

TISCHLER'S MARKET

Meat | Seafood | Deli

Choice & Prime Steaks, No Growth Hormones, No Antibiotics

ROAST BEEF AU JUS

**For any size roast:
Sirloin Tip, Standing Rib Roast, Rump Roast**

1. Let meat stand at room temperature for at least 1 hour before cooking
2. Pre-heat oven to 375°F
3. Rub roast with salt, pepper, and any other desired seasonings
4. Place roast fat side up in a shallow roasting pan and DO NOT cover or add water
5. Cook roast for 1 hour
6. After 1 hour, turn off the oven but DO NOT open the oven door until you are ready to serve the roast
7. 30-50 minutes before you are ready to serve the roast, turn on the oven again and set to 375°F. The roast will be brown and crisp on the outside, and pink all the way through after 30 minutes. If you want medium rare, remove roast after 30 minutes. If you want well done, remove roast after 45-50 minutes.
8. Try to have at least 1-1.5 hours elapse between the first and second cooking times. If you are going to be gone all day, cook the roast early in the morning for the first time, and at dinner for the second time.

15412 S. Route 59, Plainfield, IL 60544
(815)267-3146
tischlersmarket.com