

GARLIC BUTTER SMOKED CROSS RIB ROAST

INGREDIENTS:

- **Unger Meats**
3lb Cross Rib Beef Roast
- **Heath Riles BBQ
Garlic Butter Seasoning**
- Mustard (as carrier)

DIRECTIONS:

- Preheat wood pellet smoker to 250 F.
- Prepare roast by rubbing all over with thin layer of regular mustard.
- Season generously with **Heath Riles BBQ Garlic Butter Seasoning**.
- Place on the smoker until internal temperature reaches 135 F.
- Transfer from the rack to a foil pan that has approximately ¼ cup water or beef broth. Cover tightly with tinfoil and return to the smoker until internal temperature reaches 145 F (medium rare to medium).
- Remove from smoker at 145 F and allow to rest 15-20 minutes.
- Slice and serve with mushroom gravy. Reserve the drippings to make gravy.

• MUSHROOM GRAVY

- Drippings from roast
- Flour
- Beef Broth
- Caramelized Mushrooms

DIRECTIONS:

- In a saucepan, bring drippings to a boil.
- While stirring continuously with a whisk, sprinkle flour into drippings until it become thick. Careful not to put too much flour in a time; not stirring constantly will result in lumpy gravy.
- Stir until smooth.
- Slowly add beef broth and continue whisking until a smooth gravy forms.



ENJOY!

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UNGERMEATS