

“Dime Back” Top Round with Chimichurri Sauce

recipe developed by The Clever Cleaver Brothers®

2 pound piece of top round beef

Dry Rub

1 teaspoon garlic powder
1/4 teaspoon cayenne pepper
1/2 teaspoon salt
1/4 teaspoon black pepper

Chimichurri Sauce

1 cup rough chop parsley
6 cloves minced garlic
1 tablespoon dried oregano
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 cup diced onion
1/4 cup red wine vinegar
1/2 cup extra virgin olive oil
1 teaspoon Cholula® Hot Sauce

1. In a container, combine the Dry Rub ingredients. Cover tightly and set aside.
2. Place the top round roast on a cutting board and, beginning at one end of the roast and about an inch from the cutting board, cut a horizontal incision about one inch deep. As you cut from one end of the roast to the other, pull back the meat.
3. Once you've cut the entire length of the roast, return to the beginning of the cut and cut deeper into the roast, while pushing the meat away with your free hand (as if you're unrolling a paper towel). Each time you'll want to cut in no more than one inch. Repeat until you've cut and “unraveled” the entire roast.
4. Rub both side of the roast and place in a resealable plastic bag. Refrigerate for a minimum of three hours (overnight is best).
5. Place the Chimichurri ingredients into a blender and pulse until mixture is blended but not pureed. Place in a container and refrigerate until needed.
6. Preheat grill to medium-high heat. Place on meat and cook until it reaches your preferred level of doneness. The rule of thumb with beef is cook for 12 minutes per inch of thickness. But, of course, all grills with vary.
7. Remove sauce from the refrigerator and remove meat from the grill. Slice, place on plates and top with Chimichurri Sauce. Enjoy! Makes four servings.

TAILGATE TIP: If you plan to enjoy this away from home, we recommend that you prep everything at home through Step #5. Transport these prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #6 at your event.

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