

# What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

## We'd like to propose a roast

*That's right, a roast! A big, beefy, flavorful roast that's sure to be a highlight of your holiday table. One that's cooked to perfection, with a flavorful crust and juicy center that's destined to make your guests "ooh" and "ahh."*

### Not that complicated

If you think you can't pull it off, think again. Roasting is truly one of the most simple cooking techniques, and it's easy to master. It only takes a few minutes to prep most roasts and, if you start with a high-quality, richly marbled cut, you generally don't need anything more than salt and pepper to make yours taste delicious.

If you're still skeptical, download our

Roast Perfect app (available in the iTunes Store or at Google Play). It has everything you'll need to create a roast about which you can boast, and be the host with the most!

Here's what it has to offer:

- ▶ How to choose the right roast for your table;
- ▶ How to tie a roast for even cooking;
- ▶ A simple yet foolproof roasting technique;

- ▶ A built-in timer that calculates cook time for your desired doneness; and
- ▶ A selection of recipes for roasts and side dishes.

The "Holiday Roast with Red Wine Reduction" is one of our favorites. The roast itself is about as simple — and delicious — as it gets. Plus it has extra pizzazz thanks to a red wine reduction that's easy to make, yet oh-so-flavorful. We suggest pairing it with the herbed stuffing recipe (also within the app). Together, they're savory and delicious.

Now that's a meal we'll raise a glass to.



## Holiday Roast with Red Wine Reduction

### Ingredients:

- 1 (3-lb.) CAB® brand ball tip (bottom sirloin) roast
- 2 tsp. kosher salt
- 1 tsp. fresh cracked pepper
- 1 bottle (750 ml) red blend wine

### Instructions:

1. Preheat oven to 450° F.
2. Place roast, fat side up, in roasting pan and season with salt and pepper. Cook in preheated oven for 15 minutes.
3. Reduce heat to 325° and continue cooking until roast reaches desired doneness, approximately 55 minutes for medium rare (125° to 130° on thermometer).

4. While roast is cooking, create a reduction by pouring wine in a heavy-bottomed sauce pan. Cook over medium heat until it thickens and reaches sauce consistency. **Tip: Watch bubbles carefully. While boiling, they will first increase in size and then go back to small bubbles. When a thin syrup consistency is reached, pour wine reduction into a small metal bowl to cool. Reduction can be stored in a squeeze bottle for up to six months.**
5. Remove roast from oven, tent loosely with foil and let rest for 15 minutes. Thinly slice roast across the grain and drizzle reduction on top to serve.

Serves 6.

