

Rock Salt Roast Beef

Servings : 4

Amount	Measure	Ingredient - Preparation Method
6	pounds	sirloin beef or eye of round roast
		worcestershire sauce
		black pepper
		mexican oregano
		chile powder
10	pounds	rock salt

Coat the roast with worcestershire sauce, pepper, oregano and chile powder. Marinate in w-sauce for a few hours.

Take an oven-proof pan and line it with foil. Place 1/4 inch rock salt in the bottom of the pan and lightly sprinkle the layer with water. Put the roast into the center of the pan. Pour rock salt over the roast until totally covered and sprinkle with water.

Bake in a 475 degree oven for 12-15 minutes per pound.

Remove roast and break salt. Lightly brush off salt with a pastry brush. Slice and serve.