

SMOKED BOTTOM  
ROUND ROAST

*Recipe by [platingsandpairings.com](http://platingsandpairings.com)*

PAIR WITH:

"MCGRATH VINEYARD"  
CABERNET SAUVIGNON



INGREDIENTS

- 3 pounds beef bottom round roast
- ¼ cup yellow mustard
- 1 Tablespoon kosher salt
- 2 teaspoons black pepper
- 1 Tablespoon garlic powder
- 1 Tablespoon onion powder
- 1 Tablespoon brown sugar
- ½ Tablespoon chili powder
- ½ Tablespoon paprika
- ½ teaspoon cayenne pepper

PREPARATION

- Remove the bottom round roast from the refrigerator 40 minutes prior to cooking it so it can come to room temperature.
- In a mixing bowl, whisk together the pepper, garlic powder, onion powder, sugar, paprika, and salt. Using your hands, coat the entire roast with the mustard. Pat the dry rub into the layer of mustard to cover the roast. Set aside while you preheat your smoker.
- Preheat your smoker to 225-degrees.
- Place the beef in the smoker. Close the lid and smoke until the internal temperature registers 120 degrees for rare, 125 degrees for medium-rare, or 130 degrees for medium, about 2 hours.
- Remove roast from smoker and tent with foil. Allow to rest while you increase the temperature of your smoker to 425 degrees. (You can also do this in the oven.)
- Once the smoker is up to temperature, return the roast to the rack and sear until you reach your desired internal temperature, 130 degrees for rare, 135 for medium-rare, 140 for medium. This should take about 5-15 minutes, depending on your final desired temperature.
- Remove your roast to the cutting board and let rest for 15 minutes before thinly slicing.
- Enjoy!