

Billie's Branding Roast

By Hugh and Billie McLennan

The McLennan Ranch, Kamloops, British Columbia

Billie says this roast is a favorite with their ranch's branding crew because it comes out tender, moist and tasty. She likes it too, because it is easy to prepare ahead of time, which allows Billie to look after her duties at the branding fire.

SERVES 30 to 40

1-16 to 18 pound roast (whole outside bottom)

Worcestershire sauce

Salt, pepper and garlic salt to taste

- Leave about $\frac{1}{4}$ inch fat on one side of roast. Sprinkle roast generously on all sides with Worcestershire sauce and plenty of salt, pepper and garlic salt. Wrap in tinfoil and make an enclosure that closes at the top as there will be a fair amount of juice when cooked. Place tinfoil-wrapped roast in a pan in a 150 ° F oven and forget about for 12 hours.
- When the branding is done, the beef will be done. Go to the kitchen, wash your hands, and sit down to eat. Serve hot beef on buns and use the juice for dipping or gravy.

