

Serve roast for festive, yet easy holiday dinner

See related story on Taste front.

CLASSIC BEEF RIB ROAST

6 to 8-pound well-trimmed beef rib roast (2 to 4 ribs), small end, chine (back) bone removed

Salt
Seasoning:
6 large cloves garlic, crushed
1½ teaspoons dried thyme leaves
1 teaspoon cracked pepper

Heat oven to 350 degrees F. Combine seasonings ingredients; press evenly into surface of beef roast. Place roast, fat side up, in shallow roasting pan. Insert meat thermometer so tip is centered in thickest part of roast, not resting in fat or touching bone. Do not add water or cover.

Roast in 350 degree F. oven approximately 2¼ to 2½ hours for medium rare; 2½ to 3 hours for medium doneness.

Remove roast when meat thermometer registers 135 degrees F. for medium rare, 160 degrees F. for medium doneness.

Transfer roast carving board; tent loosely with aluminum foil. Let stand 15 minutes. (The temperature will rise to 145 degrees F. for medium rare, 160 degrees F. for medium.)

Carve roast into slices; season with salt, as desired. Makes 8 to 11 servings.

Recipe from: National Live Stock & Meat Board Test Kitchens.

CHRISTMAS CROWN LAMB ROAST

8-10 pound crown lamb roast (or two smaller roasts)

Marinade:
Juice of 2-3 lemons
¼ cup olive oil
2 sprigs fresh rosemary
4 cloves garlic, chopped fine
Coarsely ground pepper to taste

The night before: Mix well all marinade ingredients and rub on the roast. Place in shallow dish, cover with plastic wrap and refrigerate.

Next day: Heat oven to 350 degrees F. Cover bone ends with foil to prevent burning and place roast in baking pan. (Some cookbooks suggest placing an oven-proof bowl in the center of roast before baking to maintain shape.)

Roast uncovered until meat thermometer registers medium-well (170-180 degrees F). Remove from oven and allow to stand 10 minutes before serving.

Don't forget to remove foil and cap bone ends with paper frills.
Recipe compliments of Shirley Brocardo.

PASTICHIAZZA

2 to 3-pound eye round or sirloin tip roast

1 large clove garlic, silvered
Salt and pepper to taste
Approximately ¼ cup olive oil
1 to 1½ large (54 ounce) cans tomato juice (to cover roast)
1 whole onion
1 whole clove (optional)
1 cup white or red wine

On the day before: Slice roast in several places and insert garlic slivers. Rub roast down with a paste of salt and pepper.

In heavy pan, heat olive oil and brown roast on all sides. Add onion and enough tomato juice to cover.

Bring to a boil, turn down heat and simmer approximately 1½ to 2 hours or until fork tender. You may add one clove while roast is simmering, but don't forget to remove it.

Remove roast, cool slightly, wrap in plastic wrap and refrigerate. Pour tomato/roast juice into a glass jar, cover and refrigerate.

Next day: Pour enough tomato/roast juice on bottom of large glass baking dish to cover. Slice roast into ¼-inch slices and arrange in dish. Cover with remaining juice. Cover with foil and bake in 325 degree F. oven until juices begin to boil. Add white and heat through. Total baking time: 30-45 minutes.

Recipe compliments of Norma Marson.

SUCCULENT ROAST CAPON

1 large capon (8 or 9 pounds)
2 tablespoons olive oil

½ stick butter
1 clove garlic, minced
1-3 teaspoons dried rosemary
Pinch Beaumonde (spice blend)
Salt to taste
1 small (16 ounce) can chicken broth or 2 to 2½ homemade

Wash and dry capon. Stuff with your favorite stuffing if desired. Make a paste of butter, garlic, rosemary, Beaumonde and salt. Rub down capon with mixture and place in roasting pan.

Pour some chicken broth over it and put in 350 degree F. oven. Add remaining chicken broth as capon roasts. Roast approximately 15 to 20 minutes per pound. Bird is done when leg pulls away and internal temperature reaches 180 to 185 degrees F.

Recipe compliments of Norma Marson.

These fabulous side dishes can accompany a nice roast

Here are some side dishes to serve with your roast.

ABSOLUTELY THE BEST RICE PILAF

2 cups Mahatma rice (finer, smaller grains)
8 ounces thin egg noodles like vermicelli, broken up
1 stick butter or margarine
1 large can chicken broth
1 small can chicken broth

In a large skillet, brown noodles in butter. Set aside. Bring chicken broth to a boil. Add 2 cups of rice and the browned noodles. Continue

to cook on medium heat until liquid is absorbed and rice is cooked. Try to serve immediately.
Recipe compliments of Shirley Brocardo.

ROASTED ROOT VEGETABLES

2 packages (16 ounces each) peeled baby carrots
2 pounds small red new potatoes
3 tablespoons olive oil
1 teaspoon salt
¼ teaspoon pepper

In large bowl, combine all ingredients; toss to coat. Arrange vegeta-

bles on 15 by 10-inch jelly roll pan. During last hour of roasting beef, cook vegetables in 350 degree F. oven 1 hour.

After removing roast, increase oven temperature to 450 degrees F. Continue cooking vegetables 14-16 minutes or until tender and lightly browned. Serve with Classic Beef Rib Roast. Makes 8 to 11 servings.

INDIVIDUAL YORKSHIRE PUDDINGS

1 cup all-purpose flour
2 tablespoons snipped fresh

chives
¼ teaspoon salt
¼ teaspoon dried thyme leaves
1 cup milk
2 eggs
2 tablespoons butter, melted
In medium bowl, combine flour,

chives, salt and thyme. In separate bowl, beat together milk and eggs with wire whisk. Gradually add to flour mixture, beating until smooth. Cover and refrigerate up to 1 hour before baking, if desired.

Spoon approximately ¼ teaspoon melted butter into each of 12 medium muffin cups, tipping pan to coat

bottoms. Fill each muffin cup halfway (approximately 3 tablespoons batter).

Bake puddings in 450 degree F. oven 15-18 minutes or until puffed and golden. Serve with roast. Makes 12 individual Yorkshire puddings.
Recipe from National Live Stock & Meat Board test kitchens.

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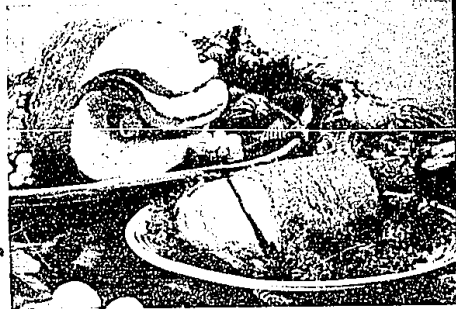
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An additional feature also al-

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