

What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

An Easter celebration

Spirits are high around these parts of town, and one can't help but think it has something to do with that little thing we like to call Spring. The weather changes, and what once lay dormant now blossoms in anticipation of warm days ahead. School and work routines are set, and all that's left to plan is that special Easter meal.

The celebrity roast

Brunch is a common option for Easter Sunday. Regardless of whether you gather the family together in the morning or afternoon, your protein choices likely depend upon family traditions and regional favorites. This year, however, consider an alternative — a new star for your show.

As much as tradition is a natural part of holidays, we say set some of that aside and entertain the possibility of something different this year. Why not give beef the center stage?

After all, the ground is making a fresh start; why shouldn't we?

A boneless rib roast is an elegant and mouthwatering entrée that tastes great. One roast can feed a small crowd of your treasured friends and relatives, or a whole

herd of children. A true selling point for us: It's easy to prepare.

Besides, you'll want to feed the gang a 'stick to your ribs' meal so they have plenty of energy for hoppin' down the bunny trail!

Follow one of these simple recipes for a fabulous holiday meal. We recommend accompanying the delicious roast with mashed potatoes — or try whipped sweet potatoes if you are feeling extra energized — with squash and fresh herbs. They're a favorite at many *Certified Angus Beef*® (CAB®) tables.

No matter what you do, what you eat or with whom you enjoy it, from all of us at CAB's culinary team, we want to wish you a happy Easter season.



Boneless Rib Roast

Ingredients:

- 1 (8-lb.) CAB® rib roast
- ¼ cup kosher salt
- 2 Tbs. freshly ground pepper

Instructions:

1. Preheat oven to 500° F. Season roast on all sides with salt and pepper.
2. Place on a roasting rack, fat side up and roast for 10 minutes. Turn heat down to 350° and continue roasting about 2 hours for medium (when thermometer registers 140° before resting) or until desired doneness. Because roast sizes vary, figure 12-15 minutes of roasting time per pound after initial sear.
3. Transfer roast to cutting board; loosely tent with foil and let stand 15 minutes. Slice roast across the grain. Serves 10-12.



Rotisserie Herb Tenderloin Roast

Ingredients:

- 1 (3-lb.) CAB® tenderloin roast
- 1 Tbs. dried oregano leaves
- 3 tsp. dried rosemary, crushed
- 1 Tbs. dried thyme

- 1 tsp. dry mustard
- 1 tsp. coarsely ground black pepper
- 2 tsp. coarse kosher salt

Instructions:

1. In a small mixing bowl combine oregano, rosemary, thyme, dry mustard, salt and pepper. Rub mixture evenly on roast and

place on rotisserie. Cook at 300° F for 1 hour and 40 minutes to an internal temperature of 130°.

2. Remove from rotisserie and allow to rest 10 minutes before slicing.

Chef's Note: This recipe is also excellent as a standard roast (without the rotisserie).

Serves 9 (4-oz. servings).

Easter