

## Beef Roast with Citrus Salad

### Ingredients:

- 4 - 6 lb. Harris Ranch beef rib eye roast
- 2 tsp. grated orange peel
- 2 cloves garlic, minced
- 1 tsp. each cracked black pepper, dried thyme leaves and salt

### Fresh citrus salad:

- 6 cups torn, mixed greens (Boston lettuce, romaine lettuce and spinach)
- 3 oranges, peeled and sliced
- 1 pink grapefruit, peeled and sliced
- 1 white grapefruit, peeled and sliced

### Preparation:

Combine orange peel, garlic, pepper, thyme and salt; rub evenly over surface of roast. Place roast, fat side up, on rack in open roasting pan. Insert meat thermometer so bulb is centered in the thickest part but not resting in fat. Do not cover. Do not add water.

Roast in 350° oven to desired doneness allowing approximately 18 to 24 minutes per pound. Remove roast when the meat thermometer registers 135° for rare, 140° for medium rare, 155° for medium and 165° for well done. Allow roast to stand 15 to 20 minutes. Temperature will continue to rise (about 5°) and reach desired doneness. (Note: A beef rib eye roast will yield three 3-ounce servings per pound.) Serve on a bed of fresh citrus salad.