

# Inexpensive Grill-Roasted Beef with Garlic and Rosemary

## Instructions

- \* Top sirloin roast is our first choice for this recipe. If you're unable to find it in the grocery store, other good options are top round and bottom round. Or, you can use a chuck roast, but cook it to medium so that some of the abundant intramuscular fat renders out. (Chuck roast often comes tied; leave the twine on for cooking and carving, and remove it as you slice the roast. However, if the roast is held together by elastic netting, remove the netting and tie the roast with regular kitchen twine.) The eye round is our least favorite but still acceptable option; this very lean roast has a subtle flavor.

### Prepare Ingredients

- 1. Peel and mince 6 garlic cloves. You should have about 2 tablespoons.
- 2. Mince enough rosemary to yield 2 tablespoons.

### Season Roast and Refrigerate

- 3. Combine garlic, rosemary, 4 teaspoons kosher salt, and 1 tablespoon pepper in small bowl.
- 4. Sprinkle all sides of top sirloin roast evenly with salt mixture.
- 5. Wrap roast with plastic wrap.
- 6. Refrigerate roast for 18 to 24 hours. (If using gas grill, proceed to step 15.)

### Prepare Charcoal Grill

- 7. Open bottom grill vent fully.
- 8. Light large chimney starter half filled with charcoal (3 quarts, about 50 briquettes).
- 9. Allow to burn until coals are fully ignited and partially covered with thin layer of ash, about 15 minutes.
- 10. Arrange coals over one-third of grill.
- 11. Position cooking grate over coals.
- 12. Cover grill and heat grate until hot, about 5 minutes.
- 13. Scrape grate clean with grill brush.
- 14. Dip wad of paper towels in vegetable oil; holding wad with tongs, wipe cooking grate. (Proceed to step 19.)

### Prepare Gas Grill

- 15. Turn all burners to high, close lid, and heat until hot, about 15 minutes.
- 16. Scrape grate clean with grill brush.
- 17. Dip wad of paper towels in vegetable oil; holding wad with tongs, wipe cooking grate.
- 18. Reduce primary burner to medium and turn off all other burner(s).

### Cook Roast

- 19. Place roast over hot part of grill and cook until well browned on all sides, about 10 minutes.
- 20. Meanwhile, punch fifteen 1/4-inch holes in center of 13 by 9-inch aluminum roasting pan in area roughly same size as roast.
- 21. Once browned, place beef in pan over holes.
- 22. Set pan with roast on grill over cool side.
- 23. Cover grill. (Open lid vent halfway and position vent over meat if using charcoal.)
- 24. Cook roast for 20 minutes, then rotate pan 180 degrees.
- 25. Continue roasting, opening lid as seldom as possible, until center of roast registers 125 degrees (for medium-rare) or 130 degrees (for medium), 20 to 40 minutes.

### Rest and Slice

- 26. Transfer meat to wire rack set on rimmed baking sheet.
- 27. Tent loosely with foil and let rest for 20 minutes.
- 28. Transfer meat to carving board and cut across grain into thin slices. Serve immediately.

Total Time: 20 hours

Preparation Time: 15 minutes

Active Cooking Time: 1 hour, 30 minutes

Yield: 6 to 8 servings  
Make Ahead: Serve immediately  
Difficulty: Intermediate

## Ingredients

- 4 Teaspoons kosher salt
- 6 garlic cloves
- 2 Tablespoons minced fresh rosemary leaves
- 1 Tablespoon ground black pepper
- 1 top sirloin roast (3 to 4 pounds) \*
- vegetable oil for cooking grate

## Tools

- Cutting board
  - Chef's knife
  - Measuring spoons
  - Plastic wrap
  - Charcoal or gas grill \*
  - Large chimney starter \*\*
  - Charcoal briquettes \*\*\*
  - Matches and newspaper \*\*\*\*
  - Paper towels
  - Tongs
  - 13- by 9-inch disposable aluminum roasting pan \*\*\*\*\*
  - Kitchen shears
  - Instant-read thermometer
  - Wire rack
  - Rimmed baking sheet
  - Carving board
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- \* The equipment review listed is for charcoal grills, if you are interested in a review for gas grills please visit the resources section.
  - \*\* Only needed if using a charcoal grill.
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  - \*\*\*\*\* The disposable roasting pan is for holding the roast as it cooks with indirect heat. The bottom and sides of the pan protect the roast against overcooking so that the roast is perfectly cooked from edge to edge.

