



GARLICKY ROAST BEEF



Day Before: Place Tenleytown Meat in refrigerator to defrost for 24 - 36 hours.

Prep Time: **15 minutes + 1 day**

Cook Time: **1.5 - 2 hours**

2 to 4 lb Tenleytown Meat Company roast (shoulder, round, rump...)

12 garlic cloves, peeled

1 1/2 tablespoons **kosher salt**

1/2 teaspoon **black pepper**

~~~**GRAVY**~~~

3 cups **milk**

2 tablespoons **all-purpose flour**

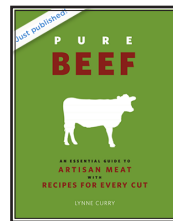
3 tablespoons **unsalted butter**, softened

Up to **24 hours** in advance, smash the **garlic** with the **kosher salt** and **pepper** into a paste using a mortar and pestle, knife, or food processor. **Rub the paste** all over the roast and put it on a rack in a **metal roasting pan**, fat side up. Refrigerate it until **1 hour** before roasting.

**Preheat oven to 300 degrees F.** Roast until internal-read thermometer reads **115 degrees F**, 1 1/2 to 1 3/4 hours, for **very rare**. For rare or medium rare, wait until the thermometer reads 120 or 125 degrees F, respectively. Transfer meat to cutting board, tent it with aluminum foil, and let it rest for at least **20 minutes** to reach its final serving temperature.

**GRAVY:** remove the rack, pour the **milk** into the **roasting pan**, and bring it to a boil on the stovetop over **medium heat**. Scrape up all the browned garlic bits. Use a fork to mash the **butter** and **flour** together in a small bowl until they are well blended. **Whisk** the butter mixture into the simmering liquid and cook until it **thickens** to coat the back of a spoon, about 3 minutes. Taste the gravy for **salt** and **pepper**, pour it into a small saucepan, and keep it warm over low heat. Slice the roast **1/4 inch thick** with a sharp slicing knife and serve with the hot gravy.

*makes 6 - 8 servings*



*Recipe courtesy of Pure Beef by Lynne Curry. "An essential guide to artisan meat with recipes for every cut."*



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