

Beef Crostini with Wasabi Mayo

1 teaspoon fresh ground pepper
2 pounds beef shoulder petite roasts
2 ounce jar wasabi powder
¼ cup water
Juice of 1 lemon
30 ounce jar mayonnaise
1 package Hy-Vee bakery garlic chips
1 bunch chives, chopped into 1 inch diagonal strips

Preheat oven to 425 degrees. Press pepper into roasts. Place roasts on rack in a shallow roasting pan. Do NOT cover or add water. Roast for 20-25 minutes for medium-well doneness. Let stand 5 minutes. In a small bowl, combine wasabi powder and water. Cover and set aside for 10 minutes. Add lemon juice and mix well. Blend in mayonnaise and stir until smooth. Thinly slice roast into medallions. Place a teaspoon of wasabi mayo onto garlic chip, then a slice of beef. Garnish with chives.

*****Suggested Wine: Gruet Blanc de Noirs Brut NV, New Mexico***