

Beef Standing Rib Roast with Morel, Red Wine and Thyme Jus

Preparation Time: 2 Hours
Servings: 8
Wine Pairing: Kitchak Cellars *Concerto*, Napa Valley, ToKalon Vineyard
Cabernet Sauvignon.

Ingredients:

Rib Roast

1 8-9 lb standing rib-eye roast, chine bone removed and fat trimmed to ½ inch
6 garlic cloves, peeled
3 tablespoons fresh thyme leaves
2 ½ teaspoons sea salt
1 tablespoon freshly ground black pepper
2 ½ tablespoons olive oil

Morel, Red Wine and Thyme Jus

2 ounces dried morel or porcini mushrooms
1 stick butter (8 tablespoons) divided
½ cup thinly sliced shallots
3 tablespoons thinly sliced garlic
½ pound fresh button mushrooms, thinly sliced
1 750 ml bottle fruity red wine, such as *Kitchak Cellars, Franc, Cabernet Franc*
5 cups low-sodium beef broth
2 sprigs of thyme

Preparation:

Rib Roast: Preheat oven to 450° F. Position rack in lower third of oven. Chop 6 garlic cloves in food processor. Add thyme, salt, pepper, and oil. Pulse to form a paste. Place bone side of roast down on a work surface and cut several 2-inch-long gashes through the fat only. Press some of the garlic herb mixture into each gash and smear remaining mixture over top, side and ends of roast. Place roast bone side down in a roasting pan. Put pan in oven and roast for 20 minutes, then turn oven down to 350° F. Cook roast until internal temperature is 125° to 130° (medium rare). Transfer roast to cutting board, cover loosely with foil, and let rest for at least 20 minutes while finishing morel, red wine, and thyme jus.

Jus: Place morel mushrooms in a small glass bowl. Add boiling water to cover and soak for at least 30 minutes. Remove morels and reserve. Strain and reserve soaking liquid separately. In a large saucepan over medium heat, melt 3 tablespoons of butter. Add shallots and garlic to pan and cover. Cook, stirring occasionally, until soft, using a spatula to scrape any browned pieces from the bottom of pan. Add soaked morels. Add wine and simmer until reduced to about a cup. Add morel soaking liquid and beef broth. Continue to boil until sauce is reduced to about 2 cups. Skim fat from surface of sauce. Add thyme and cook three minutes. Remove thyme, cover pan and set aside.

Finishing: Pour off fat from roasting pan, leaving juices in pan. Place pan on stove over medium heat and add reserved sauce with mushrooms. Bring sauce to a boil, using a spatula to scrape up any bits from the bottom of pan. Strain sauce back into saucepan and continue to cook until it begins to thicken. Season with salt and pepper. Whisk in remaining 5 tablespoons of butter until just melted. Transfer to sauceboat and serve immediately with roast.

