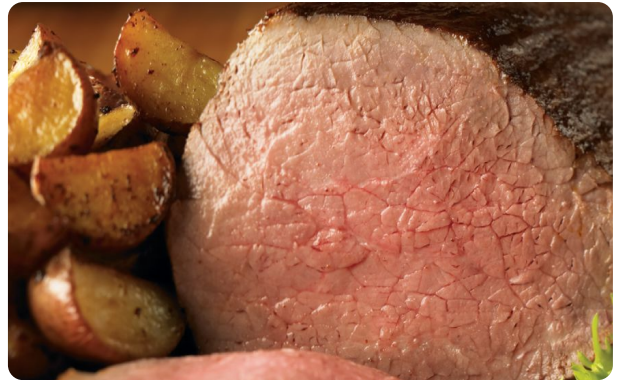


All your favorite barbecue flavors rubbed into a lean beef roast. Serve up with potatoes for your next meal.

[illegible]

2.00
Hours



8
Servings



42 Cal



37g
Protein

[illegible]

[illegible]

2 teaspoons water

2 teaspoons water

2 teaspoons water

2 teaspoons water

2 teaspoons water

1-3/4 pounds small new red potatoes, cut into 1-1/2-inch pieces

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

3 tablespoons packed brown sugar

[illegible]

[illegible]

3 tablespoons packed brown sugar

2 teaspoons cider vinegar

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

COOKING

1. Heat oven to 325°F. Combine BBQ Rub ingredients in small bowl. Reserve 2 tablespoons rub for potatoes. Press remaining rub mixture evenly onto beef Roast.

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299. Remove Roast when meat thermometer registers 135°F. Transfer to carving board; tent loosely with

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448. Meanwhile, combine reserved rub with 2 teaspoons water in large bowl. Add potatoes; toss to coat evenly. Place potatoes on metal baking pan and lightly spray with cooking spray. Cover with aluminum foil and roast for 1 hour. Uncover potatoes; stir and continue roasting 10 to 15 minutes or until tender.

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Place potatoes on metal baking pan and lightly spray with cooking spray. Cover with aluminum foil and roast for 1 hour. Uncover potatoes; stir and continue roasting 10 to 15 minutes or until tender.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		6g	70mg		26g	37g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com