

# Irish Stout Pot Roast



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Modified from [www.beercook.com](http://www.beercook.com)

Serves 6

1/2 pound pepper bacon	1 package onion soup mix	salt and pepper
3 pound chuck roast	12oz Irish stout beer	1 pinch cayenne pepper
2 large onions, diced	1 ~ 14.5oz can diced tomatoes (do not drain)	2c carrots, diced
8 garlic cloves, finely minced	4c beef broth	1c celery, diced

Preheat oven to 300. Brown bacon in large Dutch oven with tight fitting lid. Remove bacon and allow to drain on paper towels.

In same Dutch oven, brown roast in bacon fat. Add onion, garlic, onion soup and beer. Cook 2 minutes. Add diced tomatoes, beef broth, salt and pepper and cayenne.

Cover and place in oven. Bake 3 hours and check tenderness of roast. Add carrots and celery. It will probably need at least 1 more hour if not 2 more hours. Roast should be "fall~apart" tender.

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**Debbie Spangler ~ Certified Personal Chef**

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