



BUFFALO RIB ROAST WITH ORANGE-MOLASSES GLAZE Serves 8

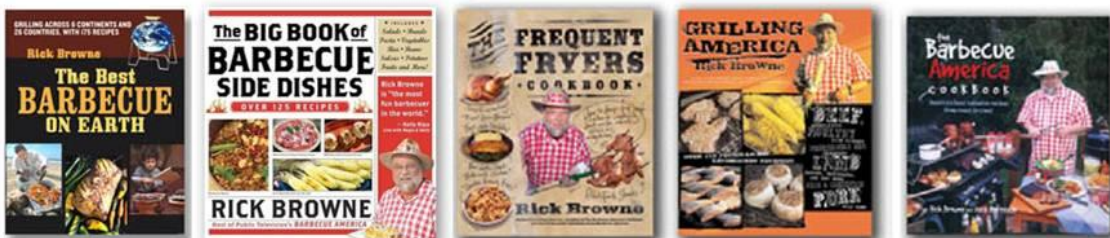
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| 1 Buffalo rib roast or top sirloin roast (7 to 9 pounds) | 1 tablespoon grated orange zest |
| 1 tablespoon olive oil | 1/3 cup molasses |
| 1 1/4 cups (1 medium) finely minces red onion | 1 tablespoon coriander seeds, toasted and crushed |
| 3 tablespoons finely minced garlic | 1/4 cup yellow mustard seeds |
| 1 tablespoon cracked black pepper | 1 tablespoon Mexene chili powder |
| 1/2 cup balsamic vinegar | 1 cup dry red wine |
| 1 1/4 cups fresh orange juice | 2 cups beef stock |
| 1 cup AW root beer | salt and freshly ground pepper to taste |

Carefully trim roast to remove all but a thin layer of fat. Tie securely if desired and set aside in a roasting pan on a rack.

Heat oil in a separate saucepan and sauté onions and garlic until just beginning to color. Add pepper, vinegar, orange juice, root beer, zest, molasses, coriander and mustard seeds and bring to a boil. Reduce heat and simmer for 8 to 10 minutes or until glaze is lightly thickened. Cool.

Generously paint roast with glaze (not latex paint!) and allow to sit at least 2 hours at room temperature, or overnight refrigerated, before roasting (bring back to room temperature before cooking). Reserve any remaining glaze to baste roast during cooking.

Roast in a 450°F oven for 15 minutes. Reduce heat to 325°F and continue to cook until a meat thermometer registers 130°F. Baste roast occasionally with any remaining glaze.





Remove roast from pan and keep warm. Add wine and stock to roasting pan and bring to a boil, scraping up any brown bits. Reduce slightly and then strain juices. Add salt and pepper if desired.

