

# Beef Rib Roast With Chocolate-Port Sauce And Goat Cheese Potatoes

The ultimate special occasion recipe! A classic bone-in Ribeye Roast gets an impressive finishing sauce and kicked up side dish.

## INGREDIENTS

1 beef Ribeye Roast Bone-In (2 to 4 ribs), small end, chine (back) bone removed (6 to 8 pounds)

Salt

Chopped fresh parsley (optional)

Goat cheese Mashed Potatoes (recipe follows)

3 tablespoons freshly grated orange peel

2 tablespoons finely chopped fresh thyme

1 tablespoon finely chopped garlic

1 tablespoon coarse grind black pepper

3 tablespoons butter

3/4 cup finely chopped shallots

1-1/2 teaspoons finely chopped fresh thyme

1-1/4 cups port wine

1 can (14 to 14-1/2 ounces) beef broth

3/4 cup whipping cream

1 tablespoon soy sauce

3/4 ounce bittersweet chocolate, finely chopped

Salt and ground black pepper



3.00  
Hours



10  
Servings



42 Cal



46g  
Protein

## COOKING

1. Heat oven to 350°F. Combine seasoning ingredients; press evenly onto all surfaces of beef roast.
2. Place roast, fat side up, in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat or touching bone. Do not add water or cover. Roast in 350°F oven 2-1/4 to 2-1/2 hours for medium rare; 2-1/2 to 3 hours for medium doneness.
3. Meanwhile prepare Chocolate-Port Sauce. Melt butter in large nonstick skillet over medium heat. Add shallots and thyme; cook and stir 4 to 6 minutes or until shallots are lightly browned. Add port; cook 5 to 7 minutes or until reduced by one half, stirring occasionally. Add broth; bring to a boil. Reduce heat to medium; cook 15 to 17 minutes or until reduced by one half, stirring occasionally. Stir in cream and soy sauce; cook 3 to 5 minutes or until slightly thickened, stirring frequently. Remove from heat. Add chocolate; stir until melted.

Season with salt and pepper, as desired. Keep warm.


4. About 45 minutes before serving, prepare Goat Cheese Mashed Potatoes.

5. Remove roast when meat thermometer registers 135°F for medium rare; 145°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium.)

6. Carve roast into slices; season with salt, as desired. Serve with sauce and mashed potatoes. Garnish with parsley, if desired.

**Goat Cheese Mashed Potatoes:** Peel 3-1/2 pounds all-purpose potatoes and cut into 2-inch pieces. Place potatoes in stockpot and add enough water to cover potatoes; add salt as desired. Bring water to a boil. Reduce heat; cover and cook 25 to 30 minutes or until potatoes are tender. Drain well. Mash potatoes with 1-1/2 cups milk, 6 ounces softened goat cheese and 2 tablespoons butter in large bowl with electric mixer until smooth. Season with 1-1/2 teaspoons salt and pepper, as desired. Keep warm.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
10		36g	159mg		43g	46g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com