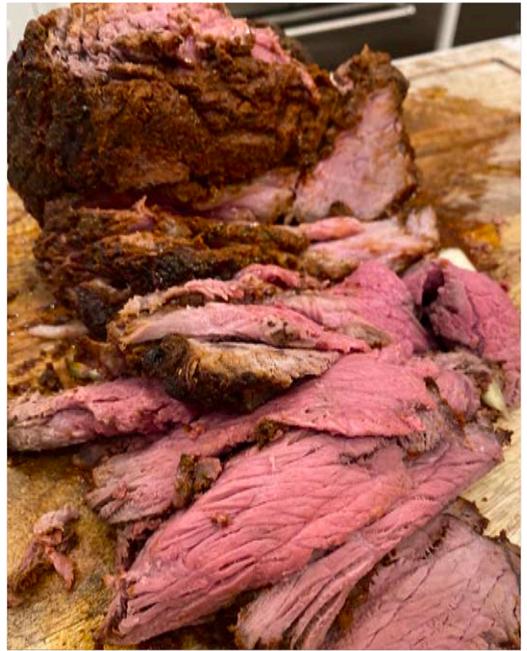


TOP SIRLOIN BEEF ROAST



INGREDIENTS:

- 1 **Top Sirloin Beef Roast** (about 3 lbs)
- 3 cloves Whole Garlic, cut in half
- **Lane's BBQ Blackening Rub/Seasoning**
- **Salted Butter** - at the end

DIRECTIONS:

1. **IMPORTANT** - Remove the roast from the fridge and allow to sit on the counter for approximately 30-45 mins to warm up.
2. **IMPORTANT** - Leave the butcher twine ON the roast for cooking. This allows it to keep its shape while cooking therefore helping it to retain all the juices. *ALSO, will help you know which way to cut the roast later.
3. Preheat oven to 350 degrees F.
4. With a sharp knife, cut small random openings deep into roast and push the cut garlic cloves into the cuts.
5. Rub a generous layer of **Lane's BBQ Blackening Rub** all over the roast. This is no time to be shy about how much rub you're using!
6. Place the roast in roasting pan/baking dish with a wire rack bottom.
7. Cook for 1 hour then check the internal temperature with an instant read thermometer (available in-store). Our roast took a total of 1 hr 45 mins to reach 135 F.
8. **IMPORTANT** - Remove meat when roast probe inserted registers 135 degrees F (for medium rare) or 150 degrees F (for medium/well).
9. Transfer roast to carving board and lay the roast down.
10. **BUTTER + REST!** Place about 5 large pats of salted butter on the roast and then tent tightly with foil. Allow to rest for 15 minutes. **Temperature will continue to rise approximately 10 degrees while resting.**
11. *Carve roast into thin slices cutting AGAINST THE GRAIN* (TIP: Butcher's always tie the twine against the grain so cut the direction of the string.)*

ENJOY!!

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