

CERTIFIED ANGUS BEEF® TOP SIRLOIN ROAST

*READY TO COOK



ROAST READY - RESTAURANT QUALITY - PERFECT FOR YOUR FAVOURITE RECIPES
PACKAGED 2 ROASTS PER CASE | 2 x 907GR (2LB EACH) | \$97.00 CASE

COOKING INSTRUCTIONS

Recommended Preparation	Chef's Suggestions
Thaw - Leave roast in plastic packaging and place in a dish or container under refrigeration to thaw overnight.	To speed thawing process, place roast (still in plastic package) into a container in sink under slow running cold water. Roast should be thawed within 1-2 hours
Prep - Once roast is thawed, remove it from plastic and pat dry with clean paper towels.	
Flavour - Season roast liberally with provided CAB spice package OR with your favourite seasoning to taste.	Use more seasoning than you think you need to ensure a well flavoured roast.
Cook - Position oven rack to middle of oven and Pre-heat to 425F. Place seasoned beef on a roasting pan with rack. Once oven is thoroughly heated, place roast and pan/rack in oven middle position. Cook roast for 10-15 minutes at 425F until roast is browned and crust begins to form. Reduce heat to 300-325F and continue to cook gently until roast reaches desired doneness(approx 25-35minutes).	1. Remove roast from oven when internal temperature is 10-15F degrees below desired doneness as roast will continue to cook after removed from oven. 120F - Rare, 130F - Med Rare, 140F - Med, 150F - Med Well, 160F Well Done 2. Line pan with parchment paper or foil to ease cleanup 3. Use a digital probe thermometer to verify temperature during cooking 4. Oven performance varies between appliances. Monitor roast carefully throughout cooking to ensure an exceptional dining experience.
Rest - Once roast reaches desired doneness , remove from oven and allow to cool on rack for a minimum of 10 minutes.	Do NOT skip the REST step to ensure a more moist and enjoyable roast.
Serve - Carve roast to desired thickness and serve with your favourite accompaniments. Roast will serve approximately 4 main course sized portions.	Leftovers make fantastic sandwiches, wraps and more!

Alternatives

Cook - This sirloin makes a fantastic BBQ, Rotisserie or Smoker option too. As with the oven cook method, start with High heat to brown the roast and then reduce to a gentle or indirect heat to finish to desired doneness.

Portioning - this roast is ideal for steaks too! Cut roast, against the muscle grain, into even thickness steaks, season and cook using your preferred method.



SEASON YOUR ROAST WITH CAB® SPICE PROVIDED OR WITH YOUR FAVOURITE SEASONING.



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150F - Med/Well - 160F Well Done