



STRIP LOIN

Strip Loin Roast with Garlic and Herb Crust

Prep Time: 20 minutes

Total Time: 2 hours and 30 minutes

Cook Time: 50 minutes

Servings: 10

INGREDIENTS

1 3-4 lb Grass Run Farms® Strip Loin

CRUST

5 Garlic cloves

8 Fresh sage leaves

4 Tsp Extra virgin olive oil

1 ½ Tsp Fresh ground black pepper

4 Tsp Fresh rosemary leaves

4 Tsp Fresh thyme leaves

4 Tsp Kosher salt

PREPARATION

1. Pat strip loin dry with a paper towel.
2. Using a food processor, add garlic, rosemary, sage, thyme, olive oil, salt, and pepper; process until a paste forms.
3. Cover strip loin with garlic and herb crust paste. Place in refrigerator to absorb flavor for at least an hour or refrigerate overnight.
4. Preheat oven to 450°F. Place strip loin, fat-side up, on rack in a roasting pan.
5. Roast strip loin uncovered for 15-20 minutes. Reduce temperature to 350°F and continue roasting until instant-read thermometer registers 130°F for medium rare doneness (approximately 35 minutes).
6. Remove the strip loin from the oven. Place strip loin on a clean plate or platter. Tent with foil and let rest 7-10 minutes.
7. Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare doneness or 160°F for medium doneness.
8. Remove foil and carve strip loin into slices. Season with salt and pepper, as desired.

Recipe Courtesy of Grass Run Farms
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