

## Winning Wraps! with “Red Shirt” Pear Relish & Black Bean “Blitz” (Tailgating Food!)

Recipe By: Personal Chef Wendy Perry

Serving Size: 6-8

- 3 lbs. Rare Earth Farms stew beef
- 1 12 oz. bottle dark beer
- 1 29 oz. can pears, any cut (in juice or syrup), roughly chopped
- 1 large onion -- roughly chopped
- 2 chipotle peppers with adobo sauce – chopped
- 1 heaping T. Ms. Dash Southwest Chipotle seasoning
- 1 c. NC made BBQ Sauce\*
- 1 large bunch farmer's market leaf lettuce -- washed, dried
- 1 16 oz. bag dry black beans

### RED SHIRT PEAR RELISH

- 4 crispy North Carolina red pears, unpeeled -- cut in small dice
- 4 ears corn, quickly grill roasted (about 1-2 minutes on each side) -- cut from cob
- 1/4 c. North Carolina molasses
- 1 c. finely diced red onion
- 2 T. NC Texas Pete (adjust to taste)
- 1/4 c. honey mustard
- juice of 1 lime
- 1/2 c. raisins
- 1/2 c. chopped cilantro -- or more to taste
- pinch salt
- freshly ground black pepper

**BEEF:** Place meat in crock pot. Mix beer, pears (including juice), onion, peppers, seasoning and barbecue sauce; pour over meat. Cook on HIGH about 3 hours, or overnight on LOW, until meat is fork tender. When done, remove meat from juice with strainer spoon and chill. (Pears will puree as meat and sauce cook.)

\*Use your favorite NC BBQ sauce; for this recipe I use Uncle Yammy's Grillin' Sauce.

**BLACK BEANS:** Add dried beans to juice in crock pot. If pot was on LOW, turn to HIGH and cook about 3-4 hours until beans are tender. Stir occasionally. Serve as Side Dish.

**PEAR RELISH:** Stir all ingredients together in large bowl. Chill well before serving. This is better if made 1-2 days before serving. If making ahead, add cilantro just before serving time.

(Corn: I use part white and part yellow if available.)

**To serve wraps:** On a large tray, sit a bowl to one side and fill with relish. Place a pile of lettuce leaves by the bowl and spoon meat into a pile. To eat, spoon beef into lettuce leaf and top with Pear Relish. Roll and eat!

**NOTE:** The beef can be cooked a few days ahead of serving. Put beans in crock pot night before heading to the game, and take to serve warm with the chilled wraps.

Times will vary depending on your crock pot.

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