

Rare Roast Beef

For sandwiches, you'll need a small meat slicer.

Preheat oven to 425 degrees.

Rub beef with whatever spices you like. I use garlic powder & onion powder.

Place fat cap down in roasting pan. Put in the oven for 5 minutes per pound of meat.

Turn oven down to 325 degrees, pull the roast out and flip. Roast for an additional 1 hour and 10 minutes. If you want it a little less rare add an extra 5-10 minutes.

20 minutes to rest if eating right away. Otherwise, let cool on counter for 30 minutes, wrap and put in the frig overnight. Slice while cold to your desired thickness. Portion out serverings and put in freezer safe bags with wax paper or parchment paper between portions.