



BLUESCREEK FARM MEATS'

ROAST BEEF WITH BEER & BACON

Serves 2-3 people

INGREDIENTS

1 1/3 lb eye of round roast
12 oz stout (Guinness or oatmeal stout)
6 slices bacon, cut into 1/2" pieces
1 medium yellow onion, diced
1 Tbsp garlic, minced
black pepper to taste

mashed potatoes

EQUIPMENT

Cast iron dutch oven
Small non-metal bowl
2 small bowls
Slotted spoon
Well-padded oven mitt

INSTRUCTIONS

A cast iron dutch oven is what I used, if you do not have a pot that can be used both on top of the stove and in the oven, you'll need a sauté pan and oven dish.

Place the beef in a non-metal small bowl. Cover with beer and marinate 1 hour.

Heat oven to 350° F.

Fry the bacon until crisp. Remove using a slotted spoon. Sauté the onion in the bacon drippings. When soft, add the garlic. Fry until brown. Remove using slotted spoon.

Deglaze dutch oven with a little of the beer marinade.

Add rest of beer, and the bacon and nestle beef on bottom of pan. Insert probe thermometer. Bake until probe thermometer reads 125° F, about 1 hour.

Remove from oven, but leave it in the hot Pan. Allow to rest for 15 minutes, the roast will continue to cook. Slice the beef into very thin slices. Spoon the bacon and onion/garlic mixture over and serve. (with mashed potatoes of course).