





Bacon & Tarragon-Topped Beef Roast

The fresh taste of tarragon with smoky bacon make this roast recipe top-notch. Carrots and parsnips add beautiful color to this dish.

INGREDIENTS

- 1 beef Strip Petite Roast (3 to 4 pounds)
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2.00	12	42 Cal	23g
Hours	Servings		Protein

[illegible]

[illegible]

4 slices smoked bacon, divided

[illegible]

[illegible]

[illegible]

2 tablespoons chopped fresh tarragon, divided
2 tablespoons chopped fresh tarragon, divided
2 tablespoons chopped fresh tarragon, divided
2 tablespoons chopped fresh tarragon, divided
2 tablespoons chopped fresh tarragon, divided

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

4 teaspoons minced garlic, divided

1 pound carrots, peeled, cut diagonally into 1/8-inch slices

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1 pound parsnips, peeled, cut diagonally into 1/8-inch slices
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Salt and pepper

COOKING

1. Preheat oven to 325°F. Coarsely chop 3 slices bacon. Combine bacon, 1 tablespoon tarragon and 3 cloves garlic; press evenly onto all sides of beef Roast.

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142. Preheat oven to 325°F. Coarsely chop 3 slices bacon. Combine bacon, 1 tablespoon tarragon and 3 teaspoons garlic; press evenly onto all sides of beef Strip Petite Roast.

143. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4 hours for medium rare; 1-1/4 to 1-1/2 hours for medium doneness.

144. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4 hours for medium rare; 1-1/4 to 1-1/2 hours for medium doneness.

145. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4 hours for medium rare; 1-1/4 to 1-1/2 hours for medium doneness.

146. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4 hours for medium rare; 1-1/4 to 1-1/2 hours for medium doneness.

147. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4 hours for medium rare; 1-1/4 to 1-1/2 hours for medium doneness.

148. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4 hours for medium rare; 1-1/4 to 1-1/2 hours for medium doneness.

149. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4 hours for medium rare; 1-1/4 to 1-1/2 hours for medium doneness.

150. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4 hours for medium rare; 1-1/4 to 1-1/2 hours for medium doneness.

151. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4 hours for medium rare; 1-1/4 to 1-1/2 hours for medium doneness.

152. Place roast, fat-side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 325°F oven 1 to 1-1/4

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427. Remove Roast when meat thermometer registers 135°F for medium rare; 150°F for medium. Transfer Roast to carving board; tent loosely with aluminum foil. Let stand 10 to 15 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
12		8.1g	64mg		11g	23g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com