

MUSTARD-GLAZED STANDING RIB ROAST

Let the roast stand for 20 minutes after cooking. Use the time to make the gravy.

1 7-pound standing rib roast
½ cup Dijon mustard
2 tablespoons olive oil
4 cloves garlic, chopped
2 tablespoons chopped fresh parsley

1 tablespoon coarsely ground black pepper

2 tablespoons soy sauce
1 tablespoon chopped fresh rosemary and thyme, or 1 teaspoon dried

Combine mustard, olive oil, garlic, parsley, pepper, soy sauce and thyme in a bowl. Brush over roast. Let sit for 2 hours or overnight refrigerated.

Preheat oven to 450 F. Turn on broiler. Place roast on rack in roasting pan and broil about 4 minutes. Turn off broiler and continue to bake at 450 F for 30 minutes.

Reduce heat to 350 F and bake 1½ hours longer or until desired degree of doneness. An instant-read thermometer should reach 120 F for rare, 130 F for medium rare and 140 for medium. Remove roast to carving board and let rest for 20 minutes. Cut strings and remove meat from bones. Carve down into thin slices. Serve with pan gravy.

PAN GRAVY

½ cup coarsely chopped shallots
2 tablespoons flour
¼ cup red wine
1 tablespoon balsamic vinegar
3 cups beef or chicken stock

1 teaspoon tomato paste

Pour fat from roasting pan leaving 2 tablespoons. Add shallots and cook until they are brown on the edges. Stir in flour and cook for 2 minutes or until browned. Add wine, vinegar, stock and tomato paste. Bring to boil, reduce heat and simmer for 5 minutes or until sauce is thick and glossy. Makes about 3 cups.