



Pepper-Crusted Sirloin Strip Roast with Brandy Sauce

Prep: 15 minutes

Cook/Roast: 35 minutes • Serves: 8

Brandy Sauce

- 2 garlic cloves, minced
- 2 teaspoons Essential Everyday® olive oil
- ¼ cup plus 2 tablespoons brandy
- 3 cups Wild Harvest® beef broth
- 2 teaspoons chopped fresh thyme
- 4 tablespoons Essential Everyday® butter, softened
- 2 teaspoons Dijon mustard
- 1 teaspoon salt
- 1 teaspoon ground black pepper

Pepper-Crusted Roast

- 1 (3½- to 4-pound) Rancher's Legend Premium Angus center cut roast sirloin, fat trimmed, cut crosswise in half
- 3 tablespoons coarse ground black pepper
- 2 teaspoons salt
- ¼ cup Essential Everyday® extra virgin olive oil

1. Prepare Brandy Sauce: Heat medium saucepot over medium-high heat until hot. Add garlic and oil and cook 3 minutes, stirring occasionally. Reduce heat to medium; add brandy and cook 1 to 2 minutes or until almost evaporated. Add broth and thyme; heat to boiling over high heat. Reduce heat to medium-low and simmer 30 minutes. Stir in butter, Dijon, salt and pepper.

2. Meanwhile, prepare Pepper-Crusted Roast: Preheat oven to 350°. Rub roast with pepper and salt. Heat large skillet over medium-high heat until hot. Add oil and beef; sear all sides of beef 1 minute or until browned. Transfer roast to roasting pan; roast 20 to 22 minutes or until internal temperature reaches 135° for medium-rare, turning beef once halfway through cooking. Let stand 5 minutes before slicing. Serve sauce over beef.

Approximate nutritional values per serving:

367 Calories, 18g Fat (7g Saturated), 110mg Cholesterol, 1157mg Sodium, 3g Carbohydrates, 1g Fiber, 37g Protein