



Beef rib-eye roast is ideal for the rotisserie

Father's Day suggestions

Of course on Father's Day you want dinner to be truly special. But, be honest, you don't want it to be so complicated that you have to spend all your time in the kitchen.

For a memorable meal that will leave you free to be with your "king for a day," put an impressive beef rib eye roast on the outdoor rotisserie. Once the fire is ready and the roast is rotating over it, little attention is required.

To be sure that the beef roast cooks to perfection, care should be taken that it is balanced on the rotisserie rod and spit forks inserted so that it will turn evenly with the rod. To prevent flare-ups, a drip pan should be placed under the roast with the coals arranged around the pan. You'll know the temperature of the coals is right when they are covered with a gray ash but are glowing in the center. It may be necessary to add coals as the roast cooks to maintain the proper temperature, but do so gradually.

A BEEF RIB eye roast is ideal choice for the rotisserie for it is compact and boneless. It is a good choice for Dad's special dinner because it is considered a prestigious meat cut — for good reason. The rib eye (sometimes referred to as a Delmonico roast) is always flavorful, tender and juicy when properly prepared. It is the prized center muscle of the beef rib.

Both bones and the outer muscle, along with the fat covering, have been removed, leaving only the choice meaty center portion. A boneless cut such as this provides more servings per pound than bone-in cuts.

BEEF RIB EYE ROAST

4- to 6-lb. beef rib eye roast

Insert rotisserie rod lengthwise through center of roast. Balance roast and tighten spit forks to fasten meat securely so that it turns only with the rod. Insert roast meat thermometer in end of roast so the tip is in center of the roast but not resting in fat or on rotisserie rod. Place on rotisserie and roast at moderate temperature to desired degree of doneness. The meat thermometer will register 135° for rare; 155 for medium; 165 for well done. Allow 18-24 minutes per pound, depending on desired doneness. Allow roast to "set" in a warm place 15-20 minutes before carving. Since roasts continue to cook during this time, they usually rise approximately 5 degrees in internal temperature, reaching 140 for rare; 160 for medium; 170 for well done.

Note: To cook in the oven, insert thermometer so it is centered in roast, place roast on rack in an open roasting pan and cook in moderate oven (350°) to desired doneness as directed.

Follow the easy yet elegant pattern set by the roast when selecting an appropriate dessert to pay honor to Dad. Black Forest brownie cake is a masterpiece that looks and tastes like it took hours to prepare. There's no need to divulge the secret that with the help of packaged brownie mix and canned cherry pie filling it's a breeze to prepare.

BLACK FOREST BROWNIE CAKE

1 pkg. (20-23 oz.) brownie mix
Eggs
Water
1/2 cup coarsely chopped walnuts
1/4 pint heavy cream
2 tbsp. confectioners sugar
1 can (21 oz.) cherry pie filling

Combine brownie mix, eggs and water according to package directions; mix. Stir in walnuts. Spread batter in two 9-inch round pans greased on the bottom only. Bake in moderate oven (350°) 20 minutes. Cool 10 minutes. Remove layers from pans; cool. Whip heavy cream until stiff, stir in sugar. Spread half of the whipped cream evenly over one layer; spoon half of the cherry pie filling on top of whipped cream. Place second brownie layer on top of cherries. Place remaining cherries on second layer, spreading to within 1 inch of edge. Spoon remaining whipped cream around cherries. Yield: one 9-inch cake.

Complete Dad's menu with more of his favorite foods. Corn-on-the-cob is sure to make him smile, as is a shimmering salad made with lime gelatin and pear slices. Complete the menu with ease with fresh green beans and a basket of hard rolls.

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