Beef Round Tip Roast



Our Beef Round Tip Roast is exactly what you’re craving tonight. All you need for this recipe is a few kitchen staples and your NESCO 6 Qt. Roaster Oven. Enjoy tender, savory meat in no time. We recommend pairing this dish with homemade mashed potatoes or a vinaigrette salad.

Your Key Ingredient:

NESCO 6 Qt. Roaster Oven

Grocery Ingredients:

3 Tbsp olive oil
2 Tbsp cider vinegar
1 tsp browning sauce
1 Tbsp chopped chives
1 clove garlic, minced
1 tsp savory

1/2 tsp marjoram
1/4 tsp dry mustard
3 – 4 lb beef round or sirloin tip roast

Instructions:

1. Preheat **NESCO® 6 Qt. Roaster Oven** to 325º F.
2. Combine oil, vinegar, browning sauce, chives, garlic, savory, marjoram, and mustard in small bowl; stir until blended. Brush evenly over meat.
3. Set meat on rack in preheated cookwell. Cover and roast 1 hour and 40 to 50 minutes or until meat reaches 140º F (medium) on meat thermometer.
4. Brush meat with pan juices before slicing. Serves 6.