

RECIPE

Smoked Pikes Peak Roast



Equipment

- Hickory wood
- digital meat thermometer

Ingredients

- 3 lbs Pikes Peak roast
- 2 tbsp olive oil

Dry Rub

- 2 tbsp brown sugar
- 1 tbsp ground black pepper
- 1 tbsp smoked paprika
- 1 tbsp garlic powder
- 2 tbsp kosher salt

Preparation

1. Fire up your smoker to 225°F (107°C). Add hickory wood to coals or wood tray.
2. In a small bowl, combine the dry rub ingredients. Use a fork to remove or crush any lumps that may form.
3. Drizzle olive oil over the roast, making sure to get all of the sides
4. Cover roast with dry rub, applying liberally and rubbing into the meat. Work it into any crevices or folds along the meat surface.
5. Place the roast on the smoker grates and close the lid. Smoke over indirect heat until internal temperature is 130°F (55°C) for medium-rare, about 2 hours.
6. Let it rest for 10-15 minutes before carving into thin slices and serving