

# Roasting a Top Sirloin Roast

4 lbs Sirloin roast  
3 tbsp. Borsari seasoning  
Olive Oil

Optional: Make slits with a knife and insert garlic cloves or fresh rosemary in it for extra flavor.

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Bring roast to room temperature.

Preheat oven to 375 °F.

Rub Olive Oil and sprinkle with Borsari seasoning to cover all sides.

Place in roasting pan and roast for 15 minutes per pound at 375 °F until it reaches internal temperature of 135 °F for medium rare.

Take out of the oven, cover it and let it rest for 15 minutes before slicing t thin and serving with our Chef Prepared Mashed Potatoes.