

Cilantro Crusted Roast Beef Sandwiches

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		Roast
2	cups	cilantro leaves
6	cloves	garlic - smashed
1	teaspoon	celery seed
2	teaspoons	coarse salt
1/2	teaspoon	black pepper
3	pounds	boneless rump roast - trimmed
		Cilantro Horseradish Pesto
1	bunch	cilantro - coarsely chopped
1/4	cup	pine nut - lightly toasted
3	cloves	garlic - coarsely chopped
1	teaspoon	prepared horseradish
1/2	teaspoon	coarse salt
1/4	cup	extra virgin olive oil
4		kaiser or crusty sandwich rolls

Line a roasting pan with foil. Place beef on foil.

Preheat oven to 325.

In a food processor, combine cilantro, garlic, celery seed, salt and pepper. Puree until a smooth paste. Rub on roast, covering completely. Allow to marinate 10 minutes to 1 hour.

Roast the beef for about 1.5 hours for rare or until 125. Let rest 10 minutes and slice.

Combine dry pesto ingredients except oil. Puree until well combined. With motor running, drizzle in oil. Process until smooth.

To serve: Put a few slices of beef on each roll and drizzle pesto on top.