

BEEF AU JUS

Patricia Lundgren

Ingredients

- 15 lb. sirloin tip roast (or some other lean cut)
- 1 large onion (diced)
- 3 cloves of garlic (diced)
- 2 t. oregano
- 3 t. basil
- 2 t. red pepper
- Juice from a pint jar of jalepeno peppers (or some other hot pickles)
- 2 pkgs. of onion soup mix
- salt, pepper, and All Season Salt (sparingly to taste)
- 8 cups of water

Directions

1. Salt and pepper your roast first. Sprinkle diced onion and garlic over roast.
2. Mix oregano, basil, red pepper, onion soup mixes, jalepeno pepper juice and water and pour over roast. Bake slowly, starting at 350 degrees and reducing to 300 degrees until done (baste once or twice while baking).
3. Cool out of broth, slice thin and put back in broth and bake on slow oven (about 200 – 250 degrees) for 2 - 2-1/2 more hours.
4. Serve over hoagie buns. Serves 45 – 60.

This recipe can also be used with venison. Try this recipe in your crock pot overnight.