

# 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) | \$59.00 CASE

## COOKING INSTRUCTIONS

Recommended Preparation	Chef's Suggestions
<b>Thaw</b> - 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
<b>Prep</b> - Once roast is thawed, remove it from plastic and pat dry with clean paper towels.	
<b>Flavour</b> - 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.
<b>Cook</b> - 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).	<ol style="list-style-type: none"> <li>1. <b>Remove roast from oven when internal temperature is 10-15F degrees below desired doneness</b> as roast will continue to cook after removed from oven. 120F - Rare, 130F - Med Rare, 140F - Med, 150F - Med Well, 160F Well Done</li> <li>2. <b>Line pan with parchment paper or foil to ease cleanup</b></li> <li>3. <b>Use a digital probe thermometer to verify temperature during cooking</b></li> <li>4. <b>Oven performance varies between appliances.</b> Monitor roast carefully throughout cooking to ensure an exceptional dining experience.</li> </ol>
<b>Rest</b> - 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.
<b>Serve</b> - 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.



120F - Rare, 130F - Med/Rare, 140F - Med  
150F - Med/Well - 160F Well Done