



**CHAIRMAN'S
RESERVE**



servings: 8 | **prep time:** 15 minutes | **cook time:** 3 hours 25 minutes | **cut:** rib roast | **method:** roast

rib roast au jus with horseradish and chive sauce

The spicy tang of horseradish perfectly offsets the richness of a hearty rib roast.

INGREDIENTS:

1 *Chairman's Reserve*® bone-in beef rib roast (4 ribs, about 9 pounds), chine bone removed, rib bones frenched, if desired

Coarse (kosher) salt

1 teaspoon freshly ground black pepper

2 garlic cloves

HORSERADISH SAUCE:

1 16 to 15 ounce container sour cream

3 tablespoons prepared horseradish, well drained

2 tablespoons finely sliced chives

1 cup canned reduced-sodium beef broth

2 tablespoons Dijon mustard

2 tablespoons finely chopped fresh thyme

DIRECTIONS:

1. Preheat oven to 350°F. Tie roast vertically between bones in three places. Season roast with 1 teaspoon salt and pepper, mainly on the two cut sides. Finely chop garlic on chopping board. Sprinkle with 1 teaspoon salt and smear and chop into a paste. Scrape into small bowl, add mustard and thyme, and stir well. Smear over fat cap of roast.
2. Place roast, fat side up, on meat rack in shallow roasting pan. Do not add water or cover. Roast until instant-read thermometer inserted into center of roast (not resting in fat) reads 135°F for medium-rare, 2 ¾ to 3 hours. (For medium, roast until thermometer reads 145°F, about 15 minutes more.) Remove from oven and transfer to carving board. Let stand 15 minutes — roast temperature will rise 5°F to 10°F during this period.
3. Meanwhile, make sauce: In medium bowl, combine sour cream, horseradish and chives. Cover and refrigerate until ready to serve.
4. Pour out and discard fat from roasting pan. Place pan on stove over medium heat. When sizzling, add broth and bring to a boil, scraping up browned bits in pan with a wooden spatula or spoon. Keep warm over very low heat. Just before serving, pour into sauceboat.
5. Carve roast and serve with jus and sauce passed on the side.