



Top Round Roast

This is a truly special recipe for dinner. It also makes fantastic French Dip sandwiches the next day!

Ingredients

1		Top Round Roast, 4 1/2-5 pounds
4	Cloves	Garlic, halved
1	Tablespoon	Fresh Thyme, chopped
2	Teaspoons	Sea Salt
1	Teaspoon	Oregano
1/4	Teaspoon	Sage
1/2	Teaspoon	Allspice
1/4	Teaspoon	Nutmeg
2	Teaspoons	Freshly Ground Black Pepper
2	Tablespoons	Olive Oil

Instructions

1. Preheat the oven to 400° F.
2. Place roast in a roasting pan, fat side up. With a small knife, make slits into roast. Press garlic inside roast and pinch closed. In a bowl, combine spices, salt, and pepper. Add oil to make a paste. Rub paste thoroughly into roast. Roast for 1/2 hour. Reduce temperature to 350° F and continue cooking until an instant-read thermometer inserted in the thickest part of the roast reads 135° F for medium-rare; an additional 40-50 minutes. Remove from the oven and let the roast stand for 15 minutes before carving.