

Sirloin Tip Roast with Blue Cheese Sauce

Ingredients:

- 1 (2 1/2-pound) *Certified Angus Beef*[®] sirloin tip center roast (knuckle)
- 1 teaspoon kosher salt
- 1 1/2 teaspoons coarsely ground black pepper, divided
- 3/4 teaspoon dried oregano leaves
- 3/4 teaspoon dried thyme leaves
- 1/2 teaspoon crushed dried rosemary
- 1/4 teaspoon dry mustard
- 1/4 cup balsamic vinegar
- 1 1/4 cups sour cream
- 1/3 cup blue cheese, crumbled
- 2 teaspoons Worcestershire sauce
- 1 tablespoon chopped fresh chives
- 1/2 teaspoon celery salt

Instructions:

1. Preheat oven to 450°F. In a small mixing bowl combine salt 1 teaspoon pepper, oregano, thyme, rosemary and dry mustard.
2. Brush sirloin tip roast with vinegar and rub with herb mixture. Roast uncovered for 15 minutes. Reduce heat to 325°F and continue roasting until reaching desired doneness, checking temperature with a meat thermometer (approximately 1 hour for medium doneness; 135-140°F on thermometer.)
3. While roasting, blend or whisk together sour cream, blue cheese, Worcestershire sauce, remaining 1/2 teaspoon pepper, chives and celery salt.
4. Remove from oven, tent loosely with foil, and let rest 10 minutes before serving.
5. Slice roast and serve with blue cheese sauce