

Garlic Rosemary Rotisserie Roast Beef

Savory, aromatic, and beautifully crusted with classic herb flavor



This garlic rosemary rotisserie roast beef delivers the rich flavor and succulent texture of a traditional Sunday roast with the irresistible aroma of slow-turning rotisserie cooking. Fresh rosemary, garlic, black pepper, and herbs form a fragrant crust that locks in moisture while creating a beautifully browned exterior. As the roast slowly rotates, the meat bastes in its own juices, becoming tender, flavorful, and deeply savory. Perfect for holiday dinners, elegant gatherings, or a comforting family meal, this roast pairs beautifully with roasted vegetables, potatoes, or a simple herb rice.

Ingredients

For the Roast

- 3–4 lb. beef roast
(top sirloin, eye of round, or sirloin tip work well)
- 1 tbsp olive oil
- 5 cloves garlic, minced
- 2 tbsp fresh rosemary, finely chopped
- 1 tsp kosher salt
- 1 tsp black pepper
- 1 tsp dried thyme
- 1 tsp smoked paprika (optional)
- 1 tsp Dijon mustard
- 1 tbsp Worcestershire sauce

Instructions

Prepare the Beef

Pat the roast dry with paper towels.

In a small bowl, mix:

- olive oil
- garlic
- rosemary
- salt
- pepper
- thyme
- paprika
- Dijon mustard
- Worcestershire sauce

Rub the mixture all over the roast, pressing it into the surface.

Cover and refrigerate at least:

- **2 hours**, or ideally
 - **overnight** for deeper flavor.
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Prepare the Rotisserie

Preheat rotisserie grill to about:

- **350°F–375°F**

Secure roast tightly onto the spit rod and balance it properly.

Cook

Rotisserie-cook until internal temperature reaches:

- **125°F** → rare
- **135°F** → medium-rare
- **145°F** → medium

Approximate cooking time:

- **1¼ to 2 hours**, depending on size and grill temperature.

Use a meat thermometer for accuracy.

Rest the Roast

Remove roast from rotisserie and tent loosely with foil.

Rest:

- **15–20 minutes**

This keeps the juices inside the meat.