

ILLG'S ROAST BEEF INSTRUCTIONS

RIB ROAST

Preheat oven to 450°F. Season the outside of the roast with salt, pepper, onion powder, and garlic or garlic powder. Place roast in an open roasting pan. Add 1 to 2 cups bouillon, 2 onions cut up, and a few stalks of celery cut up. Bake at 450°F for 20 minutes. Lower the temperature to 200°F and cook for approximately 20 minutes per pound. Test the middle of the roast for doneness with a meat thermometer. Allow to rest for 15-20 minutes before slicing.

TENDERLOIN ROAST

Preheat oven 450°-500°F. Season the outside of the roast with salt, pepper, onion powder, and garlic or garlic powder. Place roast in an open roasting pan and bake for 35 minutes (very rare), 40-45 minutes (medium rare). Check internal temperature at thickest part of the roast with a meat thermometer for desired doneness. Do not overcook.

SIRLOIN TIP ROAST

3 to 4 lb. Sirloin Tip Roast. You will never believe it. Rub roast with salt and pepper (no flour). Place in uncovered roasting pan. Put in 375°F oven for 1 hour. Turn off oven. **DO NOT OPEN OVEN AT ALL.** Leave in oven for 45 minutes. You roast beef will be rare and done to perfection.

EASY POT ROAST

3 to 4 lb. Boneless beef chuck or bolar roast
2 tbs. Oil
1 can cream of mushroom soup, undiluted
envelope dry onion soup mix

1 cup water
6 medium potatoes, peeled & quartered
6 carrots, sliced in 2" pieces
2 tbs. Flour mixed with ¼ cup cold water

In large pan, brown roast in oil; remove roast and set aside. Pour off excess oil. In the same pan, combine mushroom soup, onion soup mix, and water. Heat to boiling. Return roast to pan. Reduce heat to low. Cover and simmer for 2 hours, turning roast occasionally. Add potatoes and carrots. Cover and cook for another 40 minutes, or until vegetables are tender. Remove meat and vegetables to serving platter. Gradually stir the flour and water mixture into the sauce in pan, stirring until sauce boils and thickens. Serve thickened sauce over roast and potatoes. Serves 6 to 8.

OVEN ROUND ROAST

Salt and pepper roast. Place on rack in baking pan. Do not cover. Bake at 425°F (fat side up) for about 15 minutes. Turn heat down to 350°F and cook until desired doneness. (Use a meat thermometer) When roast is almost cooked, add about ¾ cup water to pan so that you will have drippings for gravy. Take roast out of pan. After drippings have cooled add a mixture of water and flour. Put 3 to 4 tablespoons of flour in a small jar and add some water and shake well. Add this and a can of Campbell's Consommé soup to the drippings in the pan and stir constantly until gravy comes to a boil. Add as much of the flour and water as you need to make the gravy as thick as you want it. Add salt and pepper to taste.

ROTISSERIE BBQ ROAST

3-4 lb. Sirloin Tip Roast
Rub or Seasoning of your choice

Rub roast with the seasoning of your choice and allow to sit for about 30 minutes. Preheat grill on high. Place roast on the rotisserie spit. Reduce heat on grill to a medium indirect heat. Place roast on rotisserie for about 1 hour with the lid closed. This will produce a rare roast. For a medium roast continue cooking for 15-30 minutes longer. For more accuracy use a meat thermometer.

Use a good quality, accurate meat thermometer for measuring temperatures. Available at our retail store.

Rare: 140°F/ Medium rare 145°F
Medium: 150°F/ Medium well 155°F
Well done: 160°F

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