

Bacon Topped Beef Cross Rib Roast



Category: Entrée

Cuisine: American

Method: Smoking (Cooking)

Suitable For: Low Carb Diet

Time: 5 Hours

Yield: 8 Servings

Source: <https://www.smoker-cooking.com>

Recipe By: SmokerBill

Cooked to medium-rare, this smoked bacon wrapped cross rib roast is delicious. You will certainly enjoy it's flavor!

Ingredients and Instructions

- One beef cross rib roast, 3 to 4 pounds
 - One 12 ounce package of bacon
 - 2 teaspoons kosher salt
 - 2 teaspoons onion powder
 - 2 teaspoons sweet paprika
 - 1 teaspoon coarse ground black pepper
 - 1 teaspoon garlic powder
 - 10 Toothpicks
1. Preheat smoker to 275°F, using oak or apple wood chips for smoke.
 2. Season cross rib roast with the dry ingredients.
 3. Wrap the roast with bacon, securing with toothpicks.
 4. Place roast in the smoker.
 5. Cook for 3 hours, or until internal temperature reaches 130°F.
 6. Remove roast from smoker and allow to rest for 20 minutes.
 7. Slice thinly to serve.

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