
Standing Rib Eye Roast

Sendik's Fine Foods

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1 fat-trimmed, 4-bone beef rib-eye roast (about 8 1/2 lb.; see notes)
1 tablespoon dried thyme
1 1/2 teaspoons kosher or coarse sea salt
1 1/2 teaspoons fresh-ground black pepper
1 1/4 cups fat-skimmed beef broth
1/4 cup brandy or tawny port

Step 1: Rinse meat and pat dry. In a small bowl, mix thyme, salt, and pepper. Rub mixture evenly all over roast. Set on a rack, bones down, in 10x15 inch roasting pan.

Step 2: Roast beef in a 375° regular or convection oven until a thermometer inserted in the center of the narrow end reaches 135° for medium (the wide end should be about 125° for rare), about 2 1/2 hours. As fat accumulates in pan, ladle it out and discard.

Step 3: Transfer roast to a platter and let stand in a warm place at least 10 minutes.

Step 4: Meanwhile, skim off and discard remaining fat from pan drippings. Add beef broth to pan and stir to scrape up browned bits. Add brandy. Set pan over high heat and stir until mixture is boiling vigorously. Stir in juices accumulated from roast on platter. Pour sauce through a fine strainer into a small pitcher.

Step 5: Carve roast and serve with sauce.

*For easy carving, have the butcher cut the rib-eye muscle from the bones, then tie the meat and bones back together for roasting. After cooking, the roast may stand in a warm place up to 30 minutes. To serve, snip off the string, lift the roast off the bones, and slice the meat. Cut between the bones to serve them. Enjoy!

Beef/Veal