

Rib Eye Roast with Chestnuts and Brussels Sprout Leaves

Total: 1 HR

(8 servings)

- One 3 ½-pound rib eye roast, tied
- 1 ½ tablespoons extra-virgin olive oil
- Salt and freshly ground pepper
- 1 stick unsalted butter
- 2 garlic cloves, smashed
- 2 thyme sprigs
- 8 brussels sprouts, leaves separated
- 8 cooked chestnuts from a vacuum-packed jar, sliced
- ¼ Asian pear, cut into thin wedges
- ¼ teaspoon Sichuan peppercorns, ground

Preheat the oven to 350°. Rub the roast with ½ tablespoon of the oil and season with salt and pepper. Heat a large ovenproof skillet until very hot. Add the roast and cook over high heat, turning occasionally, until well-browned all over, about 12 minutes. Remove from the heat and add the butter, garlic and thyme. Spoon the butter mixture over the meat and roast, basting for about 20 minutes, or until an instant read thermometer inserted in the center registers 125°. Let rest for 20 minutes.

In a medium saucepan of boiling water, blanch the brussels sprout leaves for 20 seconds. Drain and pat dry. In a skillet, heat the remaining 1 tablespoon of oil. Add the chestnuts and cook over moderate heat, stirring, until golden, 3 minutes. Add the pear and sprout leaves and cook, stirring for 1 minute. Sprinkle with the Sichuan peppercorns and season with salt.

Untie the roast and carve it across the grain into thin slices. Garnish with the chestnuts, pear and Brussels sprouts.

Wine – The peppery note of Syrah echoes the peppercorns in the sauté. Look for the berry-rich 2006 Smoking Loon.