

## **BEEF STRIP LOIN ROAST WITH GARLIC HERB RUB**

Serves 8 to 12

Recipe excerpted from [Remington Camp Cooking](#) by Charlie Palmer

Cut from the short loin section, the strip loin roast is well marbled and tender with a long, even shape that makes it easy to transport as well as portion into individual steaks or slice for sandwiches.

### **Ingredients**

1	whole strip loin roast, 8 to 10 pounds, fat trimmed to ¼ inch
	Vegetable oil, for rubbing
1 Tbsp	dried rosemary
1 Tbsp	dried thyme
1 Tbsp	ground mustard seed
1 Tbsp	granulated garlic
1 Tbsp	coarse salt
2 tsp	finely ground black pepper

### **Method**

Rub some oil into the roast on all sides. Mix together the rest of the ingredients and coat the roast with the rub mixture. Let marinate at room temperature for at least 30 minutes.

Meanwhile, place a large, shallow roasting pan in the oven and preheat the oven to 450°F.

Remove the hot roasting pan from the oven and place the roast, fat side up, in the center. Return the pan to the hot oven for an initial searing of 30 minutes. Lower the heat to 325°F and continue to roast until an instant-read thermometer inserted into the thickest part of the meat registers 125°F for medium rare or 140°F for medium, about 30 to 45 minutes. Remove from the oven and let rest for 20 minutes before slicing.