

Mustard Crusted Roast



10 pound beef, lamb or veal roast
1 small onion, sliced thinly
6 garlic cloves peeled
2 Tbsp. olive oil
2 Tbsp. coarse grain mustard
1 1/2 Tbsp. white horseradish
2 Tbsp. chopped fresh thyme
2 tsp. black pepper
Salt as desired

Preheat oven to 350°. Put thyme, garlic, pepper, salt, horseradish, 1 Tbsp. of olive oil, and mustard in food processor and blend to a paste. Rinse roast and pat dry. Heat 1 Tbsp. of olive oil in large pan and brown roast on all sides. Remove and put roast on a rack in a shallow roasting pan. Spread the marinade-paste evenly over roast. Place in oven, uncovered, and roast for approximately 2 1/2 hours or until it is as rare or well cooked as you desire.