



CROSS RIB ROAST

Total Time 1h30 Prep Time 15 min Cook Time 1 h15

Servings 8

INGREDIENTS

- 4 lbs Kapuskasing Meats cross-rib roast
- 4 tablespoons balsamic vinegar
- 4 tablespoons minced garlic
- 4 teaspoons dried thyme
- 2 teaspoon dried rosemary
- 2 tablespoon salt
- 2 teaspoon pepper
- 2 tablespoon olive oil

DIRECTIONS

1. Brush roast with balsamic vinegar.
2. Make a paste with remaining ingredients and apply to meat.
3. Roast meat at 445°F for 15 minutes Reduce heat to 345°F and cook for 45 to 60 minutes, or until internal temperature reaches 125°F.
4. Remove from oven; cover loosely with foil and let stand 15 to 25 minutes.

