

Prune, Peppercorn and Fresh Herb-Rubbed Roast Beef

Christopher Kimball's Milk Street

10 Servings 2 hrs 45 min, plus 48 hrs to marinate

Ingredients

- 8 ounces pitted prunes (about 1½ cups)
- ½ cup soy sauce
- ¼ cup ketchup
- 3 tablespoons kosher salt
- 2 tablespoons black peppercorns
- 2 tablespoons coarsely chopped fresh rosemary
- 2 tablespoons fresh thyme leaves
- 3 anchovy fillets
- 1 five- to six-pound beef eye round roast, trimmed

Fresh horseradish sauce, to serve (optional)

For the horseradish sauce (optional)

- 1 cup sour cream
- ½ cup freshly grated horseradish root (3-inch piece)
- 2 tablespoons white wine vinegar
- 1 tablespoon water
- 2 teaspoons minced fresh rosemary
- 1 teaspoon kosher salt

In a food processor, blend the prunes, soy sauce, ketchup, salt, peppercorns, rosemary, thyme and anchovies until smooth, about 1 minute. Transfer to a 2-gallon zip-close bag.

Poke the roast all over with a fork, then place in the bag. Turn to coat, then refrigerate for 48 hours.

Heat the oven to 275°F with a rack in the middle position. Set a wire rack in a rimmed baking sheet. Remove the roast from the bag and transfer to the rack. Discard the marinade in the bag and evenly brush any marinade sticking to the roast's surface.

Roast until the meat registers 125°F, 1 hour 45 minutes to 2 hours. Slice and serve

Transfer the roast to a carving board, tent loosely with foil and let rest for 30 minutes. Thinly slice and serve with fresh horseradish sauce, if desired.

In a bowl, stir together sour cream, freshly grated horseradish, white wine, water, minced fresh rosemary and kosher salt. The sauce can be refrigerated up to 2 days.

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