

## “Mr. Latham’s Amazing Slap Yo Mama Pot Roast”

1 large piece of roasting meat of your choice  
4 carrots  
2 stalks of celery  
3-5 medium potatoes of your choice  
1 medium onion  
1 cup of sliced mushrooms of your choice  
5 cloves of garlic (minced or crushed)  
1 tsp kosher salt  
1/2 can of Coca Cola Classic  
1/2 bottle of beer of your choice (I recommend Budweiser American Ale)  
1 cup of beef stock  
1 tbsp. freshly ground or cracked black pepper  
2 tbsp. Worcestershire sauce  
1/1 tsp. Louisiana hot sauce  
1/2 tsp. Rosemary  
1/2 tsp. Thyme

- In a heavy Dutch oven or cast iron skillet over VERY high heat thoroughly sear each side of the roast until crispy and brown.
- Use drippings from the roast to sauté 1 onion julienned, garlic, and mushrooms.
- Set aromatics aside and deglaze skillet or Dutch oven with the beer. If using a skillet place aromatics and deglazed juices into a Dutch oven or large casserole dish.
- Roughly chop celery, carrots, and potatoes. Place 1/3 of the vegetables into the braising liquid and place the roast on top.
- Pour in coke, and beef stock so that the liquid rises to cover the bottom half of the roast.
- Add in herbs, spices, and Worcestershire sauce, and hot sauce.
- Place in a 350 degree oven and let braise for 1 hour.
- Remove from the oven and turn the roast over and stir liquid contents
- Add remaining 2/3 of vegetables on top of the roast and braise for another 45 minutes to an hour or until the vegetables added are fork tender.
- Serve over thick tough toasted crusty bread with a hearty cheese and a red wine or cold crisp beer of your choice.