

# Herb rubbed ribeye with horseradish sauce

2 kilo beef ribeye roast  
1 clove of garlic  
1/4 cup Dijon-style mustard  
1/2 cup chopped fresh parsley  
1 1/2 tablespoons fresh thyme leaves, chopped (or 1 1/2 teaspoons dried thyme leaves)  
1 1/2 tablespoons fresh rosemary, chopped (or 1 1/2 teaspoons dried rosemary)  
1 tablespoon olive or vegetable oil  
Peppery Horseradish Sauce (recipe follows)

Preheat oven to 325 degrees F / 160 degrees C.

Place beef, fat side up, on rack in roasting pan. Peel 1 clove of garlic and cut in half. Rub garlic over beef. Spread mustard over top and sides of beef.

Finely chop parsley, thyme and rosemary in bowl. Stir in oil. Spread herb mixture over top and sides of beef. Insert meat thermometer so tip is in thickest part of beef and does not touch bone or rest in fat (or use instant-read thermometer to check later for doneness).

Bake, uncovered, in preheated oven about 2 hours for medium doneness or until thermometer reads 155 degrees F. Remove beef from oven. Cover loosely with tent of aluminum foil and let stand 15 minutes or until thermometer reads 160 degrees.

After standing, beef can be easily carved. Serve with horseradish sauce.

Makes 8 servings

## **PEPPERY HORSERADISH SAUCE**

1 cup sour cream  
1 tablespoon plus 1 teaspoon fresh ground horseradish  
1 tablespoon plus 1 teaspoon Dijon-style mustard  
1/4 teaspoon ground pepper

Mix sour cream, horseradish sauce, mustard and pepper in glass or bowl. Cover and refrigerate at least 1 hour to blend flavors. Cover and refrigerate any remaining sauce.