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# Rump Roast with Roasted Vegetables

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com)*

Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 20 minutes

**1 3-4 lb. rump roast, trimmed**  
**1 package Char Crust Roto Roast Rub**  
**2 Idaho potatoes, peeled and cubed**  
**4 carrots, peeled and sliced**  
**1 pound celery, chopped**  
**2 onions, chopped**  
**3 cloves garlic, minced**  
**2 tablespoons olive oil**  
**salt and pepper, to taste**  
**1/2 cup red wine**  
**2 cups beef broth**  
**3 tablespoons cornstarch, add to 1/4 cup cold water and mix**

Prepare the roast by rubbing the entire surface with Roto Roast. Preheat your oven to 350 degrees. Place the roast in a roasting pan and place in the center of the oven. Roast for 20 minutes per pound for medium-rare. Internal temperature should be 145 degrees.

Prepare the vegetables. In a skillet sauté the onions and garlic in 2 tablespoons of olive oil for 3-4 minutes. Add all of the remaining vegetables and salt and pepper to taste. Stir just to coat a bit with oil. When the roast has been in the oven for 30 minutes, add the vegetables to the roasting pan.

When your roast is done to your liking (145 degrees for medium-rare, 150 medium, 160 well done), remove the roast and set in a warm place and cover with aluminum foil for at least 10 minutes to rest. Place the vegetables in a serving bowl and cover to keep warm. Place the roasting pan on a burner. Deglaze the pan with the red wine. Add the beef broth. Scrape the sides and bottom of the pan with a spoon to loosen all the flavors. Bring to a boil and add corn starch slurry, whisking as you add. The sauce will thicken instantly.

To serve, carve your roast and plate. Add vegetables to your service plates and ladle sauce on or beside the roast.

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**Beef/Veal Entrees**