

the ELK'S COOKBOOK

GRILLED RUMP ROAST



Here's a delicious recipe for a roast that tastes as good as brisket! Gabi said, "This is the best roast I've ever made according to my family!" She recommends slicing it thin and you can even have enough for sandwiches the next day. Perfect to have on hand during the upcoming sports seasons. Give this one a try! 

Recipe: **GRILLED RUMP ROAST** *From the Kitchen of Gabi Strickland Walker*

INGREDIENTS

- 3-4 lb. rump roast
- Yellow mustard
- BBQ Seasoning (I used Paula Deen's Butt Massage and Famous Dave's Pork Rub)

BEEF TEMPERATURE GUIDE:

125 degrees, RARE
135 degrees, MED RARE
145 degrees MEDIUM
155 degrees MEDIUM WELL

DIRECTIONS

COOKTIME APPROX. 2HRS @ 350•

- STEP 1** Pat roast dry with paper towels and place on a baking sheet lined with parchment paper.
- STEP 2** Massage a generous amount of yellow mustard over the entire roast.
- STEP 3** Sprinkle dry rub on all sides, pressing the seasoning into the roast.
- STEP 4** Wrap tightly with saran wrap and refrigerate overnight. The next day, set the roast out so it comes to room temperature, about an hour prior to cooking. Preheat oven to 350 degrees.
- STEP 5** Cook the rump roast over indirect heat with the grill closed, keeping the grill temperature between 300-350 degrees. Cook for 1 ½ to 2 hours or until the roast reaches desired doneness using a digital thermometer. Remove from the grill and rest about 10 minutes, covered loosely with foil. Move to a cutting board and slice.