



Black & Tan Braised Pot Roast

1 whole chuck roast, 2 ½ to 5 lbs.
(You can also use a rump roast, bottom round, or shoulder pot roast)
Salt and pepper to taste
3 Tbsp. olive oil
2 whole onions, peeled and sliced thick

3 carrots, peeled and chopped into large chunks
3 parsnips, peeled and chopped into large chunks
4 stalks of celery, chopped into large chunks
3 russet potatoes, scrubbed and chopped into large chunks

5 cloves garlic, minced
2 ½ bottles of Yuengling Black & Tan
2 Tbsp. Worcestershire sauce
½ tsp red pepper flakes
2 tsp dried thyme
2 tsp chopped rosemary
1 Tbsp. sherry vinegar

Preheat oven to 275° F degrees.

Heat olive oil in a large Dutch oven over medium high heat. Season meat generously with salt and pepper. Sear meat on both sides, about 4 minutes per side. Remove meat from pan and reduce heat to low. Place the onions, carrots, parsnips, celery, potatoes, and garlic in the Dutch oven. Stir for 2 minutes, scraping up the meat bits from the bottom of the pan. Pour in beer and add Worcestershire, pepper flakes, thyme, rosemary, and salt and pepper to taste. Stir again and add meat back to the pot. Push down to submerge in the liquid, and place lid on pot. Cook in oven for 3 to 3 ½ hours, or until meat is fork tender and falling apart. Remove meat from pot and shred with two forks. Add the sherry vinegar to the cooking liquid and stir.

Spoon the liquid and vegetables over meat and serve with biscuits, crusty bread, mashed potatoes, or egg noodles.

Yuengling
**BLACK
& TAN**

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