

Foolproof Crowd Pleasing Roast





Instructions

1. Combine 3 cloves of pressed garlic and 1/2 stick of softened butter
2. Rub the Roast with the Garlic/Butter paste
3. Season generously with Joe's Steak Seasoning
4. Let the Roast sit at room temperature covered in wrap for 3 hours (don't skip this step!)
5. Preheat oven to 325 degrees
6. Sear the roast on all sides in a cast iron or other suitable pan (basically four sides), about 2 mins per side
7. Roast the Sirloin Roast until the internal temperature is 112-117 degrees in its thickest part for a medium rare finish
8. Temperature is the only way to cook this roast! Time wise start checking the temperature of the roast after 10 mins of cooking time.
9. Allow the roast to rest for 20-30 minutes before carving, the roast's temperature should rise to 120-125 degrees internal!

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