

Recipe adapted from foodchannel.com

## Roast Beef with Port Merlot Pan Sauce

1 boneless beef top sirloin roast (6-7 pounds)  
Salt, pepper and rosemary to taste  
1 ounce of olive oil  
6-8 cloves of garlic

2 c merlot  
2 c beef broth  
2/3 c Port wine  
2 T butter

Preheat oven to 250F. Trim the meat of any heavy fat in excess of 3/8" and any visible cartilage on the bottom of the roast. Season all sides of the beef with salt and pepper. In a large skillet, heat olive oil, rosemary and garlic. Brown all sides of the beef, approximately 4-5 minutes per side. Remove roast from skillet and place with the pan oil in a roasting pan. Cook until internal temperature reaches 110F, approximately 60-80 minutes.

When temperature of the roast reaches 110F, turn the oven up to 500F and cook for 10-15 minutes to brown the exterior. Reduce heat to 425F and roast until internal temperature reaches 135F. The meat will be medium-rare with a browned exterior. Remove from oven and transfer to a platter to rest for 20 minutes.

For the sauce heat a pan with remaining fat and juices on medium-high heat. Add the merlot and reduce by half. Next add the stock and Port and again reduce to about 1 cup. Add butter and serve.

