



Raider Red Meats **Dutch Oven Beef Culotte**

Ingredients

Beef Culotte
Russet Potatoes
Sliced Onions
Sliced Carrots
Salt & Pepper
Dried Thyme
One Bay Leaf
Beef Stock
French baguette

Instructions

In a dutch oven:

A layer of the meat, cut about 1/2" thick

A layer of russet potatoes, also 1/2" thick

A layer of onion cross sections and carrots, sliced ditto

A layer of bacon strips

Repeat till the dutch oven is full.

Salt and pepper each culotte and potato layer.

A pinch of dried thyme on each culotte layer.

A bay leaf or two

Beef stock to cover

Cover and bake at 350 degrees for 4 to 5 hours.

Serve in big bowls with plenty of ingredients from each layer, and with lots of baguette to soak up the juices.

The Beef Cullote is also known as the tri-tip. In the United States, this cut was typically used for ground beef or sliced into steaks until the late 1950s, when it became a local specialty in Santa Maria, California, rubbed with salt, pepper, and other seasonings, cooked over Oak wood and roasted whole on a rotisserie, smoked in a pit, grilled, or braised by putting a pot on top of a grill, browning the meat directly on the grill surface before and after the braising. It has begun to enjoy increasing popularity elsewhere for its full flavor, lower fat content, and comparatively lower cost.