



Slow Roasted BBQ Beef Roast



Prep

30 m

Cook

2 h

Ready In

2 h 30 m

Recipe By: XBS1

"Three words describe this roast: juicy, tender, flavorful."

Ingredients

5 pounds boneless rump roast
2 cloves garlic, sliced
1 teaspoon Spanish paprika
1 teaspoon salt

1 teaspoon pepper
1/4 teaspoon dried rosemary
1/4 teaspoon dried thyme

Directions

- 1 Prepare an outdoor rotisserie grill for medium heat.
- 2 Cut slits on all sides of the roast, and insert garlic slices.
- 3 In a small bowl, mix paprika, salt, pepper, rosemary, and thyme. Rub the mixture over the roast.
- 4 Place roast on the prepared rotisserie, and cook 2 to 5 hours, to a minimum internal temperature of 145 degrees F (63 degrees C). Allow to rest about 20 minutes before slicing.

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