



Balsamic Garlic and Tri-Pepper-Crusted Roast

Delicious and flavorful roast!

INGREDIENTS

From Weiss'

- 1 boneless beef chuck eye roast (3 to 4 pounds)

From your Grocer

GARLIC AND TRI-PEPPER RUB

- 2 tablespoons coarsely crushed or cracked mixed peppercorns (black, white, green and pink)
- 4 cloves garlic, minced
- 1/2 teaspoon salt

BALSAMIC SAUCE

- 1 cup balsamic vinegar
- 1/4 cup butter, softened
- 4 teaspoons all-purpose flour
- 1 cup beef broth
- 1/4 teaspoon coarse grind black pepper

PREPARATION

- Heat oven to 350°F.
- Combine rub ingredients in a small bowl and combine well.
- Press rub mixture evenly onto all surfaces of beef roast.
- Place roast, fat side up, on rack in shallow roasting pan.
- Insert ovenproof meat thermometer so tip is centered in thickest part of roast, not resting in fat.
- **Do not add water. Do not cover.**

WEISS BROS., INC. MEATS

- Roast in 350°F oven 1-1/4 to 1-3/4 hours for medium rare; 1-3/4 to 2-1/4 hours for medium doneness.

**Remove roast when meat thermometer registers 135°F for medium rare; 150°F for medium.*

- Transfer roast to carving board; tent loosely with aluminum foil.
- Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)
- Skim fat from drippings.

- Meanwhile, bring vinegar to a boil in small nonreactive saucepan i.e., not aluminum.
- Cook over medium heat 20 minutes or until reduced to 1/4 cup.
- Mix butter and flour in small bowl until smooth; set aside.
- Add broth, reserved drippings and pepper to saucepan.
- Gradually whisk in butter mixture until smooth.
- Bring to a boil.
- Reduce heat; simmer 1 minute, stirring constantly.
- Keep warm.

- Carve roast into thin slices. Serve with sauce.