

Herb Roasted Eye Round

Ingredients:

- 1 Certified Angus Beef Eye of Round Roast
- 1/4 tsp. Black Pepper
- 1 tsp. Fresh Garlic, Chopped
- 2 Tbsp. Thyme, Chopped
- 2 tsp. Salt
- 2 Tbsp. Vegetable Oil

Preparation:

Wipe Roast with a damp cloth. Mix all ingredients into a paste and rub over surface of the meat. Roast in 300 degree F. oven for 30 minutes per pound, or until desired doneness of meat. Remove roast from roasting pan. Gravy can be made from drippings by adding flour and red wine.

Makes 8 Servings.