

Betty's Beef Sirloin Tip Roast with Vegetables and Gravy



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In this video, Betty demonstrates how to make Beef Sirloin Tip Roast with Vegetables and Gravy. The sirloin tip is slow-roasted in the oven and accompanied by browned potatoes, carrots, and onions. It is a great meal for the autumn season.

Ingredients:

2 ½-pound sirloin tip roast
salt, to taste
ground black pepper, to taste, optional (I did not use black pepper.)
4 medium potatoes, peeled and cut in half
4 medium carrots, peeled and cut in half
2 onions, peeled and cut in quarters
(2) 10.75-oz. cans beef broth
2 tablespoons cornstarch
½ cup water + additional water, as needed for gravy
sprig of parsley for garnish

Salt the top, bottom, and sides of the sirloin tip roast. (You may also add pepper, if you like.) Choose a roasting pan that your sirloin tip roast will fit into comfortably, without having a lot of extra space. Place a large piece of aluminum foil in the roasting pan and put your salted sirloin tip roast on top of the foil. Bring the foil in loosely and fit it together around the roast. Place the lid on the roasting pan. Place your roast into a 275 degree (F) oven, and allow about 4 hours for it to roast. Check on it after about 3 hours. When it is progressing nicely, you may remove the lid from the roasting pan and open the aluminum foil, so that your roast gets some browning. As your roast finishes off, bring 2 cans of beef broth to a boil on the stove and place your prepared potatoes, carrots, and onions in the boiling broth. Cook vegetables in beef broth over medium heat on stove until tender, but not falling apart. Remove vegetables from broth and cover with aluminum foil to keep warm. Now, remove your sirloin tip roast from the oven and place it on a cutting board. Slice a few slices, and place those, along with the remainder of the roast on a nice serving platter. Arrange cooked potatoes, carrots, and onions around the roast in a decorative manner. Cover with aluminum foil to keep warm. Now make your beef gravy. Use the juices from the roast, skimming off any grease and straining any extra debris remaining from the roast. Place roast juices in a pan on the stove. Mix 2 tablespoons cornstarch with ½ cup water and add to the juices. Bring to a boil slowly over low heat, stirring constantly. Add more water or leftover beef broth from the cooked vegetables until the gravy is of the desired consistency. Pour into a nice gravy boat. Remove aluminum foil from Beef Sirloin Tip Roast with Vegetables, add a sprig of parsley, and serve with your beef gravy. Delicious and hearty! --Betty ☐