



## ***FRANKO'S FAVORITES***

### **EASY ROAST BEEF**

Mix together 4 garlic cloves, crushed; 1 large onion, chopped; 1 lb. mushrooms, sliced; 1 cup Madeira and 1 cup red wine. Put this marinade into large roasting pan. Rub an 8-10 lb. rump roast with seasoning to taste and add to roast pan. Marinate in the refrigerator for 24 hours, or overnight, turning occasionally. Preheat oven to 425 degrees. After 20 minutes, reduce the oven temperature to 350 degrees and cook for 2 ½ hours for rare, 3 hours or more for well-done. Transfer beef to a serving dish and keep hot. Strain the cooking juices into a saucepan and bring to a boil over high heat. Boil for 10 minutes or until juice is reduced by about one-third. Mix 2 tsp. flour with 1 tsp. butter to make a paste (beurre manie), and add to the sauce in small pieces. Cook, stirring, until thickened. Stir in 2 Tbsp. cream. Cut beef into slices and serve with the sauce.