

Black Tie Standing Rib Roast

From the Manassas Gourmet Club Dinner
"An English Holiday"
12 - 14 servings

Quantity	Ingredients	Preparation Notes
2 tsp	Salt	Combine salt, 1 tsp pepper, and thyme
1 tsp	Freshly Ground Pepper	Sprinkle mixture over roast and set aside
1 tsp	Dried Whole Thyme	Combine water, 1 1/2 Tbsp Butter, lemon juice and 1/4 tsp salt in a medium saucepan
1 - 10 lb	Standing Rib Roast	Bring to a boil
2/3 C	Water	Add mushrooms, cover and reduce heat
1/4 C	Butter	Cook for 5 minutes
1 1/2 Tbsp	Butter	Drain mushrooms, reserving liquid and set aside
2 Tbsp	Lemon Juice	Add water to liquid from mushrooms to measure 1 cup and set aside
1/4 tsp	Salt	Place roast, fat side up on a rack in a shallow roasting pan
1/2 lb	Small Fresh Mushrooms, sliced	Insert meat thermometer making sure it does not touch fat or bone.
1/ C	Minced Shallots	Bake at 500 degrees for 10 minutes then reduce oven heat to 350 and bake for 3 hours or until the
1 C	Canned Diluted Beef Broth	thermometer registers the beef wellness of your choice.
1/2 C	Madeira Wine	Remove roast to serving platter
	Salt and Pepper to taste	Drain drippings reserving 1 cup.
1 Tbsp	Tomato Paste	Return 1 cup of drippings to pan
		Add remaining butter, cook over med heat until butter melts
		Add shallots and sauté until tender
		Stir in reserved mushroom liquid, beef broth, wine and tomato paste.
		Cook over low heat for 15 - 20 minutes until liquid is reduced to 2 cups
		Add reserved mushrooms and cook until heated
		Salt and pepper to taste
		Serve sauce with roast.