two hours. Taste.
- Add carrots and celery, sliced. Add two large potatoes and tomato sauce. Taste.
- Add bourbon. Add water as needed for desired consistency. Cook another 45 min. or longer. Taste again before serving.

