

New York Strip Roast



This roast is rubbed with garlic and a fresh herb paste and roasted medium rare. Make extra because the leftovers will make the best steak sandwiches you'll ever have!

Serves 10

Modified from epicurious.com

6 garlic cloves

2T spongy sage, dried

1t dried thyme

1T olive oil

2t salt

2t black pepper, freshly ground

6 pound boneless beef loin New York strip
roast, fat trimmed to 1/4"

With machine running, drop garlic into food processor and blend until finely chopped. Add sage, thyme, oil, salt and pepper and process until a paste forms.

Pat meat dry with paper towels. Rub meat all over with herb paste. Wrap tightly in plastic wrap and refrigerate at least 4 hours. Remove roast from refrigerator and let sit at room temperature at least 1 hour before baking.

Preheat oven to 450. Place meat, fat side up, on rack in roasting pan and roast 15 minutes. Reduce oven temperature to 350 and roast until meat thermometer inserted into the thickest part of the roast registers 130 for medium~rare, approximately 35 minutes.

Remove from oven and let sit 20 minutes. Slice into 1/2" thick slices.

Prepare Ahead Tip

Roast can be rubbed with paste, covered and refrigerated up to 24 hours.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com