

Herb-Crusted Beef Rib Roast With Roasted Fennel And Horseradish Cream Sauce

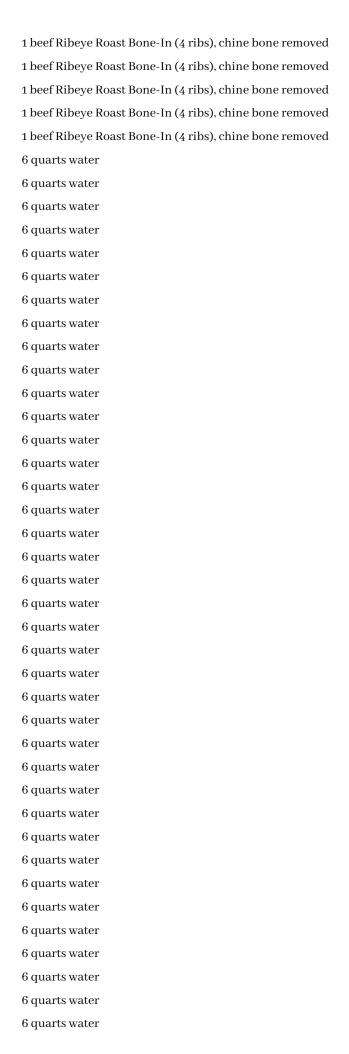
Sometimes you just need to impress your friends. The classic Rib Roast gets the royal treatment with a fresh herb crust, a creamy horseradish sauce and roasted fennel.

INGREDIENTS

1 beef Ribeye Roast Bone-In (4 ribs), chine bone removed 1 beef Ribeye Roast Bone-In (4 ribs), chine bone removed



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COOKING

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- 121. Preheat oven to 350° F. Remove roast from brine; discard brine. Pat dry roast with paper towel. Combine Seasoning ingredients in small bowl; press evenly onto all surfaces of roast. 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 2-1/2 to 3 hours for medium rare; 3 to 3-1/2 hours for medium doneness.

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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 2-1/2 to 3 hours for medium rare; 3 to 3-1/2 hours for medium doneness.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL
8		45g	135mg		4g	34g	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.

 $Courtesy\ of\ BeefItsWhatsFor Dinner.com$