

Wedding Day Smoked Beef Eye of Round

Beef Eye of Round, sometimes also known as the “Poor Man’s Prime Rib”, is a cut that has a special place in our heart. None other than this cut of beef is what John and Kelsey served as their wedding meal! It brings back memories of that day and since then my sister also served beef eye of round at her wedding, it is a family favorite! It’s fancy enough for a holiday party or for a Sunday comfort meal after church with the family.

Prep Time: Thaw your Eye of Round overnight in the refrigerator or for a faster thaw place in cold water

Cook Time: 6 - 8 hours

Equipment: Smoker

Ingredients:

- **2-3lb Native Acres Beef Eye of Round**
- Your favorite dry rub
- Salt and Pepper

Directions:

1. Fire up the smoker and set to 250 – 280 degrees
2. Once the smoker is pre-heated place the beef eye of round directly on the rack for 1 hour.
3. This will color up the meat.
4. Remove the meat and turn smoker down to 140 degrees.
5. Season the meat with your favorite dry rub and put pack on the smoke for 3-5 hours or until the internal temperature reads 140 degrees for medium rare.
6. Let the beef rest for 10 minutes after taking the beef off the smoker to release the juices
7. Cut thin (like a prime rib)
8. Garnish with fresh parsley, and serve with mashed potatoes and Au Jus Sauce.
9. Eat & Enjoy! 😊

Notes:

- Recommended sides: Mashed Potatoes and Beef Au Jus Sauce.

