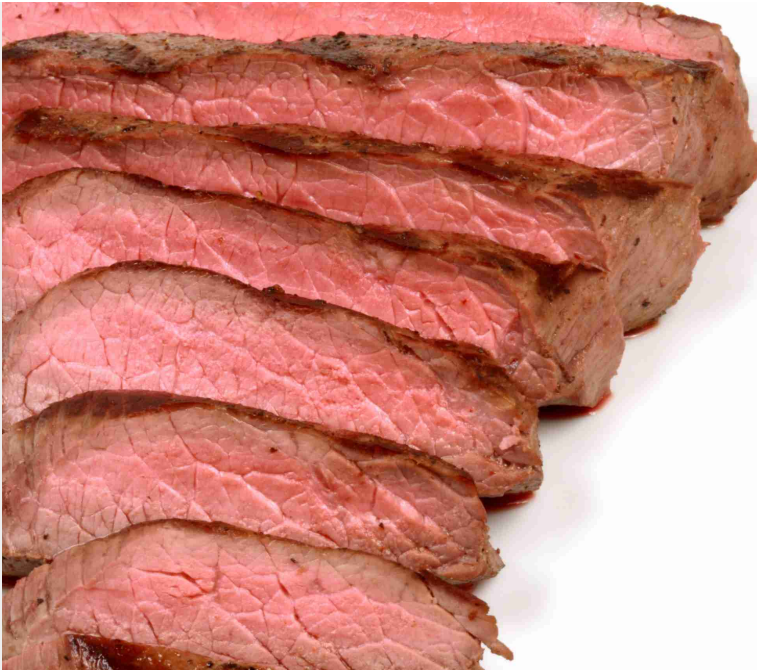


# TOP SIRLOIN LONDON BROIL

*Posted on July 5, 2023*



## INGREDIENTS

- Top Sirloin Roast
- Daniels Prime Rib Rub
- 2T Balsamic Vinegar
- 2T Worcestershire
- 2T Soy Sauce
- 1 Minced Shallot
- 3 Cloves Minced Garlic

## INSTRUCTIONS

1. Combine marinade ingredients, marinate roast in a plastic bag for 8-12 hours
2. Preheat oven to 325
3. Remove meat from marinade, coat generously with Daniels Prime Rib Rub
4. Place in a roasting pan, on a roasting rack, for approximately 15-20 minutes per lb, until temp reaches 125 for medium-rare, 135 for medium, or 155 for well-done
5. Allow to rest for 10-15 minutes before slicing thin and serving

**\*\*Chef's Tip:** *Instead of a roasting rack, chop carrots, celery, and onions into large chunks, toss with a bit of oil, salt, and pepper, and place them in the bottom of your roasting pan. Place your roast on top of the veggies. This elevates your roast, and gives you a delicious side of veggies to go with it!\*\**

*\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness*