



# **Rosemary Garlic Christmas Sirloin Feast**

## **The Heart of the Feast**

This roast is my Christmas centerpiece. It feels grand but is simple at its heart. Good meat, good herbs, and a little patience. That's all you need.

I love how it makes the whole house smell like a holiday. Rosemary and garlic fill the air. Doesn't that smell amazing? It tells everyone a feast is coming. That feeling matters. It brings people together before they even sit down.

## **A Little Secret from the Sea**

Now, I see those anchovies. Don't you dare skip them! They are our

secret. They melt right into the paste. You won't taste fish, I promise.

They add a deep, savory flavor. It makes the beef taste more like itself.

\*Fun fact: This trick is called umami. It's a fancy word for delicious, hearty taste.\* My grandson turned his nose up once. Now he asks for "Grandma's magic paste." I still laugh at that.

## **Patience is Your Best Spice**

The first step asks for patience. You rub the roast with salt and wait. A whole day in the fridge. This seems quiet, but it's working hard.

The salt slowly seasons the meat deep inside. It also dries the surface. This helps us get that wonderful brown crust later. Good things take time. This matters in cooking, and in life. What's a recipe you love that asks you to wait?

## **The Slow Warm Hug**

We cook it low and slow. Just 225 degrees. Think of it as a warm hug for the meat. This gentle heat cooks it evenly. No tough, dry edges.

Then we let it rest. This is the most important wait! The juices settle back into the meat. If you cut it too soon, all those good juices run out onto the board. Trust me, wait the full 30 minutes. Do you find it hard to wait before slicing your meat?

## **The Grand Finale**

After the rest, we crank the heat up. This is the grand finale! A quick blast at 500 degrees gives us a perfect crust. It's crispy, fragrant, and beautiful.

That final texture matters. It makes every bite interesting. Tender inside, savory and crisp outside. Slice it thin and watch everyone smile. What side dish do you think would be perfect next to this?

## Ingredients:

Ingredient	Amount	Notes
top sirloin roast, boneless, center-cut	5 - 6 pound (1 roast)	Cut lengthwise into 2 pieces
kosher salt	2 tablespoons	For initial salting
extra-virgin olive oil	4 teaspoons + $\frac{1}{4}$ cup	Divided use
fresh rosemary, chopped	3 tablespoons	
garlic cloves, minced	4	
anchovy fillets	6	Rinsed and patted dry
pepper	1 teaspoon	
red pepper flakes	$\frac{1}{4}$ teaspoon	
coarse sea salt	to taste	Optional, for serving



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### Instructions

**Step 1:** First, cut your roast lengthwise into two pieces. Rub a tablespoon of salt all over each piece. Pop them on a plate in the fridge. Leave them uncovered for a whole day. This makes the meat so tender and tasty. (A big plate is best, trust me!)

See also [Mothers Festive Oatmeal Cookie Logs](#)

**Step 2:** Heat your oven nice and low, to 225 degrees. Get a skillet very hot with a little oil. Brown one roast on all sides until it's a lovely color. Do the same with the second piece. Let them cool for ten minutes. Doesn't that smell amazing already?

**Step 3:** Now, let's make the magic paste. Put rosemary, garlic, anchovies, and oil in a food processor. Blend it into a smooth, green paste. Add the peppers and pulse it a few times. Anchovies add a deep flavor, not a fishy one. **Have you ever cooked with anchovies before? Share below!**

**Step 4:** Tie each roast with kitchen twine to make a neat loaf shape. This helps it cook evenly. Place them on a wire rack over a baking sheet. Rub that wonderful paste all over the meat. Get it into every nook. I still laugh at how green my hands get.

**Step 5:** Roast the meat in the low oven for about two hours. Use a thermometer to check for 125 degrees. Take it out and tent it with foil. Let it rest for a full half hour. (This keeps all the juicy goodness inside!)

**Step 6:** Crank your oven up to 500 degrees. Take off the foil and carefully cut off the twine. Put the roasts back in for just 6-8 minutes.

This gives you the most perfect, crispy outside. Watch it closely so it doesn't burn.

**Step 7:** Move the roasts to a cutting board. Slice the meat thinly, about a quarter-inch. Sprinkle a little coarse sea salt on top if you like. Then, it's finally time to gather everyone and eat.

## Creative Twists

This recipe is wonderful as-is. But playing with food is half the fun. Here are a few simple twists for next time. They can make a whole new meal.

**Swap the rosemary for fresh thyme.** It gives a lighter, herby flavor.

**Add a big spoonful of sun-dried tomatoes to the paste.** It adds a sweet little tang.

**Use the leftovers in a breakfast hash.** Chop it up with potatoes and onions.

Which one would you try first? Comment below!

## Serving & Pairing Ideas

This roast deserves a grand plate. I love it with buttery mashed potatoes. The gravy from the pan is divine over them. A simple salad with a sharp vinaigrette is perfect too. It cuts through the rich meat. For a drink, a glass of bold red wine is classic. For the kids, a sparkling cranberry ginger ale feels festive. Which would you choose tonight?

See also [Turtle Oat Christmas Cookie Bars](#)



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### Keeping Your Feast for Later

Let's talk about leftovers. They are a gift to your future self. First, let the meat cool completely. Then slice it and store it in the fridge. It will stay good for three to four days. You can also freeze the slices for two months. Wrap them tightly in foil first.

Reheating is simple. Use a low oven or a skillet. Add a splash of broth to keep it juicy. I once reheated it in the microwave. It got a bit tough. A gentle heat works much better.

Batch cooking this roast is smart. Make two! Enjoy one now and freeze one for later. This matters because a ready-made feast saves a busy night. It brings holiday joy any day of the week. **Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Hiccups

Even grandmas have kitchen troubles. Here are three common ones. First, your roast isn't browning. Your pan wasn't hot enough. Pat the meat very dry before it hits the pan.

Second, the paste is too thick. Just add a tiny bit more oil. I remember when mine was like clay. A little oil made it spread like a dream. This matters because a good paste seals in wonderful flavor.

Third, the meat is overcooked. Trust your thermometer, not the clock. Ovens can be tricky. Letting the meat rest is also key. This matters for juicy, tender slices every time. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

**Q: Is this recipe gluten-free?** A: Yes, it is naturally gluten-free. Just check your anchovy labels to be sure.

**Q: Can I make it ahead?** A: You can make the paste a day early. Keep it covered in the fridge.

**Q: I don't have anchovies.** A: You can use a teaspoon of fish sauce instead. It adds the same savory taste.

**Q: Can I make a smaller roast?** A: Absolutely. Just cut the salt and paste amounts in half. The cooking time will be less.

**Q: Is the final browning step optional?** A: It gives a lovely crispy crust. I don't skip it! *Fun fact: This high-heat finish is called "blasting."*  
**Which tip will you try first?**

See also Holiday Roasted Turkey Breast and Gravy

## From My Kitchen to Yours

I hope you love making this special roast. It fills the house with the best smells. Cooking is about sharing stories and good food. I would love to hear about your cooking adventure.

Tell me all about it in the comments below. **Have you tried this recipe?** Share your story or a photo. Thank you for spending time in my kitchen today.

Happy cooking! —Elowen Thorn.



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# Rosemary Garlic Christmas Sirloin Feast

Author: Elowen Thorn

Cooking Method:[Roasting](#)



## Rosemary Garlic Christmas Sirloin Feast | 15

Cuisine:[American](#)



## Rosemary Garlic Christmas Sirloin Feast | 16

Courses:[Dinner Main](#)

Difficulty: **Beginner**

Prep time: **30 minutes**

Cook time: **2 minutes**



## Rosemary Garlic Christmas Sirloin Feast | 20

Rest time: **30 minutes**

**Total time: 3 minutes**

Servings: **10 servings**

Calories: **420 kcal**

Best Season:**Summer**

## **Description**

A stunning and flavorful centerpiece for your holiday table, featuring a

rosemary-garlic crust and perfectly cooked, juicy sirloin roast.

## Ingredients

- 5 – 6 pound top sirloin roast (1 roast), boneless, center-cut
- □ 2 tablespoons kosher salt
- □ 4 teaspoons extra-virgin olive oil
- □ ¼ cup additional extra-virgin olive oil
- □ 3 tablespoons chopped fresh rosemary
- □ 4 garlic cloves, minced
- □ 6 anchovy fillets, rinsed and patted dry
- □ 1 teaspoon pepper
- □ ¼ teaspoon red pepper flakes
- □ coarse sea salt (optional)

## Instructions

1. Cut roast lengthwise along grain into 2 equal pieces. Rub 1 tablespoon kosher salt over each piece. Transfer to large plate and refrigerate, uncovered, for at least 24 hours or up to 4 days.
2. Adjust oven rack to middle position and heat oven to 225 degrees. Heat 2 teaspoons oil in 12-inch skillet over high heat until just smoking. Brown 1 roast on all sides, 6 to 8 minutes. Return browned roast to plate. Repeat with 2 teaspoons oil and remaining roast. Let cool for 10 minutes.
3. While roasts cool, process rosemary, garlic, anchovies, and remaining 1/4 cup oil in food processor until smooth paste forms, about 30 seconds, scraping down sides of bowl as needed. Add pepper and pepper flakes and pulse to combine, 2 to 3 pulses.
4. Using 5 pieces of kitchen twine per roast, tie each roast crosswise at equal intervals into loaf shape. Transfer roasts to wire rack set in

rimmed baking sheet and rub roasts evenly with paste.

5. Roast until meat registers 125 degrees for medium-rare or 130 degrees for medium, 2 to 2 1/4 hours. Remove roasts from oven, leaving on wire rack, and tent loosely with aluminum foil; let rest for at least 30 minutes or up to 40 minutes.
6. Heat oven to 500 degrees. Remove foil from roasts and cut and discard twine. Return roasts to oven and cook until exteriors of roasts are well browned, 6 to 8 minutes.
7. Transfer roasts to carving board. Slice meat 1/4 inch thick. Season with sea salt to taste, and serve.

## Notes

For best results, do not skip the 24-hour salting step as it deeply seasons the meat. The anchovies add a rich, savory depth but do not make the dish taste fishy.

Keywords:Beef, Sirloin, Roast, Christmas, Holiday, Rosemary, Garlic