



Peppercorn Beef

ingredients

- 1 beef top round roast (4 lbs.)
- 3/4 cup packed brown sugar
- 3 Tbsp. whole peppercorns, crushed
- 4 garlic cloves, minced
- 3/4 tsp. salt
- 1 large onion, finely chopped
- 1 Tbsp. olive oil
- 2 Tbsp. tomato paste
- 2 tsp. Worcestershire sauce
- 3 cups dry red wine

directions

- Preheat oven to 325° F
- Trim fat from the roast.
- In a small bowl, combine brown sugar, peppercorns, garlic and salt. Rub over meat. Place roast in a shallow roasting pan.
- Bake about 1½ hours or until a thermometer meat reaches desired doneness (for medium-rare, should read 135°; medium, 140°; medium-well, 145°)
- Remove the roast from oven, tent with foil and let stand 15 minutes before slicing.
- Meanwhile, in a large saucepan, sauté onion in oil until tender. Stir in tomato paste and Worcestershire sauce until blended. Add wine.
- Bring to a boil; cook until liquid is reduced to about 1½ cups. Serve with the roast.