



HERB & PEPPER-CRUSTED ROAST

The crust on this roast is very intense. But don't worry—since you only get a bit of it with each bite of meat and potatoes, they will taste perfectly seasoned—even my granddaughter loved it.

PREP TIME: 15 MINUTES

COOK TIME: 2 HOURS

MAKES: 8 SERVINGS

- 4–5 lb organic eye of round roast
- 2 cups mixed fresh herbs (I used parsley, sage, rosemary, thyme, and oregano. If you don't have access to garden herbs, use one ¾-oz package each of store-bought fresh herbs.)
- 12 cloves garlic, peeled
- ½ cup olive oil
- 2 T white peppercorns
- 1 T salt
- 12 small potatoes, unpeeled, halved

1. Preheat oven to 350°F.
2. Pat beef dry and place in large roasting pan.
3. Place herbs, garlic, olive oil, peppercorns, and salt in food processor and process until herbs are coarsely chopped and form a paste.
4. Smear paste evenly onto the top and sides of the roast using a wooden spoon.
5. Pat potatoes dry and smear with paste. (Leftover paste will keep, covered and refrigerated, for up to 10 days. It's wonderful on grilled dishes or on omelets.)
6. Roast until meat thermometer inserted into center of meat registers 145°F for medium-rare, about 20 minutes per pound, or 160°F for medium, about 25 minutes per pound.



Pairing: We like smoky, fruity Sangiovese from Frey Vineyards—the first organic winery in the U.S., and now the first certified biodynamic winery. www.freywine.com



Tip: For that old-fashioned, sweet-and-juicy tomato taste, try heirloom tomatoes. You might not get the bright red color you're used to (heirlooms are available in a wide variety of colors, shapes, flavors, and sizes), but their taste is pure nostalgia.

MEATLOAF BURGERS with GRILLED PINEAPPLE

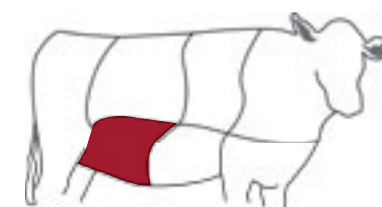
PREP TIME: 15 MINUTES

COOK TIME: 15 MINUTES

MAKES: 4 SERVINGS

- 2 T unsalted butter
- ½ medium onion, peeled and finely diced
- 2 cloves garlic, peeled and minced
- 1 medium celery rib, finely diced
- 1 lb organic ground beef
- 1 large egg, slightly beaten
- ¼ cup milk
- ½ cup bread crumbs
- 2 t prepared mustard
- 2 t fresh thyme, minced
- ¼ cup cilantro or parsley, minced
- ½ t crushed red pepper flakes
- salt and pepper to taste
- pineapple slices

1. Sauté onion, garlic, and celery in butter in a large skillet over medium heat for 3 minutes.
2. In large bowl, mix together sautéed vegetables and remaining ingredients, except for pineapple.
3. Form into patties and fry or grill burgers over medium heat until done. Grill or fry sliced pineapple alongside for about 4 minutes per side. Serve with black-pepper potato chips.



Serve burgers on thick slices of toasted artisan bread, rubbed with the cut side of a fresh head of garlic and sprinkled with olive oil (below).

