

CHILI-RUBBED BEEF ROAST

Chili, cinnamon and cocoa double as a marinade and rub for a beef roast that is sublimely juicy and flavorful. Select the freshest spices available, and don't be afraid to take your time on the roast.... let it sit for a bit in its rub before cooking, allow it cook slowly, and finally, give it a chance to rest after removing from the oven. Roasted sweet potatoes make a delicious accompaniment for the chilly evenings of early spring. Serves 6 to 8.

Ingredients:

| | |
|----------|--|
| 1 | Beef round (sirloin) tip roast, 3-4lbs. |
| 2 T | Ground chili powder |
| 1 T | Minced garlic |
| 2 t | Unsweetened cocoa powder |
| 1 t | Ground cinnamon |
| 1 T | Hot Monkey Chili Pepper Vodka |
| 1 T | Olive oil |
| 2 ½ lbs. | Sweet potatoes, peeled, cut into 1-inch pieces |
| To taste | Salt and pepper |

Directions:

1. Heat oven to 325 F.
2. Combine dry ingredients in a small bowl, and add oil and vodka to make a paste. Reserve 2 tablespoons for potatoes.
3. Press remaining rub mixture evenly onto beef roast. Allow to sit, covered with plastic wrap or foil in the refrigerator for 1-3 hours.
4. Place roast on rack in shallow roasting pan. Insert oven-proof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover.
5. Roast in 325 F oven 1 ¼ to 2 hours for medium-rare, 2 ¼ to 2 ½ hours for medium.
6. One hour into cooking, combine reserved rub with sweet potatoes and toss to coat evenly. Place potatoes on a lightly greased baking sheet and place in oven. Roast for 1 hour before removing.
7. When the roast is finished, transfer to a carving board, tent loosely with aluminum foil, and allow to rest for 10-15 minutes.
8. Carve roast beef into thin slices; serve with potatoes.
9. Sprinkle with sea salt, to taste.

