



## SAVORY BEEF FROM THE OLD WORLD

HERE IS ANOTHER OLD FAMILY RECIPE. IT IS VERY FLAVORFUL WITH A UNIQUE COMBINATION OF CIDER VINEGAR, DRIED THYME, AND GROUND CLOVES. EXCELLENT WITH MASHED POTATOES OR NOODLES. "MY GREAT GREAT GREAT GRANDMOTHER MADE THIS RECIPE OFTEN IN LITHUANIA I AM TOLD. THEY WOULD EAT SAVORY BEEF AND THEN DANCE AND SING AROUND THE HEARTH." - INFAMOUS DAVE

- 2 lbs prime top sirloin
- 1 large onion sliced
- 3 cups beef stock or beef broth
- 1 tsp salt
- 1 tsp pepper
- 1/4 tsp dried thyme
- 2 tbsp cider vinegar
- 1/8 tsp ground cloves
- 1/4 cup ketchup
- 3 tbsp flour

- 1 Slice meat into 1/4 inch strips. Brown meat and onions together.
- 2 Combine the stock, salt, pepper, thyme, cloves, vinegar, and ketchup. Pour over the meat.
- 3 Bring to a boil, reduce heat and simmer, covered, until the meat is tender.
- 4 Make a slurry with the flour and some water. Add to the liquid until you achieve desired consistency.