



- 1 bison roast (chuck or sirloin tip) – 1 to 2 lbs
- 1 can beef broth
- 1 can of good quality beer
- 1 tsp oregano
- 2 tsp sugar
- 2 cloves garlic
- 1 bay leaf
- 1 package dry onion soup mix
- 4 medium carrots, peeled & cubed
- 3 ribs celery, diced
- 6 new potatoes, quartered

In a crock pot, whisk together broth, sugar, oregano, soup mix, and garlic until well blended. Place bison roast and bay leaf in crock pot. Top with vegetables and add can of beer. Cover and cook on low heat for 8 to 10 hours. Serve with a garden salad and warm, crusty sourdough rolls.