

BONELESS RIB EYE ROAST WITH GARLIC AND HERBS

THE INGREDIENTS

- 1 boneless rib eye roast (3 ½-4 pounds), tied
- 2 tablespoons extra virgin olive oil
- 2 tablespoons kosher salt (or to taste)
- 2 tablespoons coarsely ground black pepper (or to taste)
- 2 tablespoons unsalted butter
- 10 ounces pearl onions
- 2 cloves garlic, smashed
- ½ cup sherry
- 1 ½ cups low-sodium (or homemade) beef stock
- 1 tablespoon minced fresh rosemary
- 2 tablespoons minced fresh flat-leaf Italian parsley
- 3-4 tablespoons heavy cream

HORSERADISH CREAM

- ½ cup mayonnaise
- ½ cup sour cream
- 1-2 tablespoons horseradish (or to taste)

THE STEPS

1. **Make horseradish cream.** In a bowl, whisk together mayonnaise, sour cream, and horseradish. Season with salt and pepper. Cover with plastic wrap and refrigerate until ready to use (at least 1 hour in advance).
2. Preheat oven to 350°F.
3. Pat roast completely dry with paper towels. Season generously on all sides with salt and pepper.
4. Place your Stargazer Cast Iron 12-inch skillet over medium-high heat and add olive oil. Once the pan is hot and the oil is almost smoking, sear roast on all sides until browned (including both ends). Carefully transfer pan to the oven and roast for 1-1 ½ hours, until an instant-read thermometer inserted into roast registers 130°F (for medium rare). Roast will continue to cook as it rests. Remove from oven and transfer roast to a plate, tent with aluminum foil, and allow roast to rest while you make the sauce.
5. Place the skillet back over medium heat. Carefully remove all but 2 tablespoons of grease. Add butter and cook for about 1 minute. Add onions and cook until softened, about 10 minutes. Add garlic and cook for another minute. Slowly add sherry to deglaze the pan, scraping up the browned bits on bottom of pan. Add the beef stock. Bring to a boil; reduce heat to low and add cook until sauce has thickened. Add rosemary, parsley and season with salt and pepper. Stir in heavy cream and continue to cook for another 1-2 minutes.
6. Once roast the has cooled, remove and discard strings and cut into ½-inch thick slices. Transfer back to the skillet and serve alongside horseradish cream.

Serves 4-6.



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