



**CHAIRMAN'S
RESERVE**



difficulty rating

servings: 8 | **prep time:** 30 minutes | **cook time:** 40 minutes | **cut:** round roast | **method:** smoke

cherrywood grilled top round roast

Grilled beef top round with subtle hints of cherrywood, basted with a blend of arugula and red wine vinegar with agave syrup and black pepper, finished with garlic compound butter.

INGREDIENTS:

- 1 *Chairman's Reserve*® beef top round roast (4-5 pounds)
- Cherrywood wood chips
- 1 cup arugula, packed
- ¼ cup red wine vinegar
- 1 cup olive oil
- 2 tablespoons agave syrup
- 2 teaspoons kosher salt
- ½ teaspoon cracked black pepper
- 2 tablespoons roasted garlic
- ¼ cup unsalted butter, softened

DIRECTIONS:

1. Heat an outdoor grill or smoker on low. Using charcoal, heat the coals until they become white. Soak cherrywood chips in water for 15 to 30 minutes. Spread the wood chips over the coal or use a smoke box.
2. Combine the arugula, vinegar, oil, agave, salt and pepper in a blender or food processor. Separate the vinaigrette mixture into two bowls.
3. Place the roast into the smoker, cook for 1 to 2 hours or until the internal temperature reaches 135°F. Baste or brush one of the bowls of vinaigrette mixture over the roast during the cooking process.
4. Once the roast is finished, spread the remaining vinaigrette mixture over the roast. Combine the garlic and butter in a mixing bowl. When serving the roast, finish each portion with the garlic butter.

grilled green beans

INGREDIENTS:

- 2 cups halved green beans
- 1 cup halved fava beans
- 1 cup halved Romano beans
- 2 tablespoons sunflower oil
- 1 teaspoon sea salt
- ¼ teaspoon cayenne pepper
- 1 tablespoon natural yeast

DIRECTIONS:

1. Heat an outdoor grill over medium heat.
2. Toss the beans with the oil, salt and pepper. Cook on the grill until charring begins on the beans, about 5 to 10 minutes.
3. Finish with yeast.

top round: servings: 8 | calories: 340 | total fat: 14g | sodium: 210mg | total carbohydrate: 1g | protein: 52g
green beans: servings: 8 | calories: 80 | total fat: 4g | sodium: 300mg | total carbohydrate: 10g | protein: 4g