

# Elk Rump Roast with Chipotle Butter



Tender Elk Rump Roast

I've always been a supporter of using spices like cumin, coriander and paprika with my recipes and I've always been addicted to more spicier dishes that have a little extra added 'kick'. Truth be told, I carry a bottle of Tabasco in my purse wherever I go. And let me just say... it's come in handy on more than a few occasions. HAHAHA...

The dry rub is pretty versatile and can be used on other cuts of elk or venison if you don't have a roast in your freezer. If you have time, I recommend making the Chipotle Butter and melting it over the top of the grilled meat. It really adds an extra richness and 'Kick' to each and every bite.

If you have extra butter like we did, add it to some French bread and toast in the oven or use it when cooking breakfast, the next day. It's really great in scrambled eggs. ~Kristy

## Ingredients

- 1 Elk Rump Roast (Venison would work too)
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground pepper
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon cumin
- 1/2 teaspoon oregano
- 1 teaspoon garlic powder

## Chipotle Butter

In a bowl, mix together softened butter, chipotle peppers, adobo sauce, cumin and coriander. Roll out a piece of plastic wrap and place mixed butter in the center. Take one side of your plastic wrap and fold over the butter. Begin to roll the butter to form a round cylinder. Twist the ends and place the butter in the refrigerator to firm back up.

- 1 cube unsalted butter
- 2 chipotle peppers in adobo sauce, roughly chopped
- 2 tablespoons adobo sauce
- 1/4 teaspoon cumin
- 1/4 teaspoon coriander

## **Directions**

Mix all seasonings together and rub all over your elk rump roast. Let meat marinate for 12-24 hours in the refrigerator. Remove the elk rump roast and let sit on the counter for 30 minutes. Heat outdoor grill and barbecue meat turning a few times so not to burn. Remove the roast from heat when the internal temperature reaches 130°. Add a few slices of chipotle butter to the top of the roast and cover loosely with foil. Let the meat rest for 10 minutes. Slice the roast against the grain and serve with a side salad.

Elk Rump Roast Marinade Marinate Elk Rump Roast for 12-24 hours. Chipotle Butter. Use on sliced Elk or toasted French bread. Finish the sliced Elk Rump Roast with the Chipotle Butter. So good. That's our dog Sheldon giving me the look to hurry up so he can try to get any leftovers. Sorry Buddy... Elk Steak Salad. Nothing better than a fresh green salad to accompany your Elk Roast.