
BARBECUED EYE OF ROUND ROAST

4- to 5-lb. eye of round beef
roast
1/3 c. salad oil
1/3 c. vinegar
1/3 c. Worcestershire sauce
2 tsp. dry mustard

2 tsp. salt
1/8 tsp. pepper
1/2 c. brown sugar
1 c. ketchup
2 or 3 bay leaves

Roast meat in a moderate oven until desired doneness is reached. Cool meat in order to slice easily. Slice into 1/8-inch slices. Combine salad oil, vinegar, Worcestershire sauce, dry mustard, salt, pepper, brown sugar, ketchup and bay leaves. Simmer 30 minutes. Pour over sliced meat. Cover and place back into slow oven to warm through. Can be made ahead and reheated.