



## Standing Beef Rib Roast with Horseradish Cream

**Prep: 15 minutes plus standing**

**Roast: 2 hours • Serves: 10**

### Beef Rib Roast

- 2 tablespoons kosher salt
- 2 teaspoons finely chopped fresh thyme leaves
- 2 teaspoons garlic powder
- 2 teaspoons coarsely ground black pepper
- 1 (5 to 6 pound) standing beef rib roast, fat trimmed

### Horseradish Cream

- ½ cup sour cream
- ½ cup horseradish
- ¼ cup mayonnaise
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper

**1.** Prepare Beef Rib Roast: Preheat oven to 450°. In small bowl, combine salt, thyme, garlic powder and pepper. Coat all sides of beef roast with salt mixture.

**2.** Place beef roast, fat side up, in large roasting pan. Roast beef 20 minutes or until outside is browned. Reduce heat to 300°. Roast 1 hour 30 minutes to 1 hour 40 minutes longer or until internal temperature reaches 130° for medium-rare.

**3.** Meanwhile, prepare Horseradish Cream: In small bowl, whisk together all ingredients. Refrigerate until ready to serve.

**4.** Transfer beef to cutting board and let stand 15 minutes before slicing to let juices set.

*Approximate nutritional values per serving: 630 Calories, 51g Fat (21g Saturated), 140mg Cholesterol, 879mg Sodium, 3g Carbohydrates, 1g Fiber, 36g Protein*

### Chef Tips

*Roast beef an additional 10 to 15 minutes if medium to medium-well done meat is desired.*

*It's very important to allow the beef to rest before slicing to prevent the juices from running.*