

## **Pat Ellsworth's Barbecue Beef**

2-2 ½ lb chuck roast  
1 large onion, finely chopped  
2 Tbsp vinegar  
2 Tbsp lemon juice  
1 cup catsup  
3 Tbsp Worcestershire sauce  
2 Tbsp brown sugar  
1 Tbsp prepared mustard  
2 tsp chili powder  
½ cup water  
1 tsp salt  
black pepper to taste

Mix ingredients and pour over roast. Bake 325-350 degrees 3-4 hours in covered pan (can use crock pot until tender and falls apart) Shred meat and return to sauce.