

## **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.

## **Corned Beef and Cabbage Black Dog Style**

1 Corned Beef for every 6 people (We like the Corned beef from Albertson’s best)  
¼ Can of a Dark Beer (Guinness preferred) per corned beef  
1 head of Cabbage sliced

Put corned beef in a casserole dish sprinkle spice packet included with corned beef over top. Pour ¼ can of beer in bottom of casserole dish. Cover cook at 200 degrees for 8-10 hours. 3-4 hours before you want to eat lift the corned beef out of the dish put the cabbage into the casserole dish and then place the corned beef back on top of the cabbage. Cover and finish cooking. If you like crispy cabbage, decrease the cabbage cooking time to 2-3 hours.

## **Black Dog Clays Chicken Tortilla Soup**

4 chicken breast halves – cooked and cut into bite-sized pieces  
2 15-oz cans black beans  
2 15-oz cans Mexican stewed tomatoes  
1 cup salsa (your favorite type)  
1 4-oz can chopped green chilies  
1 14-oz can tomato sauce  
½ cup chopped fresh cilantro  
2 tsp. cumin  
1 tsp. salt  
½ tsp. pepper  
1 clove garlic, minced  
Chicken broth as needed

Combine all ingredients and simmer. To serve, put a handful of tortilla chips in a bowl, add soup, and top with grated cheese.

## **Black Dog Clays Spaghetti Sauce**

1 Pound Hamburger  
1 Pound Hot (or Mild) Italian Sausage  
1 Can Whole Olives, do **not** drain  
1 Package of Mushrooms  
1 32 oz Jar Spaghetti Sauce (I prefer Classico Sauce)  
1 Packet of McCormick's or Lowery's Spaghetti Sauce Mix

Brown hamburger and drain off fat, set aside. Barbeque sausage and cut into bit sized pieces, set aside. Slice mushrooms into bit sized pieces and sauté in olive oil or butter until tender. Combine hamburger, sausage, mushrooms, spaghetti sauce, sauce mix and olives, including the brine the olives are in, into a large pot. Stir and heat until boiling and serve over noodles of choice. We prefer angel hair pasta. We also suggest topping with Romano or Parmesan cheese.

## **Beer Brauts**

Bratwurst- However many you want  
Beer- (Pilsners work best, Bud, Coors, etc)

Brown brauts on grill. Place in crock pot in enough beer to completely cover them and cook on high for 2 hours or low for 3-5 hours. Serve with grilled onions and Saurkraut.

## Christy Perry's Special Beans

1 Can Each:

Butter Beans  
Cut Wax Beans  
Cut Green beans  
Kidney Beans  
Baby Lima Beans

1 Large Can Bushes Baked Beans (any flavor, keep the juice)

1/2 pound bacon  
1 chopped onion  
1 cup brown sugar  
1 1/2 cups ketchup  
1 cup barbeque sauce  
1/4 cup cider vinegar

Fry bacon until crispy (save the grease)  
Drain all beans except baked beans  
Pour and mix all beans into a 13 x9 inch baking dish  
Crumble bacon over beans

Saute chopped onion in bacon grease until soft  
Reduce flame and add, brown sugar, vinegar, ketchup, and bbq sauce  
Cook slowly for about 1/2 hour  
Pour mixture over beans  
Bake in 350 degree oven uncovered 1 to 1 1/2 hours

I actually put all the ingredients into a slow cooker (minus the bacon grease) and cook for several hours. The amount of beans I served at the shoot today was triple this recipe.

Enjoy!  
Happy Eattin'!  
Christy Perry

## Ace's Black Dog Beanie Weenies

### Ingredients:

One Can Each: Black beans, Garbanzo beans, Navy beans, Great Northern beans, Kidney beans, Chili beans, Pinto beans,\*  
Bacon – one pound – chopped  
Polish sausage – one package – barbecued and sliced into bite size pieces\*\*  
German sausage - one package – barbecued and sliced into bite size pieces\*\*  
Yellow onion – 2 –chopped  
Garlic – 4 cloves – minced  
Green bell pepper – 2 – chopped  
Celery – 4 stalks – chopped  
Bay leaf - 1  
Red bell pepper – 2 – chopped  
Barbecue sauce – ½ cup  
Hoisin sauce – 2 tablespoons  
Tabasco sauce – 6 dashes  
Worcestershire sauce – 6 dashes  
Molasses – ½ cup  
Brown sugar – ½ cup  
Salt – 1 tablespoon  
Pepper – 1 teaspoon

*\*Any kind of beans can be used. Your choice. I usually go to the grocery store and arbitrarily pick seven assorted cans of beans – just get seven cans of beans. I like to get black, red and white colors in my beans.*

*\*\*Any kind of sausage can be used from hot dogs to Cajun andouille.*

*I have also added some of the hotter varieties of peppers, but be careful because you can over do on the jalapeños.*

*After cooling you can zip lock package the beanie weenies into meals size portions. They freeze well.*

*On elk hunting trips we have done the beanie weenies the first day and then each day we add the left-overs from each meal and use the augmented beanie weenies for lunches.*

### Directions:

1. Brown the bacon and set aside on paper towels to drain. Save some of the bacon fat.
2. Sauté the onions, green and red peppers and celery each separately in a small amount of bacon fat and set aside.
3. While doing the veggies, lightly barbecue the sausages to add the barbecue flavor. (They are already cooked.)
4. Combine all the ingredients into a large cooking pot and simmer for about 30 minutes. Add salt, pepper and other seasonings to fit your taste.

## Chili

2 tablespoons vegetable oil  
2 onions, chopped  
3 cloves garlic, minced  
1 pound ground beef  
3/4 pound beef sirloin, cubed  
1 (14.5 ounce) can peeled and diced tomatoes with juice  
1 (12 fluid ounce) can or bottle dark beer  
1 cup strong brewed coffee  
2 (6 ounce) cans tomato paste  
1 (14 ounce) can beef broth  
1/2 cup packed brown sugar  
3 1/2 tablespoons chili powder  
1 tablespoon cumin seeds  
1 tablespoon unsweetened cocoa powder  
1 teaspoon dried oregano  
1 teaspoon ground cayenne pepper  
1 teaspoon ground coriander  
1 teaspoon salt  
4 (15 ounce) cans kidney beans  
4 fresh hot chile peppers, seeded and chopped (We don't put these in when serving at the Club)

1. Heat oil in a large saucepan over medium heat. Cook onions, garlic, ground beef and cubed sirloin in oil for 10 minutes, or until the meat is well browned and the onions are tender.
2. Mix in the diced tomatoes with juice, dark beer, coffee, tomato paste and beef broth. Season with brown sugar, chili powder, cumin, cocoa powder, oregano, cayenne pepper, coriander and salt. Stir in 2 cans of the beans and hot chile peppers. Reduce heat to low, and simmer for 1 1/2 hours.
3. Stir in the 2 remaining cans of beans, and simmer for another 30 minutes.

## Italian Sausage Soup with Tortellini

### **Ingredients:**

1 pound sweet Italian sausage, casings removed  
1 cup chopped onion  
2 cloves garlic, minced  
5 cups beef broth  
1/2 cup water  
1/2 cup red wine  
4 large tomatoes - peeled, seeded and chopped  
1 cup thinly sliced carrots  
1/2 tablespoon packed fresh basil leaves  
1/2 teaspoon dried oregano  
1 (8 ounce) can tomato sauce  
1 1/2 cups sliced zucchini  
8 ounces fresh tortellini pasta  
3 tablespoons chopped fresh parsley

### **Directions**

1. In a 5 quart Dutch oven, brown sausage. Remove sausage and drain, reserving 1 tablespoon of the drippings.
2. Saute onions and garlic in drippings. Stir in beef broth, water, wine, tomatoes, carrots, basil, oregano, tomato sauce, and sausage. Bring to a boil. Reduce heat; simmer uncovered for 30 minutes.
3. Skim fat from the soup. Stir in zucchini and parsley. Simmer covered for 30 minutes. Add tortellini during the last 10 minutes. Sprinkle with Parmesan cheese on top of each serving.

## Chocolate Chip Cookies

*Makes approx 60 cookies*

### **Ingredients:**

2 cups unsalted softened butter  
4 cups brown sugar (2 lb bag)  
3/4 cup granulated sugar  
4 eggs  
8 teaspoons vanilla extract  
2 teaspoons baking soda  
2 teaspoons baking powder  
2 teaspoons salt  
7 cups flour  
2 tablespoons instant espresso powder, slightly crushed  
4 cups semisweet chocolate chips

**Directions:**

1. Cream the butter with the sugars until fluffy
2. Beat in eggs and vanilla extract
3. Combine dry ingredients (Including espresso powder) and beat into butter mixture
4. Stir in chocolate chips
5. Drop by large spoonfuls onto a greased cookie sheet
6. Bake at 375 degrees for 8-12 minutes until desired level of crispiness is achieved

## Ginger Cookie

**Ingredients**

- 2 1/4 cups all-purpose flour
- 1 1/2 teaspoons ground ginger
- 1 1/4 teaspoon baking soda
- 1 teaspoon ground [cinnamon](#)
- 1/2 teaspoon ground [allspice](#)
- 1/2 teaspoon ground mustard
- 1/2 teaspoon fine salt
- 5 cracks freshly ground black pepper
- 3/4 cup (1 1/2 sticks) unsalted butter, at room temperature
- 1/2 cup [sugar](#), plus more for rolling the cookies
- 1/4 cup dark brown sugar
- 1 large egg yolk
- 1 teaspoon pure [vanilla extract](#)
- 1/2 cup unsulphured molasses
- 2 tablespoons ginger preserves (or grind crystallized [ginger](#) in a coffee grinder)

**Directions**

1. [Whisk](#) the flour, ginger, baking soda, cinnamon, allspice, [mustard](#), salt and black pepper together in a medium bowl.
2. Beat the butter and the sugars with a hand mixer electric [mixer](#) on medium-high until light and fluffy, about 2 minutes. Scrape down the sides of the bowl. Add the egg yolk and vanilla and beat on medium speed until just incorporated, about 20 seconds. Add the [molasses](#) and ginger preserves and continue beating until the [batter](#) is an even light brown color, 30 seconds more.
3. Add the dry ingredients all at once, beating slowly to make a soft, smooth [dough](#). Use a rubber spatula to make sure all ingredients are combined. Then beat again for 20 seconds. Cover the bowl with plastic and refrigerate the dough until firm, about 25 minutes.
4. Put about 1/2 cup sugar in a small bowl. With a cookie scoop or a small [ice cream](#) scoop, portion the dough into a slightly heaping tablespoon for each cookie. Roll the dough, by hand, into balls. Roll the tops of the balls in the sugar, and space them 2 inches apart on a nonstick or lightly oiled cookie sheet. Refrigerate until

firm, about 25 minutes. (The chilling is what gives this [cookie](#) a beautiful, crackly crunch on top, and a soft, chewy center.)

5. Preheat oven to 375 degrees F.
6. Bake until the top is crackly, and the insides peeking out through are dark and moist but not raw, about 15 to 20 minutes. Briefly cool the cookies on the baking sheets, then transfer to racks to cool completely.
7. Serve or store in a tightly sealed container for up to 3 weeks.