



ROAST PEPPERED RIB EYE OF BEEF

- 6 Pound Rib Eye Of Beef
- 1/2 Cup Black Pepper
- 1/2 Teaspoon Cardamom
- 1 Tablespoon Tomato Paste
- 1/2 Teaspoon Garlic Powder
- 1 Teaspoon Paprika
- 1 Cup Soy Sauce
- 3/4 Cup Vinegar
- 1 Cup Water
- 1 1/2 Tablespoons Cornstarch
- 1/4 Cup Water

DIRECTIONS

1. Combine pepper and cardamom.
2. Rub all over beef and press into meat with heel of your hand.
3. Place roast in pan.
4. Mix together tomato paste, garlic powder, and paprika.
5. Gradually add soy sauce, then vinegar.
6. Pour over meat and refrigerate overnight.
7. Reserve marinade, let meat stand at room temperature for 1 hour.
8. Wrap in foil and place in a shallow pan.
9. Roast in a 300 degree oven for 1 1/2 hours.
10. Open foil and reserve drippings.
11. Brown, uncovered in a 350 degree oven while making gravy.
12. Strain drippings, skim off fat.
13. Take one cup of skimmed meat drippings plus one cup of water and bring to a boil.
14. Add a little of the marinade.
15. Serve as an au jus with meat.