

Maple-Glazed Roast Beef

Recipe By Rivky Kleiman



Cooking and Prep:  2
h 45 m

Serves:  10

No Allergens

Preference: Meat

There's only one word for this roast — fabulous!

Difficulty: Medium

Occasion: Rosh Hashanah,
Sukkot

Source: Family Table by
Mishpacha Magazine

Ingredients (10)

Meat and Rub

- 3–5 pound (1.4–2.3 kg) roast (this works beautifully on all beef roasts. I particularly like the French and Delmonico cuts)
- salt
- paprika
- onion powder

garlic powder

Sauce

1/2 cup maple syrup

3 tablespoons **Baron Herzog Chenin Blanc** or other white wine

3 tablespoons **Haddar Dijon Mustard**

1 tablespoon margarine (use soy-free, if needed)

1 clove garlic, crushed or 1 cube **Gefen Frozen Garlic**

Start Cooking

Prepare the Meat

- 1.** Preheat oven to 325 degrees Fahrenheit (170 degrees Celsius). Rinse roast and pat dry. Place in a 9x13-inch baking pan and sprinkle with salt, paprika, onion powder, and garlic powder. Smear over the roast surface. Place in oven and bake uncovered for 20 minutes.
- 2.** While roast is baking, prepare the sauce. In a small saucepan, combine sauce ingredients. Bring to a boil over medium heat. Reduce heat to low and simmer approximately 10 minutes, until the sauce reduces slightly and thickens. .
- 3.** Pour sauce evenly over roast. Continue to bake until the internal temperature reaches 130–140 degrees Fahrenheit (54–60 degrees Celsius) for medium rare.