



Slow Roasted BBQ Beef Roast

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2 hrs 35 mins

Description

This BBQ roast beef can be described in just three words juicy tender and flavorful

Ingredients

- - 1 teaspoon Spanish paprika - 1 teaspoon salt - 1 teaspoon pepper - ¼ teaspoon dried rosemary - ¼ teaspoon dried thyme - 5 pounds boneless rump roast - 2 cloves garlic
- sliced

Instructions

1. Prepare an outdoor rotisserie grill for medium heat. Mix paprika
2. salt
3. pepper
4. rosemary
5. and thyme together in a small bowl. Cut slits on all sides of roast; insert garlic into slits. Rub spice mixture all over meat. Place roast on the preheated rotisserie and cook until an instant-read thermometer inserted into the center reads at least 145 degrees F (63 degrees C)
6. 2 to 5 hours. Let rest for 20 minutes before slicing.