

## Marmalade Glazed Beef

There's nothing quite like roast beef with the family on a weekend. So why not make it extra special by glazing the beef with Duerr's marmalade.

Here's the full recipe if you fancy giving it a try (recipe courtesy of [www.simplybeefandlamb.co.uk](http://www.simplybeefandlamb.co.uk)):

### Ingredients:

1 x 1.3kg/3lb lean beef topside, boneless rib or sirloin joint  
Salt and freshly milled black pepper  
10ml/2tsp English mustard powder  
3 large garlic cloves, peeled and cut into slivers  
120ml/8tbsp Duerr's Classic Thick Cut Orange Marmalade  
45ml/3tbsp fresh orange juice  
30ml/2tbsp freshly chopped flat-leaf parsley

### Method:

- Preheat the oven to Gas mark 4-5, 180-190°C, 350-375°F.
- Place the topside joint on a chopping board, make several slits over the joint and season and rub with the mustard. Push the garlic slivers into the slits.
- Place the joint on a metal rack in a large roasting tin and open roast for the preferred, calculated cooking time, basting occasionally with any rich beefy juices.
- In a small bowl, mix together the Duerr's marmalade, orange juice and parsley. Divide the mixture between two separate bowls.
- 20-25 minutes before the end of the cooking time remove the joint and brush with the marmalade mixture from one of the bowls to glaze and return to the oven.
- Serve the beef with roasted, new potatoes, parsnips, seasonal green vegetables, gravy and the untouched glaze from the second bowl.