

How to Grill Roast Beef

- 1 4 to 5 lb. top sirloin roast

Roast Beef Rub

- 1 Tbsp freshly ground black pepper
- 2 1/2 tsp [Morton kosher salt](#)
- 1 tsp dried thyme
- 1 tsp dried oregano
- 1 tsp granulated garlic or garlic powder
- 1 tsp onion powder
- 1 tsp paprika

Creamy Horseradish Sauce (Courtesy of [natashaskitchen.com](#))

- 1/2 cup sour cream
- 2 Tbsp prepared horseradish, drained
- 2 Tbsp mayonnaise
- 1 Tbsp finely chopped chives
- 1 tsp apple cider vinegar
- 1/4 tsp [Morton kosher salt](#)
- 1/8 tsp freshly ground black pepper

1. Unwrap your top sirloin roast and place it on a piece of plastic wrap that is large enough to wrap the roast in.
2. Place the rub ingredients in a small bowl and mix to combine.
3. Sprinkle the rub evenly all over the roast.
4. Wrap the roast with a double layer of plastic wrap.
5. Place the roast on a plate to catch any leaks and refrigerate overnight.
6. **The next day**; Combine ingredients for the creamy horseradish sauce and place it in the refrigerator while your roast cooks.
7. **To grill the roast in a kettle grill with charcoal**; If you're using a 22" kettle grill, the most popular size, place 50 charcoal briquets in the grill and light. When the coals are ready, push them to one side of the grill. Place a drip pan on the charcoal grate next to the coals. I do this after I clean the grate. Add 16 more briquettes every hour.
8. **To grill the roast in a gas grill**, turn all the burners on high for ten minutes to heat the grill. Turn off all the burners except the primary burner(s).
9. Your target temperature for either grill is 325°F-375°F. The lower the temp, the more evenly the roast will cook.
10. Remove your roast from the fridge and unwrap.
11. For a charcoal grill, place your roast over the drip pan. For a gas grill, place the roast over the side with the burners turned off.
12. Rotate the roast while cooking to ensure it cooks evenly. Face the roast's broadside towards the heat source for the first third of the cooking time. Then turn the opposite

side of the roast towards the fire for the second third of the cooking time. Turn the roast broadside again for the final third of the cooking time.

13. Grill for 15 minutes per pound until the roast reaches 120°F for rare, 130°F for medium-rare. The roast will rise in temperature about 5 degrees with a ten-minute rest. Don't let it rest too long, or it will overcook itself with the residual heat.

14. Slice and serve with the creamy horseradish sauce if desired. Enjoy!

