



Mustard-Herb Rubbed Prime Rib Roast with Wine Jus

Prep: 15 minutes plus standing

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

Rib Roast

- 2 garlic cloves, minced
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- 1 tablespoon whole grain mustard
- 1 tablespoon olive oil
- 1 teaspoon kosher salt
- 1 teaspoon fresh ground black pepper
- 1 (4½- to 5½-pound) **Certified Hereford Beef boneless rib eye roast**

Wine Jus

- 1 garlic clove, minced
- 1 teaspoon chopped fresh rosemary
- 1 can (14 ounces) less-sodium beef broth
- 1½ cups dry red wine such as Cabernet Sauvignon or Merlot
- 1 tablespoon cornstarch
- ½ teaspoon kosher salt
- ¼ teaspoon fresh ground black pepper

1. Prepare Rib Roast: In small bowl, mix garlic, rosemary, thyme, mustard, oil, salt and pepper; evenly rub over roast. Cover and refrigerate at least 2 hours or overnight. Place roast fat side up in shallow roasting pan; let stand 30 minutes.

2. Preheat oven to 325°F. Roast beef 2 to 2½ hours or until internal temperature reaches 135°F. Transfer roast to cutting board; loosely tent with aluminum foil and let stand 15 minutes (internal temperature will rise to 145°F upon standing for medium-rare).

3. Prepare Wine Jus: Drain excess fat from roasting pan; place pan with drippings over medium heat. Add garlic and rosemary; cook 1 minute. Reserve 1 tablespoon broth; add wine and remaining broth to pan. Increase heat to medium-high and heat to a simmer; simmer 5 minutes, stirring to scrape browned bits from bottom of pan.

4. In small bowl, whisk cornstarch and reserved broth; whisk into pan. Heat to a simmer; simmer 1 minute. Stir in salt and pepper. Slice roast and serve with jus.

Approximate nutritional values per serving:

346 Calories, 17g Fat (6g Saturated), 108mg Cholesterol, 487mg Sodium, 2g Carbohydrates, 0g Fiber, 39g Protein