

Hunger Killer

INGREDIENTS

1. 1 flank steak (about 2 pounds)
2. 1/2 cup red wine vinegar
3. 1/2 cup beer
4. 2 tablespoons olive oil
5. 3 garlic cloves, minced
6. 1 onion, coarsely chopped
7. 1 large potato
8. 2 carrots
9. Salt and pepper
10. 6 coarsely chopped anaheim chilies, roasted and seeded
11. 4 slices raw bacon, cut into 1/4-inch strips
12. 1 bay leaf
13. 1 to 2 cups water

Method:

1. Marinate the steak in the vinegar, beer, oil, garlic, and half the onion for at least 3 hours or overnight.
2. Remove the steak (reserving the marinade) and place between 2 sheets of plastic wrap. Flatten slightly with a meat pounder or rolling pin.
3. Using a vegetable peeler, slice the potatoes (with their skins) and carrots into long, thin strips.
4. Remove the top sheet of plastic from the meat. Salt and pepper the topside of the beef. Place a layer of chilies on top, then a layer of potatoes, then a layer of carrots. Roll up the steak, jelly-roll fashion, and tie with kitchen twine.
5. In a heavy Dutch oven or casserole dish, brown the bacon. When cooked, remove and set aside. In the very hot bacon fat, add the rolled steak, and brown on all sides. Return the bacon to the pan with the remaining onions, bay leaf, and marinade. Add water, cover, and simmer for 2 hours, turning every 1/2 hour and adding more water if necessary. Taste the broth before serving, adding more seasonings to taste.
6. To serve, slice the roll into 3/4-inch widths and serve each with some of the broth.