

Italian Roast Beef

Prep Time: 10 min

Inactive Prep Time: 30 min

Cook Time: 2 hr 0 min

Level: Intermediate

Serves: 6 to 7 servings

Ingredients

- 1/2 cup kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup granulated garlic
- 1/4 cup granulated onion
- 1/2 cup dried basil
- 1/2 cup dried oregano
- 5 to 7-pound roast beef round
- 1/2 cup extra-virgin olive oil

Directions

Preheat oven to 300 degrees F.

Combine all the seasoning ingredients in a medium jar.

Trim all the fat from beef round. (I grind the trimmings), but you can cut them up into bite-size pieces and place on the bottom of a roasting pan. Sprinkle the trimmings with some of the seasoning mix. Place the roast beef on top of the trimmings and coat the beef well with more of the seasoning mix. Drizzle olive oil on top of the roast and pat the oil over the seasonings. Place into the preheated oven on lowest rack and roast approximately 1 1/2 to 2 hours, uncovered, until the internal temperature registers *130 degrees F on an instant-read thermometer. Remove from oven and let stand about 20 to 30 minutes before carving. This roast can be used for sandwiches, thinly cut or thickly cut and served with beef gravy, if desired.

*Cook's note: 1 1/2 to 2 hours (rare) 140 degrees F for medium, 160 degrees F for well.

Wine Pairings

Will pair well with Pinot Noir and Chardonnay.