



SPICY EYE OF ROUND ROAST (Gourmet Seasoning)

- 5 ounces canned tomato juice
- ¼ cup lemon juice
- 7 ounces of Cattle Boyz Original BBQ Sauce
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon ground allspice
- ½ teaspoon chili powder
- 1 teaspoon Cattle Boyz Gourmet Seasoning
- 2 ½ - 3 pounds eye of round beef roast
- 4 bacon slices

Combine first 8 ingredients in blender or small bowl. Makes 1 ½ cups marinade. Place roast in large sealable plastic bag. Pour marinade over roast. Seal bag, Set bag in large bowl. Marinate in refrigerator for up to 48 hours, turning occasionally. Drain and discard marinade. Secure bacon slices over top of roast with wooden picks. Preheat barbecue to high. Place roast on grill over drip pan using indirect heat cooking method, for about 40 minutes until roast and bacon are well browned. Reduce to medium heat. Close lid. Cook for 40 to 50 minutes until roast tests medium or medium rare. Roast may be tough if overcooked. Let stand for 10 minutes before slicing very thinly. Marinate this for a long time for the most flavour. Serves 8