



Roast Beef with Onion Puree

from Wild Oats Market

3-4 lb. roast beef	2 tbsp oregano	2 tbsp thyme
2 tbsp garlic powder	2 tbsp onion powder	½ tbsp kosher salt
½ tbsp black pepper	1 tbsp parsley	4 tbsp canola oil
3 garlic cloves, peeled	1 bag cipollinis, peeled	3 carrots, chopped
3 stalks celery, chopped	½ cup red wine	

Combine oregano, thyme, garlic and onion powders, salt, pepper, parsley and 2 tbsp of the oil in a small bowl and rub evenly into the roast. Refrigerate for 24 hours.

Heat remaining oil in an oven-proof pan. Add beef and vegetables. Sear beef on all sides and caramelize vegetables. Deglaze the pan with red wine. Bake at 375° for 30-40 min. until the meat registers 125° for med-rare, 145° for med. Remove beef and vegetables to a platter and place remaining juices and bits into the food processor, puree, serve over the roast beef.

