



BBQ Chuck Roast

Oscar · 29/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

8 hrs 15 mins

Description

This is a cheap but very tasty roast dinner Cook this on a barbeque spit

Ingredients

- - 1 (5 pound) chuck roast - 1 cup barbeque sauce - 1 cup teriyaki sauce - 1 (12 fluid ounce) can or bottle beer - 3 teaspoons minced garlic - 3 teaspoons thinly sliced fresh ginger root - 1 onion
- finely chopped - 3 teaspoons coarsely ground black pepper - 2 teaspoons salt

Instructions

1. In a large bowl
2. mix barbeque sauce
3. teriyaki sauce
4. beer
5. garlic
6. ginger
7. onion
8. black pepper
9. and salt. Place the roast into the marinade
10. cover and refrigerate for six hours
11. turning often. Preheat an outdoor grill for indirect heat. Remove the roast from the marinade
12. and pour the marinade into a saucepan. Bring to a boil
13. and cook for 5 minutes. Set aside for use as a basting sauce. Thread the roast onto a rotating barbecue spit above indirect heat. Cook the roast for two hours
14. or until the internal temperature of the roast is at least 145 degrees F (63 degrees C). Baste often during the last hour with reserved marinade. Side-dish suggestion Barbecued garlic baked potatoes: Poke hole in raw potatoes and place them on grill
15. basting occasionally with a mixture of melted butter
16. chicken stock
17. and minced garlic.