

Beef Rib Roast With Red Wine Cherry Sauce

Impress your dinner guests with this French-inspired recipe using Rib Roast. Perfect for a special occasion or just a sit down family meal.

INGREDIENTS

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

1/4 cup plus 2 tablespoons minced shallots, divided

2 tablespoons plus 1 teaspoon minced fresh thyme

1-1/8 teaspoons coarse grind black pepper, divided

1 tablespoon unsalted butter

1 cup reduced-sodium beef broth, divided

1 cup dry red wine

1/2 cup dried cherries or cranberries

2 teaspoons cornstarch



3.50
Hours



8
Servings



42 Cal



48g
Protein

COOKING

1. Preheat oven to 350°F. Combine 2 tablespoons shallots, 2 tablespoons thyme and 1 teaspoon pepper; press evenly onto all surfaces of beef Rib Roast Bone-In.

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, heat butter in large nonstick skillet over medium heat until melted. Add remaining 1/4 cup shallots and 1 teaspoon thyme; cook and stir 3 to 5 minutes or until shallots are tender and begin to turn golden. Add 3/4 cup broth, wine and cherries to skillet; bring to boil. Reduce heat; cook, uncovered, over medium heat 6 to 8 minutes or until reduced to 1-1/2 cups. Combine remaining 1/4 cup broth and cornstarch; whisk into wine mixture. Stir in remaining 1/8 teaspoon pepper; bring to a boil. Cook 1 to 2 minutes or until sauce thickens, stirring occasionally. Season with salt, as desired.

4. 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°F to 15°F to reach 145°F for medium rare; 160°F for medium.)

5. Carve roast into slices; season with salt, as desired. Serve with Red Wine-Cherry Sauce.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		14g	143mg		9g	48g	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