SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Herb-Crusted Wagyu Rump Roast with Savory Au Jus



A beautifully roasted Wagyu classic with aromatic herbs and rich, savory pan juices.

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Herb Crust • *Savory Au Jus* • *Ranch Raised*

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SUNDAY RIVER RANCH

Herb-Crusted Wagyu Rump Roast

with Savory Au Jus

PREP 20 MIN • COOK 60–100 MIN • REST 15 MIN • SERVES 6

INGREDIENTS

- ☐ 2½–3 lb Sunday River Ranch Wagyu rump roast
- ☐ 1½ tsp kosher salt; 1 tsp cracked black pepper
- ☐ 2 tbsp olive oil; 3 cloves garlic, minced
- ☐ 1 tbsp chopped fresh rosemary; 1 tbsp fresh thyme
- ☐ 1 tsp Dijon mustard
- ☐ 1 cup low-sodium beef stock; ½ cup dry red wine
- ☐ 1 small shallot, minced; 1 tbsp unsalted butter
- ☐ Optional: roasted potatoes and carrots to serve

COOKING DIRECTIONS

1. **Prepare the roast.**
   Pat dry. Season with salt and pepper. Mix garlic, herbs, Dijon and 1 tbsp oil.
2. **Sear for flavor.**
   Heat remaining oil in an oven-safe skillet. Brown roast on all sides, 6–8 minutes total.
3. **Roast gently.**
   Rub with herb mixture. Roast at 325°F until the center reaches your desired

   temperature. Start checking after 45 minutes; timing varies by thickness.
4. **Rest and slice.**
   Rest loosely tented for 15 minutes. Slice thinly across the grain.
5. **Make the au jus.**
   Pour off excess fat. Soften shallot in skillet; add wine and simmer 2 minutes.

   Add stock, scrape browned bits, reduce slightly, then whisk in butter.
6. **Serve.**
   Spoon warm au jus over sliced Wagyu; serve with roasted vegetables.

RANCH TIP

Rump roast is leaner than ribeye: use a thermometer and avoid overcooking.

For medium, aim for a final temperature of 140–145°F after resting.

USDA recommends 145°F and a 3-minute rest for whole beef roasts.

Texas Raised • Exceptional Marbling • Ranch Raised

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