

Roasted Rump Roast

3 LB. RUMP ROAST (NOT BOTTOM ROUND)
2 TSP. WEBER STEAK-N-CHOP
2 TSP. WEBER CHICAGO STEAK SEASONING
3 CLOVES OF GARLIC
1/8 CUP OLIVE OIL OR VEGETABLE OIL

Remove roast from refrigerator 30 minutes to 1 hour before cooking. Place seasonings in a pie plate. Peel cloves. Slice or smash cloves to release juices. Cut three or four deep slits into roast with a sharp knife. Place garlic in slits. Rub roast with olive oil and roll in seasonings. Place on a roasting rack. Fat side up if applicable. If you do not have a roasting rack, use a cooling rack in the bottom of a sheet pan. (Line bottom with foil for easy clean up or spray with cooking spray if you want to save the drippings.) Sear roast by adding to a 475-degree oven until brown (approx. 20 minutes). Then turn down oven to 350 degrees and cook roast to desired temperature. Use a digital meat thermometer.

Medium- take out at 150 degrees. Let it rest 15 minutes before carving.

Medium well-take out at 155 degrees and let rest 20 minutes before carving against grain.

"I just love steak-n-chop seasoning, but if you have a favorite, you can substitute it in all of my recipes."

-Tammy