

Geezer's One Pot Dutch Oven Dinner

1 - 3 lb. London broil; cut into 1" cubes

Meat Marinade:

1/3 cup red wine vinegar

¼ cup balsamic vinegar

2 Tbs. soy sauce

1/8 tsp. Tabasco Sauce

7 cloves garlic; minced

¼ cup Worcestershire sauce

½ cup olive oil

Rest of Ingredients

2 medium yellow onions; sliced 1/4 "thick

5 cloves garlic, minced

6-8 carrots; cut into 1" pieces

2 medium bell peppers; cut into 1" pieces

1½ cups mushrooms; sliced

6-8 medium potatoes; cut into 1" cubes

2 cups barbecue sauce

1 cup medium salsa

2 rosemary sprigs

Day before Preparation:

1. Prepare the marinade in a blender by adding vinegars, Worcestershire sauce, soy sauce, garlic and Tabasco; blend to puree. Continue blending while adding olive oil slowly until oil is completely emulsified.
2. Put cubed meat into a large Ziploc bag and add marinade. Seal the bag and shake to completely coat meat. refrigerate for 12-24 hours turning meat twice.

Day of Preparation:

1. Heat a 12" deep Dutch oven using 22-24 briquettes bottom.
2. Drain marinade off the meat and add meat to hot oven and fry until brown. Spoon off most of the juice. Add onions and garlic. Stir, then cover and cook until onions are just translucent, but not burned.
3. Add carrots, bell pepper, and mushrooms.
4. Cover and bake using 10-12 briquettes bottom and 14-16 briquettes top for 20 minutes.
5. Add potatoes, barbecue sauce and salsa and stir to mix. Place 2 sprigs of rosemary on top. Cover and cook 30-45 minutes using 10-12 briquettes bottom and 12-14 briquettes top heat. Stir pot gently every 10 minutes removing rosemary from top before and replacing after. **DO NOT STIR THE ROSEMARY INTO THE STEW!**
6. When vegetables are done remove rosemary and discard.

Serves: 10-12

