

Grilling with Beer Recipe

Sprecher Black Bavarian Rump Roast

Ingredients

Rub:

- 1 tbsp brown sugar
- 1 tbsp black pepper
- 2 tsp chili powder
- 2 tsp course salt
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 tsp garlic powder
- ½ tsp all spice
- ½ tsp cinnamon
- ½ tsp cayenne pepper
- ½ tsp paprika

Beef:

- 5-6 lbs beef rump roast

Mop:

- ¼ cup worcestershire sauce
- ¼ cup balsamic vinegar
- 2 tbsp molasses
- ¼ tsp all spice
- ½ tsp garlic powder
- salt & pepper to taste

Other Ingredients:

- 2 bottles of Sprecher Black Bavarian
- 1 large onion
- water
- mesquite or hickory chips soaked in water or beer

Preparation & Grilling

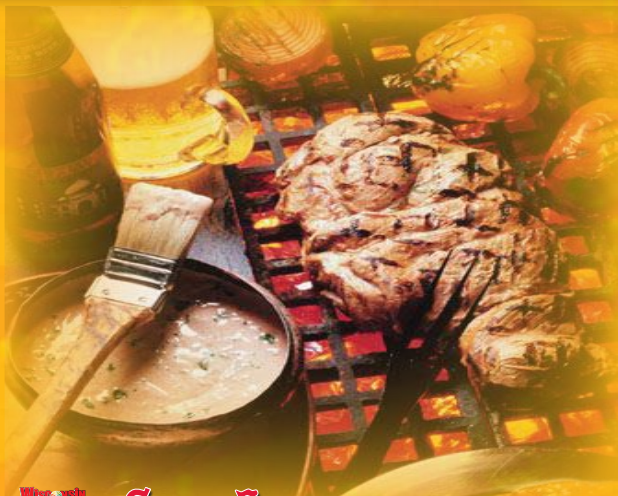
Mix the rub ingredients together and rub onto the meat. Place in refrigerator for 4hrs to overnight.

Whisk together 8oz of the beer and the other mop ingredients.

Place wood chips in smoker box under the grill grate and preheat grill. When the wood chips start to smoke set the grill to indirect medium heat. Place a drip pan onto the grill grate.

Set the roast on a rack in the drip pan. Add the onion, remaining beer and equal amount of water to the drip pan.

After about 1hr, mop with sauce every 20-30 minutes. Cook until the internal temperature is 140°, about another 1½ - 2hrs. Total cooking time about 2½ - 3hrs. When done, remove from grill and let stand 20 minutes. Slice thinly across the grain to serve.



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