



**Paul's Supermarket**  
*A Fresh Experience!*

# Butcher Block Talk! Recipe

## Herb-Crusted Chuck Roast



**Prep Time:** 10 Minutes  
**Cook Time:** 1 Hour 30 Minutes  
**Ready In:** 1 Hour 40 Minutes  
**Servings:** 8

### INGREDIENTS:

1/4 cup dry bread crumbs  
2 tablespoons olive oil  
1 garlic clove, minced  
1 teaspoon ground mustard  
1 teaspoon dried savory  
1 teaspoon pepper  
1/2 teaspoon dried rosemary, crushed  
1 (3 pound) boneless chuck eye or top blade

### SAUCE:

1 cup sour cream  
3 tablespoons prepared horseradish  
1 teaspoon lemon juice  
1/4 teaspoon salt

### DIRECTIONS:

1. In a bowl, combine the first seven ingredients. Rub over entire roast. Place on a rack in a shallow roasting pan. Bake, uncovered, at 325 degrees F for 1-1/2 to 2 hours or until meat is tender and reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Let stand 10 minutes before carving.
2. Meanwhile, in a bowl, combine the sauce ingredients. Serve with the roast.

### WINE PAIRINGS:

Pinot Noir or Zinfandel, See Lenny at Lake Ozark, Josh at Osage Beach and Gary at Eldon for all your wine needs.