

JULI'S FOOL-PROOF RIB
ROAST

Recipe by Juliana Hale

PAIR WITH:

"POSEIDON VINEYARD"
PINOT NOIR

INGREDIENTS

ROAST:

1 (5 pound) standing beef rib roast,
trimmed of fat

2 ½ teaspoons kosher salt, divided

1 teaspoon garlic powder

1 teaspoon black pepper

½ teaspoon dried thyme

½ teaspoon fennel seeds, crushed

2 pounds new potatoes, halved

1 onion, cut into thin wedges

DIPPING SAUCE:

1 (8 ounce) container sour cream

3 tablespoons horseradish

1 tablespoon snipped fresh chives

PREPERATION

STEP 1

- Let beef stand at room temperature 1 hour.

STEP 2

- Preheat oven to 350 degrees F (175 degrees C).

STEP 3

- Stir together 2 teaspoons salt, garlic powder, pepper, thyme, and fennel seeds in a small bowl. Put beef, rib side down, on a rack set in a roasting pan. Rub beef with spice mixture.

STEP 4

- Place pan in preheated oven. Roast until an instant-read thermometer inserted into thickest part registers at least 135 degrees F for medium-rare, 1 ¾ to 2 ¼ hours, or 150 degrees F for medium, 2 ¼ to 2 ¾ hours. Transfer beef to a cutting board; let stand, covered with foil, about 15 minutes (do not drain pan)

STEP 5

- Meanwhile, boil potatoes and onion in a pot of salted water 10 minutes. Drain, then sprinkle with remaining ½ teaspoon salt.

STEP 6

- Remove rack from roasting pan, add vegetables, and toss to coat with drippings. Return pan to oven and roast until vegetables are browned and tender, 30 to 40 minutes.

STEP 7

- Make Dipping Sauce

STEP 8

- Stir together sour cream, horseradish, and chives in a bowl.