



Christensen Ranch **BEEF WET RUB**

Ingredients

- 3 Tbsp Olive Oil
- 2 Tbsp Paprika
- 2 Tbsp Light Brown Sugar or Honey
- 1 Tbsp Kosher Salt
- 1 Tsp Black Pepper
- 2 Tsp Christensen Ranch Coffee Chili Seasoning
- 1 Lime, Zested

Roast Variation Ingredients

- 1 Christensen Ranch Chuck or Bottom Round Roast
- 2 Onions, Sliced
- 4 Carrots, Cut Into 2" Pieces
- 2 Cups Beef Stock
- 2 Cups Red Wine
- 6 Springs Fresh Thyme
- 1-2lbs Russet Potatoes, Cubed

Directions

1. Make a paste with the olive oil, paprika, brown sugar or honey, coffee chili seasoning, salt, and the zest of one lime.
2. Rub generously on the London Broil, Back Ribs, Tri Tip Steak, Chuck Roast, Bottom Round Roast, Brisket, or your favorite cut of Christensen Ranch beef. Refrigerate for several hours.
3. Allow meat to come to room temperature before grilling, smoking, or roasting and cook to desired doneness.

Roast Variation Directions

1. Drizzle 5 Tbsp of olive oil into the roasting pan and sear the roast on all sides over high heat.
2. Remove the meat to a plate.
3. Lower the heat to medium and sauté the onions and carrots. Add beef stock, red wine, and fresh thyme.
4. Add the roast to the pan, and cook covered for 2 hours.
5. Add russet potatoes. Continue to roast, uncovered, for 30-45 minutes until the potatoes and meat are fork-tender.