



Peppered Ribeye Roast

Makes 6 to 8 servings

Ingredients:

4 to 6 lbs Kirkland Signature™ Beef Ribeye Roast boneless
1 Tbsp fresh parsley, chopped
2 tsp coarse grind black pepper
2 medium garlic heads
2 tsp olive oil
1 cup reduced-sodium beef broth
2 Tbsp dry sherry
½ cup half-and-half
Fresh parsley, chopped (for garnish)

Instructions:

Preheat oven to 350 F. In a small bowl, combine parsley and pepper. Press evenly onto all surfaces of beef roast. Place roast, fat side up, on rack in a shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast beef at 350 F for 2 to 2¼ hours for medium rare, 2¼ to 2½ for medium doneness.

Cut approximately ¼ inch off the top of each garlic head, exposing cloves. Remove outer papery skin, leaving head intact. Place on a 12-inch-square of aluminum foil. Drizzle each with 1 tsp oil. Bring two opposite sides of foil over garlic. Seal with a double fold. Fold in open ends to seal. Place garlic in same oven as ribeye. Roast garlic 1¼ to 1½ hours, or until very soft and golden brown. Set garlic aside.

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Instructions:

Remove roast when meat thermometer registers 135 F for medium rare, 145 F for medium. Transfer roast to a carving board. Tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10 to 15 F to reach 145 F for medium rare, 160 F for medium.)

Squeeze garlic cloves from skins into small bowl. Mash with the back of a spoon. Combine roasted garlic, broth and sherry in a medium saucepan. Bring to a boil. Cook 10 to 11 minutes, or until reduced by half. Add half-and-half, reduce heat and bring to a gentle boil. Continue cooking 4 to 6 minutes, or until sauce is reduced to 1 cup, stirring occasionally. Keep warm. Carve roast into slices. Serve with garlic sauce. Garnish with additional parsley, if desired.

Recipe courtesy of BeefItsWhatsForDinner.com

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Ribeye Hash with Roast Leftovers

Makes 4 servings

Ingredients:

1 large sweet potato, unpeeled, cut into ½-inch cubes
1 medium yellow onion, chopped
1 Tbsp taco seasoning mix
¼ cup water
1 Tbsp vegetable oil
2 Tbsp reduced-fat or regular sour cream
1 tsp hot pepper sauce
2½ cups leftover Kirkland Signature™ Beef Ribeye Roast, cubed
Fresh cilantro, chopped

Instructions:

Combine sweet potato, onion and taco seasoning in a large nonstick skillet over medium. Add water. Cover and cook 8 to 10 minutes, or until water has evaporated, stirring once. Stir in oil. Continue cooking, uncovered, 4 to 6 minutes, or until potatoes are tender and begin to brown, stirring occasionally. Add beef to potato mixture. Continue to cook 5 minutes, or until beef is heated through, stirring occasionally. Add 1 to 2 Tbsp water, if needed to avoid sticking. Combine sour cream and hot sauce in a small bowl. Serve with sour cream mixture. Garnish with cilantro, if desired.

Recipe courtesy of BeefItsWhatsForDinner.com

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