

HANNA

Rosemary-Crusted Standing Rib Roast with Bordeaux Gravy

INGREDIENTS

1 Standing Beef Rib Roast, 7 to 8 lbs
2 Tbsp Fresh Rosemary, finely chopped
1 Tbsp Freshly Cracked Pepper
1 1/2 Tbsp Kosher Salt
1 Tbsp Extra-Virgin Olive Oil

BORDEAUX GRAVY

Reserved roasting pan/tray, fat, and dripping from the roast
1 cup Cabernet Sauvignon, Merlot, or Bordeaux Blend
2 cups good-quality Beef Stock
4 Tbsp Unsalted Butter
1 1/2 Cups Chopped Onions
1/4 cup Wondra Flour
Salt and Freshly ground pepper

DIRECTIONS

Remove the roast from the refrigerator 1 hour before cooking to allow it to come to room temperature.

Preheat the oven to 450°. In a small bowl, combine the rosemary pepper, salt, and oil to make a paste. Rub the paste all over the roast, including the rib side, then place the roast, bone side down, on a rack in a roasting pan/tray.

Roast the meat for 45 minutes. Reduce the oven temperature to 375° and roast for another 45 minutes, or until an instant-read thermometer inserted in the center of the meat registers 125° for medium-rare. The meat will continue cooking as it rests.

Transfer the roast to a carving board. Tent with aluminum foil and let rest for 20 minutes before carving. Reserve the roasting pan/tray to make the gray. Pour the dripping through a fine-mesh sieve into a 4-cup glass measure, then skim off the fat and reserve the fat and drippings.

For the gravy: Place the roasting pan/tray over two burners on the stove top on medium heat. Add the wine and stock; stir to scrape up the browned bits from the bottom of the pan. Pour the liquid through a fine-mesh sieve into the defatted drippings.

In a large sauté pan, melt the butter with 1/4 cup of the reserved fat. Reduce the heat to medium-low, add the onions, and sauté for 15 minutes, or until lightly browned.

Sprinkle the flour into the pan with onions. Cook, whisking constantly, for 3 minutes. Add the drippings mixture and cook, whisking constantly, for 5 minutes, or until thickened. Season with salt and pepper.



Wine Pairing: Reserve Alexander Valley Alchimie 2016