

Roast Beef for 100 People

Ahappycamper.com or 208-736-8048

40 lb Beef, oven Roast Boneless (one roast or several small ones)

2 tbsp. Pepper, freshly ground

Preheated 17" Maca Dutch Oven to temp. 325 Deg. , place meat fat side up, without crowding and sprinkle with pepper. Insert a meat thermometer into the thickest part of the main roast. (NO water, or rack)

Roast 2-3 hrs. depending on the size of the roast(s). Take out of Dutch Oven and put on a cutting board. Tent with aluminum foil. Let stand for 20 min. before slicing. The roast temp. will increase about 10 deg. or in other words it will continue to cook during this standing time.

Approx 18 min. per pound for med. (base this on the weight of one roast only, if you are cooking several similar sized roasts.)

NOTE: Don't salt the meat, this will draw out the juices. A sprinkle of garlic powder is tasty. Do not stick a fork into the meat while cooking this will allow juices to escape and the meat to dry out and shrink more.

NOTE 2: A food service rep told me that a roast will shrink less, if it is cooked at a high heat 450 deg. for about 20 min. then the temperature lowered to 200 deg. for the remainder of the cooking time. This would take a longer in your Dutch Oven.

If you want to serve this hot put a 4 leg trivet under the lid of you 17". Turn it over so you are using the underside of the lid. Make sure the lid is hot or warm. Maca Lids stay warm quit a while!!