



Beef Roast Rub

This recipe is from a devoted Hillacres patron. She reports that the meat is excellent!

1/2 cup of Season Salt

1/4 cup of Paprika

5 teaspoons of garlic powder

4 teaspoons of dried oregano

2 teaspoon of black pepper

2- 3 pound **Hillacres Pride** rump, eye or sirloin tip roast

Mix seasonings together and rub on beef and let it sit for few hours to 1-2 days in refrigerator. I cook it until the meat thermometer is about 160, but other people may like it more done than that. Grill using indirect heat or cook in the oven on 225 degrees.