

Standing Rib Roast

5-6 lb bone-in rib roast

1 Yellow onion, chopped

2 garlic cloves

1/2 bunch each of thyme, rosemary & parsley

2 bay leaves

2 cups beef stock

1/2 cup red wine

1/2 cup olive oil

Salt and pepper

Butter or truffle butter

Preheat oven to 400 degrees.

Place a rack in a roasting pan, place roast on top, and let sit at room temperature for 30 minutes. Coat with olive oil and generously sprinkle with salt and pepper. Place in oven and cook for 30 minutes.

Remove pan from oven and reduce temperature to 325. Place vegetables and herbs in pan and return to oven. Continue to cook for about 1 ½ -2 hours (**12 min per lb, make sure to adjust accordingly for the size of your roast**), or until a meat thermometer registers 125 degrees for medium-rare, 130 for medium. Remove roast from pan and tent with foil. Make sure to allow 10-12 minutes for the meat to rest before slicing. Remove rack from roasting pan. Place pan on stove over medium heat. Add red wine and cook until it is almost reduced, about 3- 5 minutes. Add beef stock and simmer for 5 minutes. Remove from heat and strain. Slice roast, and place a small slice of butter or truffle butter on top. Serve with jus. Enjoy!

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