

MORTON & BASSETT SPICES®

Herb Crusted Holiday Roast Beef



- 3½ pound roast beef
- 1 teaspoon Morton & Bassett Marjoram
- 1 teaspoon Morton & Bassett Sage
- 1 teaspoon Morton & Bassett Thyme
- 1 tablespoon Morton & Bassett Rosemary
- 1 cup butter, softened

Score the roast beef with 5-7 cuts across the top. In a small bowl, combine butter with M&B Marjoram, M&B Sage, M&B Thyme, and M&B Rosemary. Mix until herbs are fully combined with the butter. Apply the herb butter to the roast, fully covering it and rubbing into the scores. Wrap in foil or plastic wrap and let rest overnight, or 8-12 hours. Preheat the oven to 450°F. Set the roast in the oven for 20 minutes, then lower the oven temperature to 350°F. Cook for 1 hour 30 minutes, basting every 30 minutes. The roast's internal temperature should read at least 145°F before it's done. Remove from the oven and let rest for 3-5 minutes before slicing.

Servings: 6 | Prep Time: 10 minutes | Total Time: 12 hours



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