

Italian Roast Beef

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/2	cup	kosher salt
1/4	teaspoon	freshly ground black pepper
1/2	cup	granulated garlic
1/4	cup	granulated onion
1/2	cup	dried basil
1/2	cup	dried oregano
7	pounds	roast beef round
1/2	cup	extra virgin olive oil

Preheat oven to 300.

Combine all seasonings in a medium jar.

Trim the fat from beef, cut them up and place on bottom of roasting pan. Sprinkle the trimmings with some of the seasoning. Place the roast beef on top of the trimmings and coat the beef well with seasoning mix. Drizzle olive oil on top of the roast and pat the oil over seasoning. Place into the oven on lowest rack and roast for 1 to 1.5 hours, uncovered until 130 inside. Remove from oven and let stand about 20 to 30 minutes before carving.