



## WINES AND DINED BEEF ROAST

- 1 Clove Garlic, Minced
- 3 Tablespoons Oil
- 1/2 Cup Dry Red Wine
- 2 Tablespoons Lemon Juice
- 1 Teaspoon Dried Basil
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Dry Mustard
- 3 Pound Beef Arm Roast
- 2 Tablespoons Steak Sauce

## DIRECTIONS

1. In a small saucepan, cook garlic in oil, remove from heat.
2. Add wine, lemon juice, basil, salt and dry mustard.
3. Prick roast on both sides with a long tined fork.
4. Place in a large plastic bag and pour in marinade.
5. Marinate overnight.
6. Drain, reserving marinade.
7. Grill over medium heat for 25 to 30 minutes on each side.
8. Add steak sauce to marinade, brush over roast during cooking.