

Roast Beef with a Classic Breadcrumb, Garlic & Herb Crust

<http://userealbutter.com/2008/02/13/crusted-roast-beef-recipe/>
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1 5-pound boneless strip loin roast or 5- to 6-pound top sirloin roast with cap removed, trimmed if necessary, patted dry
kosher salt
fresh ground pepper
2 tbsps vegetable oil
1 cup coarse fresh breadcrumbs, preferably from a baguette (I used 2 cups)
4 cloves garlic, minced
2 medium shallots, minced
1 tbsp fresh thyme, chopped
1 tbsp fresh marjoram, chopped (I omitted)
3 tbsps melted unsalted butter (I used 4 tbsps)
1/3 cup Dijon mustard

Let the roast sit at room temperature for 30 minutes. Position a rack in the middle of oven and heat to 400°F. Put roasting rack in a roasting pan or heavy-duty rimmed baking sheet (line pan with foil for easier cleanup). Season the roast liberally with salt and pepper on all sides. Turn on exhaust fan. Heat oil in large sauté pan over medium-high heat. When oil is hot, brown meat on all sides, including ends, about 4 minutes per side (I am impatient, I seared for 2 minutes on all sides). Transfer meat to roasting pan. Set aside while preparing crust. In medium bowl, combine bread crumbs, garlic, shallots, thyme, marjoram, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Pour melted butter over mixture and toss to combine. Smear the mustard all over the roast (I cover the bottom too). With hands, press breadcrumb mixture all over the roast into the mustard. Roast the beef until instant-read thermometer inserted in the thickest part reads 125°F for medium rare, about 60 minutes for strip loin roast or 60-80 minutes for top sirloin roast, depending on thickness. Check the crust often. When it is golden brown, tent the roast with foil to prevent burning. Remove roast from oven and let meat rest for 10-20 minutes before carving across the grain, into 1/2 inch thick slices.

Port Reduction Sauce

fond from searing the beef
1-2 cups port
1-2 tbsps unsalted butter

Heat the pan with the fond over medium high to high flame. Pour in the port and watch it steam off. Use a wooden spoon to rub at the fond while the port is boiling. You should “clean” the entire pan so the fond is suspended in the port. When the volume has reduced by half, add a pat of butter. Stir the butter in and continue to reduce until the sauce is thick enough to your liking. Remove from heat and serve with roast.