

TRI-TIP WITH SHITAKE MUSHROOMS AND TIPSY ONION AND GARLIC JAM



EMILY G'S™
JAM OF LOVE

2 shallots, peeled & sliced thin
2 garlic cloves, minced
1 c beef broth
8 oz shitake mushrooms, stems removed & sliced thin
1/3 c **Emily G's Tippy Onion and Garlic Jam**
pinch red pepper flakes
1 bay leaf
1 1/2 lb tri-tip steak

In a slow cooker, add the ingredients starting with the shallots and finishing with the roast. Cook on low for about 3 hours for rare and 4 hours for medium. Remove tri-tip and set aside. Pour remaining ingredients in the slow cooker into a medium saucepan. Simmer the mushroom sauce for 15 minutes. Add 1 tablespoon of butter.

Slice tri-tip into thin pieces. Pour about 1/4 c of the mushroom sauce over the slices and serve. Pass the leftover sauce around the table.