

Slow-Cooked Silverside With Bacon and Guinness

Source: www.waitrose.com/recipes

This simple, hearty pot roast of beef in Guinness is a great no-fuss dish for larger gatherings of friends and family

Preparation time: 10 minutes

Cooking time: 3 hours 15 minutes

Serves: 8

Ingredients

1 tbsp olive oil

1.4-1.5kg piece of silverside beef

½ x 200g pack Smoked English lardons/smoky bacon

2 carrots, peeled and cut into 1 cm slices

2 onions, peeled and thickly sliced

440ml can Guinness Original

1 tbsp Worcestershire sauce

2 tbsp flour, blended to a paste with cold water

1 tbsp fresh thyme leaves, chopped

Method

1. Preheat the oven to 140°C, gas mark 1. Place a large flameproof casserole dish over a high heat and add the oil. Season the surface of the beef, keeping the string on, and cook for 5 minutes or until browned all over. Remove and set aside.
2. Place the bacon in the dish and cook for 2 minutes, then add the carrot and onion. Cook for 4 minutes or until browned at the edges. Put the beef back in the dish.
3. Add the Guinness and Worcestershire sauce and bring to the boil. Cover and place in the oven for 2 hours. Remove the lid and cook for a further hour, turning the meat once or twice to allow it to brown evenly.
4. Return the casserole dish to the hob, remove the silverside then stir the flour paste into the juices. Bring to the boil and cook gently for 1-2 minutes.
5. Cut the string off the meat and carve into slices. Serve with the gravy and mashed potato. Garnish with the chopped thyme.

Our note:

Delicious! Another favourite dish in the Lambourne house which we've cooked a lot, though haven't added the thyme garnish yet.

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