

Roast New York Strip Loin With Garlic-Herb Crust

Knowing I love to cook, my kids gave me a subscription to Bon Apétit for Christmas a few years ago. This crowd pleaser is from December 2000; guests always reach for seconds and ask for a 'doggy bag.' We order our meat from Dave's Market a couple of days ahead of when we are serving and pick it up the day before to marinate it overnight. Also, the herb crust is delicious, so we double the herbs for the crust.

Enjoy, Dave

Ingredients

- 4 garlic cloves
- 8 fresh sage leaves
- 4 teaspoons fresh thyme leaves
- 4 teaspoons olive oil
- 4 teaspoons salt
- 1 1/2 teaspoons ground black pepper
- 1 4- to 5-pound boneless beef loin New York strip roast, fat trimmed to 1/4 inch



Directions

With machine running, drop garlic into food processor; blend until finely chopped. Add sage, thyme, oil, salt and pepper; process until paste forms.

Pat meat dry with paper towels. Rub meat all over with herb paste. Cover; chill at least 3 hours. (Can be made 1 day ahead. Keep refrigerated.)

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 120°F for rare or 140°F for medium, about 40 minutes).

Remove from oven; let stand 20 minutes. Cut crosswise into 1/3-inch-thick slices. Arrange slices on platter.



Favorite family recipes; from our home to yours.

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