

# 20 WAYS TO ROAST

ALL OF THESE DELICIOUS RECIPES ARE AVAILABLE BY VISITING OUR WEBSITE:

[www.WholeFoodsMarket.com/SanMateo](http://www.WholeFoodsMarket.com/SanMateo)

## 1. ROASTED BRISKET WITH PARSLEY, MINT AND THYME

Fragrant fresh herbs, garlic and tangy vinegar prove a perfect match for slow-cooked brisket.

<http://www.wholefoodsmarket.com/recipes/2685>

## 2. ROAST LEG OF LAMB WITH SPRING ONIONS AND MINT

The classic pairing of lamb and mint gets another layer of flavor with the addition of spring onions or leeks.

<http://www.wholefoodsmarket.com/recipes/2683>

## 3. GRILLED BISON STRIP STEAKS

Bison is lean, high in protein and other nutrients, and outrageously tasty.

<http://www.wholefoodsmarket.com/recipes/2720>

## 4. CEDAR-GRILLED FLAT IRON STEAKS WITH COFFEE RUB

A sweet, spicy coffee rub makes a delicious complement to steaks.

<http://www.wholefoodsmarket.com/recipes/2711>

## 5. BARBECUED KOREAN-STYLE STEAK

Feel free to try other vegetables in this recipe, such as zucchini and asparagus, depending on what's in season.

<http://www.wholefoodsmarket.com/recipes/2708>

## 6. HERBED PRIME RIB ROAST

This is a spectacular and simple roast for holidays and special occasions.

<http://www.wholefoodsmarket.com/recipes/2823>

## 7. CIDER-GINGER BRISKET

To make this tender, flavorful brisket a day or two ahead, cool unsliced brisket and vegetables in the pot to room temperature and then refrigerate.

<http://www.wholefoodsmarket.com/recipes/2825>

## 8. ROASTED BEEF TENDERLOIN

This elegant, simple preparation for beef tenderloin is a classic. <http://www.wholefoodsmarket.com/recipes/2346>

## 9. CUBAN-STYLE FLAT IRON STEAK

A quick marinade infuses steaks with citrus and garlic in this recipe. Delicious paired with spicy black beans and fried plantains.

<http://www.wholefoodsmarket.com/recipes/2446>

## 10. BOTTLE O' BEER BEEF STEW

Dark beer helps create a flavorful background for this beef and vegetable stew.

<http://www.wholefoodsmarket.com/recipes/469>

## 11. ANCHO CHILE FLANK STEAK SALAD

Add a few slices of avocado to the salad for extra texture or serve alongside grilled mangoes or pineapple, if you like. <http://www.wholefoodsmarket.com/recipes/638>

## 12. ASIAN-STYLE BABY BACK RIBS

These Asian-style babyback ribs are delicious served hot or at room temperature.

<http://www.wholefoodsmarket.com/recipes/966>

## 13. THYME-SCENTED RIB ROAST

We know it'll be tough, but try to be patient! Allowing this roast to rest before carving is an important step.

<http://www.wholefoodsmarket.com/recipes/972>

## 14. GREEN TEA-MARINATED SIRLOIN TIPS

A simple green tea marinade adds a subtle Asian flavor to sautéed sirloin tips. Serve with steamed rice and vegetables.

<http://www.wholefoodsmarket.com/recipes/988>

## 15. STANDING RIB ROAST WITH CARAMELIZED ONIONS

A robust red wine will go well with this roast, the ultimate centerpiece for your holiday table.

<http://www.wholefoodsmarket.com/recipes/1131>

## 16. GRILLED STEAKS WITH MUSHROOMS AND BLUE CHEESE

Craving the perfect steak? Look no further. Earthy mushrooms and salty blue cheese mingle with the natural juices of grilled New York strip to create a deliciously rich flavor.

<http://www.wholefoodsmarket.com/recipes/1162>

## 17. WINE-POACHED STEAK WITH HARICOTS VERTS

Cabernet infused with whole herbs, aromatics, mustard and broth imparts a rich flavor to this cut of beef.

<http://www.wholefoodsmarket.com/recipes/1166>

## 18. KOREAN-STYLE GRILLED STEAK

Brown sugar brings a nice sweetness to this garlicky, gingery marinade for flank steak or flap steak.

<http://www.wholefoodsmarket.com/recipes/977>

## 19. PAN-SEARED FLAT IRON STEAK WITH SPICY CILANTRO SAUCE

With robust flavor and an approachable price and pan-seared to perfection and paired with a vibrant cilantro sauce. Serve with roasted potatoes and a bottle of spicy Shiraz.

<http://www.wholefoodsmarket.com/recipes/973>

## 20. STEAK WITH PIQUANT ITALIAN SALSA VERDE

This bold green sauce comes together in a flash in the food processor. Garlic, capers and anchovy add complexity to a lively purée of parsley and basil.

<http://www.wholefoodsmarket.com/recipes/985>

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