

## SMOKED BEEF ROAST

We make this for every branding and that's why we always get a large group of friends and neighbors to come out and help!

### You'll need:

- 1 large (6 lbs or more) sirloin or inside round roast
- 1 bag of hickory smoked wood chips for a "Smoker" oven or your BBQ

You can use your favorite rub on the roast and place over night or for 4 hours prior to placing in the smoker. We like to use the following as a rub:

- 1 tablespoon kosher or coarse salt
- 2 teaspoons coarse black pepper (use fresh cracked pepper)
- 1 teaspoons paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon oregano leaves (dried)
- 1/2 teaspoon ground cumin
- 1 teaspoon granulated garlic

### Preparation:

Start the smoker and add the wood chips in a pan, or place a metal pan with the wood chips in your BBQ. Make sure you wet the wood chips so they do not burn and smoke instead while heating. Place a metal pan full of water on the rack. Once it is heating up add the roast.

If your roast is on the BBQ, then place it over burners that are not on and turn burners on the opposite side. (I like to place the wood chips over the burners that are on. I usually smoke the beef several hours replacing the wood chips often and checking the internal temperature.)

When it is at 130°F, bring it in and wrap it in foil to a pre-heated oven to finish or until serving.

If it is a tougher cut of beef sometimes I place it in a crock pot to slow cook for a few more hours. This makes a really nice shredded beef on a bun.

**For the ultimate smoked beef roast,** use a Standing Rib Roast .

Here is a good recipe to follow:

- 1 - 4 to 6 pound standing rib roast
- 1/2 cup cracked peppercorns
- 1/4 cup olive oil
- 1 tablespoon granulated garlic
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**Preparation:**

Prepare smoker for a 3 hour smoke at 225 degree F. to 250 degree F. Take the roast and trim any lose fat, but leave all the attached fat. Rub with olive oil over the entire surface. Sprinkle with garlic and pepper making a heavy and even coating of the pepper. Place the roast in the smoker, fat side up and smoke until the thickest part reaches 125 degrees F. Should take about 2 to 3 hours.

Remove from smoker and loosely cover with aluminum foil. Let rest in a warm place for about 20 to 30 minutes. Carve and serve. This is a great one to carve right at the table.