

Holiday New York Strip Loin Roast

Preparation Time: 3 hours, 15 minutes.

Cook Time: 50 minutes



(photo by: Noel Barnhurst)

Ingredients

- 1 boneless Painted Hills Natural Beef New York Strip Loin Roast (4-5 lbs)
- 4 Garlic cloves
- 4 tsp. Fresh thyme
- 3 tsp. Olive or vegetable oil
- 4 tsp. Salt
- 1 1/2 tsp. Ground black pepper
- 1 tsp. Paprika (or to taste)

Directions

1. Fine chop garlic. Add thyme, oil, salt, pepper, paprika, and parsley; process until paste forms.
2. Pat meat dry with paper towel. Rub meat all over with herb paste. Cover; chill at least 3 hours. (Paste can be prepared 1 day prior-Keep refrigerated).
3. Preheat oven to 450°F. Place meat, fat side up, on rack in roasting pan. Roast meat 15 minutes. Reduce oven temperature to 350°F. Roast meat until instant-read thermometer inserted into thickest part of meat registers 130°F for medium-rare, about 35 minutes (or 140°F for medium, about 40 minutes). Remove from oven; let stand 20 minutes. Cut crosswise into 1/2-inch thick slices.
4. Decorate! Arrange slices on white platter. Spread extra parsley and paprika around outside of plate for a beautiful holiday display. Enjoy!

