

# Brykill Farms Roast Beef Dinner

1 Top Sirloin or Top Round Roast

5 cloves of garlic, 2 chopped, 3 slivered

2 tbs lemon juice

1/4-1/2 cup white or red wine

1/4 olive oil

1 tbs dijon mustard

1 tbs thyme

1 tbs coarsely ground black pepper

1 tbs rosemary

Toss marinade ingredients with garlic in a bowl large enough for roast. Using a small sharp knife, cut slits into roast, spacing them evenly over surface. Insert garlic slivers into slits.

Add roast to marinade, cover and refrigerate 6-24 hours, turning occasionally.

Preheat oven 450 degrees.

Remove roast from marinade, leaving herbs on roast. Place in roasting pan with a tablespoon of olive oil and roast for 10 minutes.

Reduce oven temp to 300 degrees, and continue to roast until meat thermometer inserted in several places registers 150 degrees (for medium-rare); about 1 1/2 hours for a 3lb roast.

After removing from oven, let stand for 10-15 minutes on a serving platter before carving. Add any collected juice from platter to roasting pan juices, add a cup of beef, chicken or mushroom broth and a splash of Worcestershire sauce and boil down a little for a lovely au jus.

Roast beef is so delicious served with garlic roasted mashed potatoes, buttery popovers and whatever vegetable looks good at your local farmers' market.

Enjoy!