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500°F Eye-of-Round Roast

The easiest roast you'll ever cook.

Prep: 5 minutes

Cook: 2-1/2 - 3 hours

Servings: Serves 4-6

1 eye of round roast (2-3 pounds)



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- ▶ Preheat oven to 500°F.
- ▶ Season roast as desired; place on rack in shallow roasting pan. Do not add water or cover.
- ▶ Place roast in the preheated oven and lower temperature to 475°F. Roast at 475°F for 7 minutes per pound.
- ▶ Turn oven off and let roast sit in oven 2-1/2 hours. DO NOT OPEN OVEN DOOR DURING THIS 2-1/2 HOUR TIME PERIOD.
- ▶ Remove roast and slice thinly.