

Yuengling Lager Pottsville Pot Roast BBQ

Ingredients :

- Two lbs. Pot Roast
- Yuengling Smoked Salt
- Granulated garlic

For Brisket Marinade:

- One cup Yuengling Lager Barbeque Sauce
- ¼ cup Worcestershire sauce
- 8 ounces Yuengling Traditional Lager
- One cup beef stock
- One lime, juiced
- ¼ cup chopped parsley
- ½ cup brown sugar
- Two cloves of garlic, mashed

Preparation:

- Mix all of the marinade ingredients together well and marinate the pot roast for up to 24 hours
- Remove the brisket from the marinade and sear off in a hot pan with a small amount of oil, add marinade and bring to a simmer.
- In a crock pot, place the marinade and the brisket
- Cover and cook for 4 - 4 ½ hours in a 350 degree oven
- When the pot roast is fork tender remove from the oven and set aside.
- Reduce the marinade until it coats a spoon and serve with the pot roast.

This recipe is provided by All-N-Food. For more recipes using Yuengling BBQ & Wing Sauces please visit our website at www.all-n-food.com