

Cut along line



# *Yuengling* ★ TRADITIONAL ★ LAGER ROAST BEEF

## Ingredients

- 3 large onions
- 3½ lbs round steak (1½" thick)
- 1 bay leaf
- ½ tsp rosemary
- 2 whole cloves
- 1 tsp pepper
- 2 cups Yuengling Lager
- Parsley or chives

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## Directions

1. Preheat oven to 450°. Grease a 9" x 13" casserole dish.
2. Place thick sliced onions in bottom of casserole dish and lay the steak on top. Bake uncovered for 40 minutes.
3. Reduce heat to 325°. Add bay leaf, rosemary, cloves, salt, pepper and Yuengling Lager beer.
4. Cover tightly and bake for 1½ to 2 hours or until meat is very tender. Garnish with chopped parsley and chives. Serve with pasta or rice, green salad and more Yuengling Lager!

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