

Grilling with Beer Recipe

Sprecher Summertime Pot Roast with Red Cabbage

(Serves 6)

Ingredients

2 lb Pot Roast
Garlic, Smashed, 1 clove per pound of meat
16oz bottle of Sprecher Black Bavarian (use as much as needed)

Dry Rub (use equal portions of each ingredient)

Smoked Paprika

Thyme

Fresh Cracked Pepper

Kosher Salt

Marjoram

Crushed Red Pepper (crushed to a powder)

Pinch Robbed Dill Weed

Celery

Carrots

Sweet Onions

Green Peppers

Salt

Olive Oil

Red Cabbage

Freshly Grated Nutmeg

Freshly Crushed Allspice

Freshly Cracked Black Pepper

Salt to Taste

Preparation & Grilling

Rub garlic into pot roast.

Mix Dry Rub together.

Fire up the gas grill and get it nice and hot

Cut some celery and carrots to the width of the roast and then cut in half lengthwise cut sweet onions and green peppers in thick slices, sprinkle all the veggies with salt and drizzle on some olive oil. Cook the veggies until they get some char marks on each side and take them off.

Drizzle some olive oil on the meat and throw it on the hot grill to get some good searing on each side.

Have a large piece of foil that is big enough to fold around the meat. Place seared veggies on the bottom and put the seared meat on top of the veggies. Fold the foil on the top and roll/fold/seal the foil so it wraps and seals around the center leaving the long sides open. Bunch and fold sides up so it looks like a Venetian boat but open on each side. Take the Black Bavarian that this meat has been waiting to drink up and pour it in one of the sides. Close the sides tightly.

Put some fist-sized South East Wisconsin rocks in the middle of the grill; place a grill grate from an old grill you had on top of the rocks. Put the drunk meat package on top, turn down the grill so it stays at about 250-300 degrees.

Cook for about 2 hours or until meat reaches 155 degrees. Take off grill and let rest. Drain off juices and reduce. Thickly slice some red cabbage, season with "fresh!" grated nutmeg, freshly crushed allspice, salt, and fresh cracked pepper. Grill cabbage on grill until wilted. Place in bowl; sprinkle with some sugar and white wine vinegar to taste.



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Grilling w/ Beer
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