



## Holiday Beef Roast with Mushroom-Thyme Jus

**Prep: 40 minutes**

**Roast: 2 hours • Serves: 10**

### Beef Roast

- 6 garlic cloves, chopped
- 2 tablespoons chopped fresh rosemary leaves
- 2 tablespoons olive oil
- 1 tablespoon chopped fresh thyme leaves
- 2½ teaspoons kosher salt
- 1 teaspoon fresh ground black pepper
- 1 (4½- to 5½-pound) beef rib eye roast or Delmonico roast

### Mushroom-Thyme Jus

- 1 package (8 ounces) baby bella mushrooms, each cut in half
- 1 garlic clove, chopped
- 2 teaspoons chopped fresh thyme leaves
- 2 cans (14 ounces each) less-sodium beef broth
- 1 tablespoon cornstarch
- ¼ teaspoon kosher salt
- ¼ teaspoon fresh ground black pepper

**1.** Prepare Beef Roast: In small bowl, mix garlic, rosemary, oil, thyme, salt and pepper. Place roast, fat side up, in shallow roasting pan; rub with garlic mixture. Let stand 30 minutes. Meanwhile, preheat oven to 325°.

**2.** Roast beef 2 to 2½ hours or until internal temperature reaches 135°. Transfer roast to cutting board; loosely tent with aluminum foil. Let stand 15 minutes. (Internal temperature will rise to 145° upon standing for medium-rare.)

**3.** Meanwhile, prepare Mushroom-Thyme Jus: Drain excess fat from roasting pan; place pan with drippings over medium heat. Add mushrooms and cook 1 minute. Stir in garlic and thyme, and cook 1 minute. In cup, reserve 1 tablespoon broth. Stir remaining broth into pan and simmer 5 minutes. Whisk cornstarch into reserved broth and whisk mixture into pan. Heat to boiling; boil 1 minute. Stir in salt and pepper.

**4.** Slice roast and serve with jus.

*Approximate nutritional values per serving:*

*604 Calories, 40g Fat (18g Saturated), 142mg Cholesterol, 783 mg Sodium, 3g Carbohydrates, 1g Fiber, 42g Protein*