

Our Newlywed
KITCHEN



Barbeque Beef



A Favorite of: _____

Serves: 8

Prep Time: 10 minutes

Cook time: 2 hrs, 15 minutes

Ingredients:

2.5 Lb. boneless Chuck Roast

Salt and pepper

2 Tbsp. Olive oil

1/2 tsp. Chili powder

1 Tbsp. onion, chopped

1 stick butter

1/2 c. vinegar

1 tsp. dry mustard

1 Tbsp. Worcestershire sauce

1-1/3 cup Heinz Chili Sauce

1/4 cup brown sugar

Try this great barbeque beef as the main ingredient in tacos with slaw and cilantro, sliders with bread and butter pickles, and even on homemade pizza!

Directions:

Using a paper towel, pat the roast dry. Salt and pepper the roast generously on all sides. Add olive oil and the roast to a cast iron Dutch oven and place on medium heat. Brown roast on all sides. Cover and simmer for two hours, or place roast in slow cooker and time your cooking until roast is tender. Shred roast with a fork. Mix the next six ingredients in a bowl. Place sliced roast back in Dutch oven and pour mixed barbeque ingredients over top. Cover and simmer for 15 minutes. **Enjoy!**

I'd love to hear your comments and suggestions. And send a pic of the dish to **OurNewlywedKitchen.com**