

# Roasted Wagyu Beef Top Round

**\*Prep Roast the night before cooking\***

## Ingredients:

- 1 Wagyu Beef Top Round Roast (5-6lbs)
- 2 Sweet Onions, peeled and thinly sliced
- 2 Tbsp. Olive Oil
- 1 Cup Red Wine of your choice
- 1/2 Cup Demi-Glace or reduced beef stock for gravy
- 2 sprigs of thyme

## Seasoning Ingredients:

- 2 Tbsp. Salt
- Cracked Black Pepper, as needed (~2Tbsp.)
- 4-6 Cloves of Garlic, crushed and chopped
- 1/4 Cup Olive Oil

## Degree of Doneness:

Rare	128-132°F
Medium Rare	132-138°F
Medium	138-142°F
Medium Well	142-148°F
Well Done	152-165°F

## Preparation Instructions:

- Thaw the Wagyu Roast in the refrigerator until ready to use. Mix seasoning ingredients in a small bowl. Rub seasoning on roast until it is coated. Let Roast sit overnight (covered) in the refrigerator to allow it to absorb the seasoning.

## Cooking Instructions:

- Preheat oven to 425°F
- Drizzle oil in a roasting pan, add onions to bottom of pan and then place the Roast on top of the onions
- Place the Roast in the oven at 425°F for 20 minutes and then reduce the temperature of the oven to 220°F and continue cooking for 45 minutes to 1 hour. This should bring your roast to a medium to medium rare with an internal temperature of 135°F. Pull the roast from the oven when it is 5-8°F below your desired degree of doneness. Cover with aluminum foil and let it rest until it has achieved your desired temperature.
- Once Roast is ready, place on a cutting board to be sliced. Take the roasting pan with the onions and add red wine to deglaze the pan. Reduce to half (~3-4 minutes) and then add the Demi-Glace and thyme. Continue to reduce until it has reached your desired consistency then season with salt to taste.

