



## Rose Cesarz' Pickled Beef

### **Ingredients:**

4 pound rump or bottom round roast  
1 cup chopped parsley  
1 head of garlic, chopped  
Olive oil (about one cup)  
Vinegar (about two cups)

Boil the beef for three hours and place in refrigerator overnight (this helps make it more solid for slicing). Slice very thin.

Place a layer of beef, parsley and garlic in a dish. Repeat for each layer until all beef has been used.

Saturate with olive oil and vinegar and let it sit and marinate in the refrigerator overnight. Serve with lots of French bread.