

Peppered Beef Tip Roast

Ingredients:

3 1/2 - 5 lb. Harris Ranch beef round tip roast (cap off)

Seasoning:

2 tsp. dry mustard

2 tsp. cracked black pepper

1 tsp. vegetable or olive oil

1/2 tsp. ground allspice

1/2 tsp. ground red pepper

1 large clove garlic, crushed

Preparation:

Heat oven to 325° degrees. Combine seasoning ingredients; press evenly into surface of beef roast. Place roast, fat side up, on rack in shallow roasting pan. Insert meat thermometer so bulb is centered in thickest part of roast and not resting in fat. Do not add water. Do not cover.

Roast in 325° oven to desired doneness. Remove roast when meat thermometer registers 135° for rare, 140° for medium rare, 155° for medium or 165° for well done. Let roast stand 15 to 20 minutes. During standing time, the temperature will continue to rise (about 5°) and reach desired doneness. Carve roast into thin slices.