

Tangy Barbecue Beef

Serves: 10

Preparation: crock pot

Ingredients:

1 cup diced celery

1 cup diced onion

1 cup ketchup

1 cup barbecue sauce

1 cup water (1/4 cup if roast frozen)

2 tablespoons vinegar

2 tablespoons brown sugar

1 teaspoon chili powder

1 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon garlic powder

3 1/2 pound beef roast

Instructions: Place roast in the crock pot. Mix all ingredients together and pour over the roast. Cook on low 9 - 10 hours. Thicken sauce with 1/4 cup cold water and 1 tablespoon of flour if needed. Shred apart and place on crusty buns.

Left-overs are great with mustard or horseradish on buns.

