

RIBEYE ROAST WITH SWEET AND SPICY BRUSSELS SPROUTS



INGREDIENTS:

- 3 ½ lb boneless ribeye roast, tied
- 1 ½ T extra-virgin olive oil
- Salt and freshly ground pepper
- 1 stick unsalted butter
- 2 Gilroy garlic cloves, smashed
- 2 thyme sprigs
- 1 lb fresh Brussels sprouts, cleaned and halved
- 3 T extra virgin olive oil
- 3 T soy sauce
- 2 T maple syrup
- 2 T lemon juice
- 1 Gilroy garlic clove, minced
- 1 Tablespoon Sriracha sauce
- Salt and Pepper

PREPARATION:

For the Roast:

Preheat the oven to 350°. Rub the roast with 1/2 T of the oil, salt, and pepper. On the stove, heat the roast and cook over high heat, turning until well-browned all over, about 6 minutes on each side. Remove from the heat and spoon the butter, garlic and thyme over the meat and roast. Roast and baste for about 20 minutes. Let rest for 20 minutes.

For the Brussels Sprouts :

Preheat oven to 400°F and set a rack on the very top. Cover a large rimmed baking sheet with foil and spread the Brussels sprouts on the pan. Drizzle with the oil and sprinkle with kosher salt. Stir with your hands to ensure Brussels sprouts are all well-oiled and salted. Place in the oven on the top rack for 45 to 60 minutes. After 20 minutes, stir the Brussels sprouts to get crispy. During the last 5 to 10 minutes of cooking, reduce the soy sauce, maple syrup, garlic, sriracha, lemon juice, and black pepper in a sauté pan over medium-high heat until sauce is thickened, about 5 minutes. Remove Brussels sprouts from the oven and place them in a bowl and toss with the reduced sauce.

Plate the Brussels sprouts and add your Ribeye roast on top of the sprouts. Pair with the Sarah's Vineyard Besson Vineyard Syrah and enjoy! Serves six.

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