





Dijon And Herb Rubbed Beef Roast With Cranberry Sauce

Mustard and cranberries make a delicious finishing touch for this oh-so-easy bone-in Rib Roast. While this dish take just minutes of prep time, your friends will only think it took you all day to make!

INGREDIENTS

- 1 beef Rib Roast Bone-In (2 to 4 ribs), small end, chine (back)
bone removed (6 to 8 pounds)
- 1 beef Rib Roast Bone-In (2 to 4 ribs), small end, chine (back)
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3.25	10	42 Cal	41.9g
Hours	Servings		Protein

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3 tablespoons plus 2 teaspoons Dijon-style mustard, divided

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3 tablespoons plus 2 teaspoons Dijon-style mustard, divided

7 tablespoons plus 2 teaspoons Dijon-style mustard, divided

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3 tablespoons plus 2 teaspoons Dijon-style mustard, divided

3 tablespoons plus 2 teaspoons Dijon-style mustard, divided

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FIGURE 1

550°F. Combine 3 tablespoons mustard, steak seasoning and rosemary in small bowl. Rub surfaces of beef roast.

to 350°F. Combine 3 tablespoons mustard, steak seasoning and rosemary in small bowl. Rub

evenly onto all surfaces of beef Rib Roast Bone-In .

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121. Place Roast, fat-side up, in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat or touching bone. Do not add water or cover. Roast in 350°F oven 2-1/4 to 2-1/2 hours for medium rare; 2-1/2 to 3 hours for medium doneness.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
10		17.3g	118mg		17.5g	41.9g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com