

# Christmas Signature Recipe

## Ingredients for Roast Beef

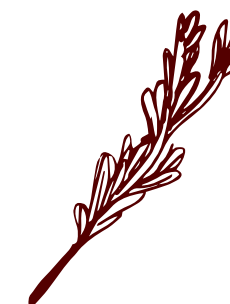
1 - 5 lb.	Beef top round roast
2 tbsp.	Dijon mustard
¼ cup	Black pepper, crushed or freshly ground
16 oz.	Cremini mushrooms, halved
1 tbsp.	Extra virgin olive oil
4 tbsp.	Salted butter
	Kosher salt

## Ingredients for White Wine Cream Sauce

½ cup	White wine or chicken broth
2 tbsp.	Salted butter
2 tsp.	Fresh thyme, chopped
2 cups	Heavy cream or whole milk
⅓ cup	Parmesan, grated
	Kosher salt and pepper

# Roast Beef with Mushrooms and White Wine Cream Sauce

*Serves 8*



## Directions

1. Pre-heat the oven to 475°. Rub beef with Dijon mustard and season generously with peppercorns and salt.
3. In a large oven-safe skillet, toss the mushrooms with olive oil, salt and pepper. Place the beef over the mushrooms. Add the butter to the top of the beef. Transfer skillet to oven and roast until the beef is 120° to 125°.
4. Remove beef and mushrooms from the skillet and cover with foil. Let rest 15 minutes before slicing.

## Directions for White Wine Cream Sauce

1. Place the same skillet used to roast the beef over high heat. Add the wine and scrape up any browned bits off the pan. Simmer 3-5 minutes or until the wine has reduced by about one third to half.
2. Add the butter and thyme and continue cooking another 2 minutes until the butter has melted into the sauce. Slowly pour in cream, stirring, and bring the sauce to a boil. Reduce the heat to low and simmer 5 minutes or until the sauce has thickened slightly.
3. Remove from heat and stir in the Parmesan. Season the sauce with salt and pepper to taste.
3. Slice the beef and serve with the warm cream sauce and roasted mushrooms.