

Holiday Beef Roast

Printed from Beef Recipes at <http://www.beefrecipes.us/>

A classic and easy beef roast with a horseradish sauce makes any holiday meal memorable. Marinate a prime rib roast in Italian dressing and bake to perfection. Serve with a mayonnaise and horseradish sauce for an easy and memorable dish that will make any meal perfect.

Ingredients:

1 5 lb prime rib roast
1 Tbsp black pepper
1 c. Italian dressing
1 c. mayonnaise
1/4 c. horseradish sauce

Directions:

1. Place meat in large glass dish and sprinkle with pepper. Pour Italian dressing over meat and cover. Marinate in refrigerator for 1 hour.
2. Preheat oven to 325 degrees F. Remove meat from marinade and place in shallow roasting pan. Bake 2 1/2 hours or until meat thermometer inserted into thickest part of meat registers 135 degrees F. Remove from oven; cover and let stand 20 minutes.
3. In small bowl combine mayonnaise and horseradish. Serve sauce with meat.

Author: Catherine Herzog