

www.curleyssausagekitchen.com

Curley's Sausage Kitchen
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Roast Beef

Boneless Beef Roast

1 bag of Curley's Roast Beef Pump

1 bag of Curley's Roast Beef Rub

Pump Procedure

- *Trim beef rib of excess fat and lay beef rib on a large cookie sheet or pan.
- *Mix Curley's Roast Beef Pump to directions.
- *Draw Roast Beef pump into meat pump.
- *Push needle of pump all the way into meat, slowly pull needle out while injecting meat with pump. This is for good distribution of Roast Beef Pump. Do this every 2 inches or so on entire Beef Roast.
- *Note: you will have some roast pump run out of meat.

Rub Procedure

- *Place rib on a clean dry cookie sheet or pan and liberally rub rib with Curley's Roast Beef Rub. Meat should have a dark, almost black color after being rubbed.
- *Make sure to rub all sides of meat, when done meat will have a black color.
- *Use plenty of rub.

Cooking Roast Beef

- *Wrap meat in aluminum foil and lay meat in a large roasting pan or electric roaster.
- *Add 2" of water to pan.
- *Cook for: 170 degrees for 1 hour
180 degrees for 1 hour
190 degrees for 1 hour
200 degrees for 2-3 hours or until desired wellness (145-150 degrees internal is a nice medium rare)

If oven does not go down to above temperatures, set oven at 200 degrees and cook for 4-5 hours. Use thermometer to take out guess work. Open foil and remove meat, slice to desired thickness. Use drippings for Au Jus or gravy.