



Standing Beef Rib Roast with Horseradish Cream & Zip Sauce

Prep: 20 minutes plus standing

Roast/Cook: 2 hours 25 minutes • Serves: 10

Rib Roast

- 3 tablespoons chopped fresh rosemary
- 3 tablespoons olive oil
- 1½ tablespoons chopped fresh thyme
- 1½ tablespoons kosher salt
- 1½ teaspoons fresh ground black pepper
- 1 (4-rib) bone-in standing rib roast (about 8 pounds)

Horseradish Cream

- ½ cup refrigerated horseradish
- ½ cup sour cream
- ¼ cup mayonnaise
- ½ teaspoon kosher salt
- ¼ teaspoon white pepper
- 2 teaspoons chopped fresh chives

Zip Sauce

- 2 garlic cloves, minced
- 2 teaspoons minced shallots
- ½ cup (1 stick) plus 2 teaspoons unsalted butter, slightly softened
- 1 cup heavy cream
- ¼ cup soy sauce
- 2 teaspoons Worcestershire sauce
- ¼ teaspoon white pepper

1. Prepare Rib Roast: In small bowl, mix rosemary, oil, thyme, salt and pepper. Place roast, fat side up, in shallow roasting pan; rub with herb mixture. Let stand 30 minutes.

2. Preheat oven to 450°. Roast beef 25 minutes; reduce oven temperature to 325°. Roast 2 hours longer or until internal temperature reaches 135°. Transfer roast to cutting board; loosely tent with aluminum foil. Let stand 15 minutes; internal temperature will rise to 145° upon standing for medium-rare.

3. Prepare Horseradish Cream: In small bowl, whisk together all ingredients except chives; stir in chives. Cover and refrigerate until ready to serve.

4. Prepare Zip Sauce: In small saucepot, cook garlic and shallots in 2 teaspoons butter over medium heat 5 minutes or until softened, stirring occasionally. Add cream; cook 10 minutes or until reduced slightly. Stir in soy sauce, Worcestershire and pepper; whisking constantly, gradually add remaining ½ cup butter. Remove from heat; cover to keep warm.

5. Slice roast and serve with sauces.

Approximate nutritional values per serving:

720 Calories, 55g Fat (25g Saturated), 221mg Cholesterol, 1204mg Sodium, 2g Carbohydrates, 0g Fiber, 54g Protein