

Cocoa Coffee Rub Beef Roast

Rachel Ciordas

Ingredients

1/3 c instant espresso powder

1/3 cup cocoa powder

1 tsp chili powder (chipotle)

2 Tb brown sugar

2 Tb kosher salt

1 3-lb beef roast

3 Tb olive oil

1 cup red wine

1 thyme sprig

1/2 ounce bittersweet chocolate

1 tsp salt

1/2 tsp black pepper

Preparation

Mix the espresso powder, cocoa powder, chili powder, brown sugar, and salt together in a small bowl. Make sure all the lumps are smoothed out. Two -12 hours before cooking the roast, rub all over the meat.

Heat the oven to 475 degrees. Put the oil in a roasting pan, Roast for a total of 25-30 minutes (turning every 7 minutes) for medium rare (145 degrees on a meat thermometer.)

Tent with foil and rest 10 minutes. While roast is resting, scrape juices from pan into a saucepan, add red wine and thyme and bring to a boil. Boil, reducing liquid by half. Discard thyme, season with salt and pepper and add bittersweet chocolate.

Slice beef against the grain and pour sauce over.

Wine Pairing: Paringa Sparkling Shiraz