

Classic Beef Rib Roast

Try this classic Prime Rib recipe today. Enhance the flavors of the roast with a Dijon-style mustard and red wine sauce.



INGREDIENTS

- 1 Beef Ribeye Roast Bone-In, small end (4 to 6 pounds)
- 2 tablespoons garlic-pepper seasoning
- 2 tablespoons plus 2 teaspoons fresh thyme, divided
- 2 tablespoons minced shallot
- 1 cup dry red wine
- 2 teaspoons country Dijon-style mustard
- 1 tablespoon butter, softened



3.25
Hours



8
Servings



42 Cal



33g
Protein

COOKING

1. Heat oven to 350°F. Combine garlic-pepper seasoning and 2 tablespoons thyme in small bowl; press evenly onto all surfaces of beef Ribeye Roast.
2. Place roast, fat side up, on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 350°F oven 1-3/4 to 2 hours for medium rare; 2 to 2-3/4 hours for medium doneness.
3. 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.)
4. Meanwhile skim fat from drippings. Combine drippings, shallot and remaining 2 teaspoons thyme in medium saucepan. Cook and stir over medium heat 2 to 3 minutes or until shallots are crisp-tender. Stir in wine and mustard; bring to a boil. Reduce heat; simmer 8 to 10 minutes or until sauce is reduced to 3/4 cup. Add butter, stir until incorporated. Season with salt and pepper, as desired.
5. Carve roast into slices. Serve with sauce.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
8		17.9g	100mg		1.4g	33g	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