

A Roast to Boast

Recipe By Esther Ottensoser



Cooking and Prep:  4 h

Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Purim, Rosh

Hashanah, Sukkot

Diet: Low Carb, No Refined

Sugar

Source: Family Table by
Mishpacha Magazine

I can always count on my sister Basya for a good recipe. She is a master hostess whose house is always teeming with guests, and she's always at the cutting edge of new and creative recipes. With meat, however, there is never any innovation. This is the recipe she always uses. Try it yourself – you'll see why.

Check out our complete collection of [Rosh Hashanah recipes](#) for mains, sides, soups, desserts, and more inspiration for the holiday.

Ingredients (11)

Marinade

- 1 cup [Alfasi Cabernet Sauvignon](#) or other wine
- 1 clove garlic, crushed or 1 cube [Gefen Frozen Garlic](#)
- 3/4 cup orange juice

Meat

1 (3-lb.) brick roast (in Israel, French roast)

Meat Sauce

1/2 cup Gefen Honey

1/4 cup Gefen Soy Sauce

1/4 cup oil

1/4 teaspoon ginger

1/2 teaspoon dry mustard

6 cloves garlic, crushed or 6 cubes Gefen Frozen Garlic

Sommelier Suggests

Herzog Variations American Oak

Start Cooking

Meat and Marinade

1. Preheat oven to 350°F (180°C).
2. Place meat in a roasting pan and pour marinade ingredients on top. Cover and bake for half an hour per pound.
3. Remove from oven and discard liquid. Allow meat to cool and slice.

Sauce

1. Combine sauce ingredients in a saucepan and bring to a boil. Remove from heat and pour over sliced meat.