

Roasted New York Strip Loin

- 6 lb New York strip loin, all but ½ inch fat trimmed
- 6 large garlic cloves, peeled
- ¼ cup Spanish sweet paprika
- ¼ cup B.R. Cohn Cabernet Vinegar
- 2 tbsp B.R. Cohn Organic Extra Virgin Olive Oil
- 1 tbsp chopped fresh rosemary
- 2 tsp salt
- 1 tsp freshly ground black pepper

Chop garlic in processor. Add paprika, vinegar, oil, rosemary, salt, and pepper; grind to thick paste. Rub paste all over New York strip loin. Wrap loin in plastic; refrigerate overnight. Preheat oven to 450°F. Place large metal rack in roasting pan. Uncover meat and arrange fat side up, on rack. Roast meat 15 minutes. Reduce oven temperature to 350°F. Continue roasting meat until thermometer inserted into center registers 120°F for rare, about 40 minutes longer. Cover meat loosely with aluminum foil and let rest 20 minutes. Transfer to platter. Cut into ½ inch thick slices.



1 ½ Hours



Serves 12



Pairs with B.R. Cohn Sonoma Valley SyrCab

B.R. COHN WINERY & OLIVE OIL COMPANY



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