



Scottish Style Pot Roast

- 1 3-4 pound chuck roast
- 1 bottle Off KILTer Scottish Ale
- ¼ cup olive oil
- 4 carrots peeled and cut into ¼” slices
- 4 ribs celery rough chopped
- 2 yellow onions diced
- 1 tablespoon chopped rosemary
- 1 tablespoon chopped thyme
- 1 64 ounce can beef broth

In a large skillet pour in olive oil at a medium heat, place roast into skillet and brown both sides. Add the bottle of Off KILTer and reduce heat by half. Remove roast and remaining Off KILTer and place into a large roasting pan.



Add remaining ingredients and cover with foil and bake at 350 degrees for 3 hours.

Remove carrots and potatoes keeping them warm. Remove roast and slice into ¼” slices. Place carrots, potatoes and slice roast onto a plate then ladle some of the broth over the top and enjoy!