

ROAST A LA PEKING



3 to 5 lb. roast. Cut slits completely through the meat, Insert slivers of onion and garlic. Put meat in bowl and pour 1 cup white vinegar over meat, making sure vinegar goes down into slits.

Place in refrigerator for 24 hours.

Before cooking roast, discard vinegar solution. Place meat in heavy pot and brown in hot oil until nearly burned on both sides. Then pour 2 cups strong black coffee over the roast and add 2 cups of water. Cover and cook very slowly on simmer for 6 hours, on top of stove. Do Not Season with anything else until 20 minutes before serving. You may add 1/2 cup gin or whiskey with coffee and water.