

Beef in Peach Barbecue Sauce

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Ingredients:

1 TBSP white grape peach juice
1/2 peach, finely chopped
1 cup barbecue sauce
2 TBSP peach jam
about 1# thin sliced eye of round

OPT: potato salad for serving

Directions:

*Heat the juice and the chopped peach over medium high heat. Stir and cook until the peaches are soft. Add the barbecue sauce and peach jam. Heat and stir until hot.

*Preheat oven to 350 degrees. Grease a 8 X 8 baking pan. Spoon about 1/4 of the sauce into the bottom of the pan. Add slices of beef followed by sauce until it's all in the pan. Cover tightly with heavy tin foil.

*Cook for about 40 minutes until the beef is hot and cooked and the sauce is bubbly.

*OPT: serve over potato salad.