



Donated by Allen & Myra Charleston

Piperade with Emu

- 1 ½ pound emu flank steak, cut into finger sized strips
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1 teaspoon dried thyme
- ½ teaspoon black pepper
- 1 large onion, chopped (approximately 2 cups)
- ¼ cup water
- 4 medium tomatoes, chopped (approximately 4 cups)
- 1 green pepper cut into 1" pieces
- 1 yellow pepper cut into 1" pieces
- 1 red pepper cut into 1" pieces
- 3 cups cooked farfalle (bowtie) pasta
- 1 tablespoon chopped parsley (optional)

Preheat oven to 325°.

In a Dutch oven with heat proof lid, brown the emu meat lightly in the olive oil. Season with salt, thyme and pepper.

Add onion and water, cover and move to oven for 45 minutes.

Add tomatoes and peppers, recover and bake 30 more minutes.

Move to stove, heat on high, stirring frequently, until slightly thickened (8 to 10 minutes).

Serve over pasta, garnish with parsley if desired.

Serves 6.