

# Sirloin Tip Roast

**Cut From:**

Sirloin

**\$8.29 / lb + tax**

## Best Prepared

- Slow-cooked in crockpot
- Roasted in the oven
- Smoked
- Sous-vide

## Meal Suggestion:

- Pot Roast
- Sliced or shredded for sandwiches
- Canyon Meadows Ranch sirloin tip roast (see recipe card)

**Serves:** 5-6 People

**Prep time:** 10-15 Minutes

**Cook Time:** Aprox. 2 hours

# Canyon Meadows Ranch Sirloin Tip

## Roast

### **Ingredients:**

- Canyon Meadows Ranch sirloin tip roast (2 to 3 pounds)
- 2 teaspoons paprika
- 1 ½ teaspoons kosher salt
- ½ teaspoon garlic powder
- ½ teaspoon ground black pepper
- ¼ teaspoon onion powder
- ¼ teaspoon ground cayenne pepper
- ¼ teaspoon dried oregano
- ¼ teaspoon dried thyme
- 1 tablespoon olive oil

### **Directions**

1. Let the roast come to room temperature for more even cooking.
2. In a small bowl, mix the paprika, kosher salt, garlic powder, black pepper, onion powder, cayenne pepper, oregano, and thyme. Stir in the olive oil, and allow the mixture to sit about 15 minutes.
3. Preheat oven to 250 degrees F (175 degrees C). Line a baking sheet with aluminum foil.
4. Place the roast on the prepared baking sheet, and cover on all sides with the spice mixture. Canyon Meadows Beef has great natural flavor so you want just a light spice covering.
5. Roast 1 1/2 to 2 hours in the preheated oven, or to a minimum internal temperature of 145 F (63 degrees C). Let sit 15 minutes before slicing.
6. Serve with a side of vegetables and mash potatoes and enjoy!