

## Pepper Stout Beef by Larry Wolfe 11-8-16 (My comments are in blue)

### What you will need

- 4lb - Chuck Roast (I used a 3 lb.)
- 2 - Big Bell Peppers (sliced)
- 1 - Big Red Onion (sliced)
- 3 - Big Jalapenos (sliced seeds and all) (I removed seeds and veins)
- 6 - Garlic Cloves (minced) ( or about 30gm.)
- 1/4 cup - Worcestershire Sauce
- 1 - 12oz Bottle Guinness Extra Stout
- Kosher Salt and Black Pepper

### Chuck Roast

Heavily season Chuck Roast with Kosher Salt and Fresh black pepper and cook indirect in the 245°-260° range, you can add smoke wood if you prefer, I did not.



Cook until the internal temperature reaches 165°. (I cooked on the pellet grill with oak to 152°.)

Once the roast hits 165°, combine remaining ingredients into a pan. Then place the roast into the pan directly on top and cover tightly with foil.



Continue to cook roast in a smoker or oven at 350° for 2.5-3 hours or until it is fork tender.

Once the meat is tender, shred all of the meat and continue to cook uncovered until the liquid is reduced by half.



Serve meat on hard rolls with or without cheese. We used pepper jack on some and gorgonzola on some and liked both, but provolone or Swiss, etc., would work as well. Horseradish would be another good condiment.



Recipe found here - <http://www.thewolfepit.com/2009/10/pepper-stout-beef.html>

Video by the creator here (informative) - <https://www.youtube.com/watch?v=jrWZ74mOTTA>

The meat started to stall (see note at end) at around 152 so I brought it in and prepped for the oven. I had to take it to 211 internal temp before it would probe well and pull nicely. We had on bulkie rolls. I had it with horseradish sauce and hot pepper cheese. It was outstanding. You can cook the whole thing in an oven; it won't change the flavor that much. I believe if you leave the seeds and veins in all 3 jalapeños it will be much too hot for the typical palate.

Pics of mine following –







Meat stall note – You can google “meat stall” and find plenty of info. It basically is a phenomenon caused by evaporative cooling in which large hunks of meat will stop gaining in temperature somewhere between 150-160 degrees and it can last for hours. A cure for this is to wrap in tinfoil which prevents the evaporation; in BBQ land this is known as the “Texas Crutch”. While the recipe calls for cooking to 165 degrees IT, depending on the size and shape of the meat, you may struggle with that. So I will prep for the oven at the first hint of a stall. The consequence of early wrapping is very little in my opinion, maybe a little less bark.