

Sirloin Tip Roast

Prep Time: 10 mins

Cook Time: Approx. 2 hr

Total Time: 2 hr 35mins

Servings: 6

Ingredients

- 1 tsp black pepper
- 2 tsp dried oregano
- 2 tsp dried basil
- 1 tsp ground chile powder
- 1 tsp tumeric
- 1 tsp cumin
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 2 tsp salt
- 1 2-3 lb sirloin tip roast, tied
- 2 Tbsp Extra Virgin Olive Oil, divided



Instructions

1. Place the oven rack in the middle position and preheat the oven to 250°F.
2. Combine all spices and seasonings together in a small bowl.
3. Rub the roast all over with a Tbsp of oil before rubbing in the spice mixture.
4. Heat the remaining Evoo in a large cast iron skillet over medium-high heat. Add the roast and sear until browned on all sides, about 3 minutes per side.
5. Transfer the roast to a wire rack set inside a roasting pan.
6. Cook for 1 hour and 20 minutes, or until the meat reaches 115°F on a meat thermometer.
7. Turn the oven off, leaving the roast in the oven for another 40 minutes, or until the roast reaches an internal temperature of 130°F for medium-rare or 140°F for medium.
8. Remove the roast from the oven to a carving board, and cover loosely with aluminum foil and allow to rest for at least 15 minutes before carving.
9. Slice the meat against the grain to desired thickness and serve