



RawSpiceBar Winter Herb Blend

RawSpiceBar's Winter Herb Blend is a mix of white peppercorns, thyme, oregano, savory, tarragon, sage and a few other spices. Great on chicken or vegetables. The herb blend will spice up your winter cooking!



Ingredients

Serves 4

- ◆ 1 Tbs. Kosher salt
- ◆ 1.5 – 2 Tbs. RawSpiceBar Winter Herbs spice mix
- ◆ 2.7 lbs. beef rump roast, tied at 2-inch intervals
- ◆ ½ bunch marjoram
- ◆ 1.5 lbs. medium Yukon Gold potatoes, peeled
- ◆ 1.5 lbs. medium parsnips, peeled, cut in 3-inch lengths
- ◆ 4 Tbs. unsalted butter, melted
- ◆ 1 large bunch watercress
- ◆ FOR THE HORSERADISH SAUCE:
- ◆ ½ cup crème fraîche
- ◆ 2- 3 Tbs. horseradish, drained
- ◆ Small pinch cayenne
- ◆ Salt and pepper

Instructions

1. The day before or in the morning, evenly cover the roast with the Kosher salt and the RawSpiceBar Winter Mix herb mixture. Cover with plastic wrap and refrigerate. (If you don't have time for this, even 2 hours at room temperature before you put it in the oven will do.)
2. Remove the seasoned roast from the refrigerator at least an hour before you plan on putting it in the oven. Line a roasting pan with marjoram branches and set roast on top. Heat oven to 400 degrees.
3. Roast the beef, uncovered, for about 1 hour. Check with an instant-read thermometer after 45 minutes. For medium-rare, take the roast out of the oven when thermometer registers 120 degrees (residual heat will cause roast to continue cooking as it rests). Remove the roast, let it rest for 20 minutes; the temperature should rise to 125 degrees.
4. Meanwhile, while the roast is cooking, in a large pot of well-salted boiling water, cook potatoes until just done, about 15 minutes. Remove with a slotted spoon and place in a baking dish. In the same water, simmer parsnips until just done, about 8 minutes. Remove with a slotted spoon and add them to the potatoes in the baking dish. Pour melted butter over the potatoes and parsnips and use a brush to make sure they are all well coated.
5. Make the horseradish sauce: Whisk together crème fraîche, horseradish and cayenne in a small bowl. Season with salt and pepper and refrigerate.
6. After about 45 minutes after the roast goes into the oven, put in the baking dish of potatoes and parsnips, uncovered, and roast until beautifully golden brown, about 25 – 30 minutes.

Notes