

Classic Sunday Roast Beef Dinner paired with Davis Estates Zephyr

INGREDIENTS:

Roast Beef

4-pound boneless rump roast
1 tablespoon extra-virgin olive oil
8-10 slivers garlic (3 to 4 cloves, sliced in half or into thirds)
Salt and pepper
Garlic powder

Gravy

1 cup beef broth
¼ cup juices from roast beef (canola oil or butter if needed)
¼ cup flour
Salt and pepper

SERVES: 6-8

Horseradish Mashed Potatoes

3 pounds russet potatoes, peeled and diced
Salt and White Pepper
¾ cup butter
1 cup milk
3 tablespoons prepared horseradish

Haricot Verts with Bacon and Mushrooms

1-pound haricots verts, (French green beans) trimmed
4 oz. bacon, coarsely chopped
1 tablespoon butter
8 ounces cremini mushrooms, thinly sliced
¼ cup minced shallots
Salt and black pepper

METHOD:

Roast Beef

- Salt and pepper the beef the night before and leave it uncovered in the refrigerator.
- Remove beef from the refrigerator 2 hours before cooking and allow it to come to room temperature, this helps uniform cooking.
- Preheat oven to 375°F.
- Use the tip of a sharp knife to make 8 to 10 small incisions around the roast. Put a sliver of garlic into each cut. Rub the roast with olive oil and sprinkle garlic powder over top.
- Place the roast, fat-side up in a roasting pan and cook 30 minutes. Then lower the heat to 225°. Cook for 1 ½ hours to 2 hour depends on shape/thickness of roast. I start checking the temperature with a meat thermometer after the first hour. I find after it reaches 105°F, it rises quickly.
- Remove the roast from the oven when the internal temperature of the roast is 125° to 130°, for medium rare.
- Place the roast on a plate and tent it with aluminum foil to keep it warm. Let it rest for 15 to 20 minutes before cutting.
- Pour any accumulated juices into gravy.

Gravy

- Pour off the fat from roasting pan into a measuring cup, you will need a ¼ cup of fat. You may need to add canola oil or even butter to make a ¼ cup.
- Place empty drained roasting pan on stove over medium high heat. Deglaze the pan by pouring in some beef broth and scraping the bottom of pan to loosen any bits.

Classic Sunday Roast Beef Dinner paired with Davis Estates Zephyr

- In another pot over medium heat add $\frac{1}{4}$ cup beef fat and $\frac{1}{4}$ cup flour whisk flour and let cook for a minute, then whisk in deglazed pan dripping. Season with salt and black pepper.

Horseradish Mashed Potatoes

- In a large pot, cover potatoes with water and season with salt. Bring to a boil and cook until potatoes are tender, 15 minutes. Drain and return to pot. Use a potato masher to mash potatoes until smooth.
- In a small saucepan over medium heat, melt butter with milk until warm. Pour mixture over potatoes and stir until creamy.
- Stir in horseradish and season with salt and white pepper.

Haricot Verts with Bacon and Mushrooms

- In a large pot bring 2 inches of salted water to a boil. Add the haricots verts and steam, tossing occasionally, until crisp-tender, about 2-3 minutes. Meanwhile, set up an ice-water bath in a large bowl. Drain the haricots verts, shock them in the ice water to stop cooking, and lay on towels.
- In a heavy-duty pot, cook the bacon over medium-low heat until golden and crisp, about 8 minutes. Using a slotted spoon, transfer to a paper-towel-lined plate and set aside.
- Raise the heat to medium high, add the butter to the bacon fat, and cook until melted. Stir in the mushrooms and shallots and cook until the mushrooms are golden brown.
- Turn the heat down to medium low, add the haricots verts. Cover and cook until heated through, about 5 minutes. Season to taste with salt and pepper.
- Transfer to a large serving dish, garnish with the bacon.

To Finish

Pile the mashed potatoes high, nestle the sliced roast beef alongside, spoon the warm gravy over the top, and finish with the haricot verts for a pop of color. Pour a generous glass of Davis Estates Zephyr and enjoy every comforting bite.