



with Chef Lu & Josh Michael

Beer Braised Beef & Cheddar Melts

Shopping List

- 2-3 Lb. Chuck Roast
- 3 Tsp. Kosher Salt
- 1 Tsp. Black Pepper
- 1 Tsp. Onion Powder
- 1 Tsp. Garlic Powder
- ¼ Cup Worcestershire Sauce
- 3 Tbsp. Oil
- 1 Bottle Stout Beer
- 1/32 Oz. Container Beef Stock
- 2 Yellow Onions, Sliced
- 6 Sharp Cheddar Cheese Slices
- 6 Ingles Bakery Onion Rolls

Cooking Instructions

- 1) Season chuck roast with salt, pepper, onion powder, & garlic powder.
- 2) Heat oil in heavy bottom pan. Sear seasoned roast.
- 3) Remove from pan. Add onions.
- 4) Cook until golden brown.
- 5) Add beef back to pan. Deglaze with beer.
- 6) Add beef stock to pot.
- 7) Braise beef in 300 degree oven for 4-5 hours.
- 8) Pull beef from broth & shred. Reserve au jus for dipping.
- 9) Build sandwich melts with pulled beef, cheddar cheese & onions.
- 10) Place back into oven till cheese melts. Enjoy with au jus.



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