



 palmer's

N.Y. Strip Roast

Ingredients

- 1 Certified Angus Beef[®] New York strip roast
- 1 tablespoon extra virgin olive oil
- 1 tablespoon kosher salt
- 2 teaspoons freshly ground pepper

Preparation

- ▶ Preheat oven to 450°F. Place New York strip roast, fat side up, in roasting pan fitted with rack.
- ▶ Rub roast with olive oil and season all sides with salt and pepper. Place in oven for about 15 minutes. Reduce oven temperature to 325°F and continue cooking approximately 1 1/4 hours for medium doneness (135-140°F on thermometer).
- ▶ Loosely tent roast with foil and let stand 10 minutes. Slice roast across the grain.



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