

Beef Brew

5 lb. pot roast

4 tbsp. olive oil

2 tbsp. sugar

2 tbsp. Dijon mustard

3-4 bottles of spotted cow

2 slices pumpernickel bread

1/4 lb. bacon, chopped, cooked crisp

4 lg. sliced onions

1 crumbled bay leaf

2 tbsp. apple cider vinegar

1 tsp. thyme

4-5 sliced carrots

Add to 1 tablespoon drippings from bacon to olive oil, brown meat on all sides. Add onions, use medium heat and cover, cook until onions are soft, not brown (10 to 15 minutes). Add sugar and vinegar, stir. Stir in beer, bacon, carrots. Spread mustard on bread, cut into pieces and add to mixture. Simmer covered 1 hour. Uncover, cook 3 to 4 hours until tender. Very yummy!!