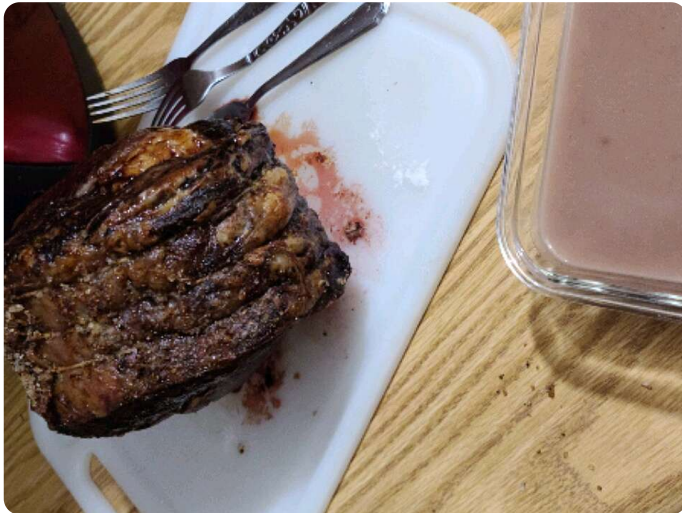




Classic Standing Beef Rib Roast

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2 hrs 55 mins

Description

A standing rib roast is a very special treat and traditional holiday fare. Follow this simple recipe and you'll be sure to enjoy the results.

Ingredients

— 1 (7 pound) standing rib roast - 1/2 teaspoon salt - 1 pinch ground black pepper - 6 tablespoons red wine - 2 cups Swanson® Beef Stock or Swanson® Unsalted Beef Stock - 1/4 cup all-purpose flour

Instructions

1. Heat the oven to 325 degrees F. Season the beef with the black pepper. Place the beef into a roasting pan
2. rib-side down. Roast for 2 hours 20 minutes for medium-rare or until desired doneness. Remove the beef to a cutting board and let stand for 20 minutes. Spoon off any fat from the pan drippings. Stir the wine in the pan and heat over medium-high heat to a boil
3. stirring to scrape up any browned bits from the bottom of the pan. Reduce the heat to medium and cook for 5 minutes. Pour the wine mixture through a fine mesh sieve into a 2-quart saucepan. Stir the stock and flour in a medium bowl with a whisk. Gradually add the stock mixture to the saucepan
4. stirring with a whisk. Cook and stir over medium heat for 5 minutes or until the mixture boils and thickens. Season with additional salt and black pepper
5. if desired. Serve the stock mixture with the beef.