

New York Striploin with Garlic-Herb Crust

Adapted from Trucchis.com

Get back in the groove of having Sunday family dinners! Round up the gang for this juicy entree. And pop the cork of a Cabernet Sauvignon to have a really good night!



[Photograph: trucchis.com]

Ingredients

- 4 garlic cloves
- 8 fresh sage leaves
- 4 teaspoons fresh thyme leaves
- 4 teaspoons olive oil
- 4 teaspoons salt
- 1½ teaspoons ground black pepper
- 1 4- to 5-pound boneless PHNB New York striploin roast, fat trimmed to ¼ inch

Directions

1. Place garlic into processor; blend until finely chopped. Add sage, thyme, oil, salt and pepper; process until paste forms.
2. Pat meat dry with paper towels. Rub meat all over with herb paste. Cover; chill at least 3 hours, or overnight.
3. Preheat oven to 450°F. Place meat, fat side up, on rack in roasting pan. Roast meat 15 minutes.
4. Reduce oven temperature to 350°F.
5. Roast meat until the thermometer 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 into ½-inch-thick slices.

