



HOLIDAY DINNER GUIDE

Your Complete Guide to Preparing Beef Roast for the Holidays

A good beef roast is central to any holiday meal. Here's everything you need to know about choosing and preparing a roast so you can impress your guests at your next gathering!

Choosing a Roast

While any roast or beef cut is a tasty addition to your holiday meal, you should choose a cut based on the recipe you want to make and how many guests you'll be hosting.

Common Roasts for the Holidays

-  **Chuck Roll** (flavorful and classic)
-  **Prime Rib** (highly marbled and juicy)
-  **Tri-Tip** (lean and rich)
-  **Strip Roast** (tender and succulent)

Get more tips for preparing beef roast at aspensridgebeef.com/blog.

How Much Roast to Buy per Person

NUMBER OF GUESTS	POUNDS OF BEEF
4 PEOPLE	2-3 POUNDS
6 PEOPLE	3-4 POUNDS
8 PEOPLE	5-6 POUNDS
10 PEOPLE	6-7 POUNDS
12 PEOPLE	8-10 POUNDS
14 PEOPLE	9-11 POUNDS

Seasonings:

- Salt and pepper
- Garlic
- Thyme
- Bay leaves
- Garlic powder
- Garlic salt
- Onion powder
- Basil
- Italian seasoning

Side Suggestions:

- Carrots, potatoes, and onions
- Pears or plums
- Sweet potatoes
- Roasted asparagus (or other veggies)
- Creamed green beans
- Mashed potatoes with chives
- Polenta with balsamic glaze



Courtesy of Britney Breaks Bread and Aspen Ridge® Natural Angus Beef

BEEF ROAST HOLIDAY RECIPE:

Balsamic Beef with Pears

This delicious Balsamic Beef with Pears recipe combines Natural* Angus chuck roast, balsamic vinegar, Dijon mustard, fresh garlic, Bosc pears, and more. The result? Extremely tender and flavorful beef!

INGREDIENTS

- 2 lbs. [Aspen Ridge® Natural Angus Beef Chuck Roast](#)
- Salt and pepper to taste
- 1 Tablespoon garlic powder
- ¼ cup olive oil
- 4 cups beef stock
- 1 cup balsamic vinegar
- 1 Tablespoon Dijon mustard
- 2 Tablespoons fresh thyme
- 6 cloves garlic, chopped
- 2 onions, roughly diced
- 2 Tablespoons butter
- 2 Bay leaves
- 2-3 Bosc pears
- Fresh Parsley, for garnish

PREPARATION

1. Add salt, pepper, and garlic powder to chuck roast. Cover generously and marinate uncovered in the refrigerator for at least 1 hour, up to 24 hours.
2. Preheat oven to 350 degrees F.
3. Heat olive oil in a large pot or Dutch oven. Sear chuck roast on all sides, about 4-5 minutes per side. Reduce heat and add beef stock, balsamic vinegar, and Dijon mustard. Stir together to ensure everything is combined. Add fresh thyme, bay leaves, garlic, butter, and onions.
4. Cook in the oven for 3 hours. Add pears and braise for another 30 minutes. Garnish with fresh parsley.

Pairs well with

- Cabernet Sauvignon
- Bordeaux
- Merlot
- Chardonnay
- White Burgundy
- Stout
- Porter



Get more recipes and tips for preparing beef roast at [AspenRidgeBeef.com](https://www.AspenRidgeBeef.com)

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*Minimally processed, no artificial ingredients.