

Herb-Crusted Standing Rib Roast

Ingredients

4 1/2 lb Standing Rib Roast
(trimmed)
1 T Black Peppercorns (cracked)
2 t Salt
3 T Dijon Mustard
1/2 c Shallots
3 clv Garlic (crushed)
3 T Rosemary (chopped)
2 T Thyme (chopped)
1 1/2 c Beef Broth
1 c Red Wine
1 T Butter

Instructions

- 1.Preheat oven to 450 degrees.
- 2.Place roast on a rack coated with cooking spray; place rack in a roasting pan. Sprinkle roast evenly with pepper and 1 1/2 teaspoons salt; rub with mustard. Combine shallots and garlic in a food processor; pulse to coarsely chop. Add rosemary and thyme; process until finely chopped. Rub Shallot mixture evenly over roast. Bake at 450 degrees for 25 minutes.
- 3.Reduce heat to 350 degrees (do not remove roast from oven). Bake roast at 350 for 1 hour and 20 minutes or until a thermometer registers 145 degrees (medium-rare) or until desired degree of doneness. Let stand 10 minutes before slicing.
- 4.Combine beef broth and red wine in a small saucepan; bring to a boil. Cook until reduced to

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2/3 cup (about 15 minutes). Remove from heat; stir in butter and remaining 1/2 teaspoon salt. Serve with the roast.