

## Bear Steak

### Marinating Sauce:

1 tb salt	2 bay leaves
1 tea pepper	2 tb dried parsley
2 cloves garlic (finely chopped)	1 tea thyme
2 sm. Onions (chopped)	1 bottle red wine
2 med. Carrots (sliced thin)	½ qt. wine vinegar

Prepare marinate sauce, place 4-6 lb. thick cut bear steak in the marinate sauce, and marinate for a day.

Grill (or broil) the steak till done, then flavor with salt, pepper. Lightly add fresh chopped parsley if you wish for flavor and color.