

My dear departed Aunt Jani used to make this when she came to take care of us during the craziness of the round-the-clock wood kiln firing while Uncle Ron took shifts stoking the kiln. She was our biggest fan.

Kiln Crew Hot Beef

4 lb. sirloin tip roast
14 oz. catsup
1 package onion soup mix
1 can cola (not diet!)

Cook roast until tender (2 hours at 325°). Pour off juice and reserve. Refrigerate both overnight. Slice or shred roast and put in large crock pot. Skim fat off juice; stir juice together with remaining ingredients. Pour mixture over beef. Cook on low for 6 hours. Serve on whole grain buns with spicy mustard.