

ESPRESSO RUBBED BEEF STRIPLOIN WITH CHERRY & PORT DEMI GLACE

PAIRED WITH 2015 SYRAH | YIELDS 14 PORTIONS

BEEF STRIPLOIN

- 14 lb Striploin
- 1 cup Espresso Rub (*see recipe below*)
- 1 qt Cherry Port Demi Glace (*recipe on seperate sheet*)

ESPRESSO SEASONING RUB

- ½ cup Instant Espresso Powder
- ½ cup Chili Powder
- ¼ cup Smoked Spanish Paprika
- ¼ cup Dark Brown Sugar
- 1 Tbsp Mustard Powder
- ¼ cup Kosher Salt
- 2 Tbsp Freshly Ground Black Pepper
- 2 tsp Cayenne Pepper

METHOD: Mix all Espresso Seasoning Rub ingredients well and store in a jar or air-tight container.

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1. Allow the roast to sit at room temperature for up to 2 hours to raise the temperature of the meat to close to room temperature.
2. Pre-heat oven to 250°F.
3. Season roast all over with 1 cup of espresso seasoning rub. Place on a roasting rack over a sheet tray and place in the preheated oven.
4. Cook to an internal temperature of 130°F (2½ hours or so) and remove from the oven.
5. Tent the roast with aluminum foil and allow to rest for ½ hour to 45 minutes. This is important! The roast will continue to cook after it is removed from the oven.
6. Slice thin and serve immediately with port cherry sauce (*recipe on seperate sheet*).