

# BEEF BOILERMAKER

comments

This will be a new taste for many people. It's one of my favorite Fall entrees.  
Good served with whipped potatoes, or dumplings.

notes

Preheat oven to 450 degrees for browning meat.

prepare in advance

## Ingredients

**Soften**

1/8 lb. butter

**Have available**

5 lbs. rump roast

**Chop**4 flat anchovies  
1 large onion**Measure**2 tsp. salt  
1 T brown sugar  
3 T whiskey  
2 C beer (or more)  
2 T flour  
1 cup sour cream  
juice 1/2 lemon

complete recipe

Butter the meat on all sides, then place in uncovered baking dish to brown in a 450 degree oven (about 15 minutes).

Reduce to 300 degrees when meat is brown.

Add the anchovies, onions, salt, brown sugar, whiskey and beer.

Cover; bake 3 hrs. or until tender.  
Add more beer if it is drying up.

Remove beef to serving platter.

Add to pan drippings to make gravy, the flour, sour cream, and lemon juice.