



**THE  
BUTCHER  
SHOPPE**

## 24 Hour Roast Beef

### Ingredients

1 Roast Beef

*A large boneless roast works best. The best choice would be a well marbled rolled rib roast or a rolled rump roast with suet - other boneless cuts could be substituted. It's so good. Figure almost a pound per adult serving. The secret is in the cooking - start today so you can have roast beef tomorrow.*

### Preparation

Cook the roast uncovered in a shallow baking dish for 24 hours. Cook at 250° for the first hour. Cook at 150° for the next 22-1/2 hours, and cook at 250° for the last half hour before serving. This will work for any medium to large sized roast. Don't worry, it will be done! Trim before serving and keep warm after slicing. If you have enough drippings - simply add piping hot water for beef au jus.