

BEEF STANDING RIB ROAST WITH WILD MUSHROOM MARROW SAUCE

PAIR WITH 2021 ESTATE CABERNET SAUVIGNON



Beef Rib Roast from Fatted Calf

INGREDIENTS

Serves 8–10

1 shoulder-end, four-rib beef roast
(preferably dry-aged), roughly 8 pounds

Sea salt

2 tablespoons unsalted butter

2 tablespoons minced shallots

½ pound fresh wild mushrooms (such as porcini,
black trumpets, chanterelles or morels) cleaned
and finely chopped or 1 ½ ounces dried wild
mushrooms, rehydrated in cool water overnight,
drained, and finely chopped

½ cup beef bone marrow, coarsely chopped

¼ cup dry Marsala

4 cups rich beef broth, reduced to 1 ½ cups

1 tablespoon chopped fresh thyme

Freshly ground black pepper

INSTRUCTIONS

Liberal salt the beef on all sides. Loosely cover and refrigerate for 2 days. Remove the roast from the refrigerator 2 hours in advance of cooking and allow to sit at room temperature.

Preheat the oven to 400°F. Place the roast in a deep roasting pan fitted with a rack and place in the oven. Cook for roughly 40 minutes or until the exterior is nicely browned. Turn the oven temperature down to 275°F and cook for an additional hour or until a meat thermometer inserted into the center of the roast registers 115°F. Remove from the oven and let the roast rest at room temperature for 20 minutes before carving.

Melt 2 tablespoons of butter in a sauté pan over medium heat. Add the shallots and cook until translucent, then add the mushrooms. Cook, stirring frequently, for 5–6 minutes until golden. Add the marrow and cook for a few minutes longer. Deglaze with the Marsala then add the reduced beef broth and bring to a simmer. Add the fresh thyme and season with salt and freshly ground black pepper to taste. Remove from the heat.

Transfer the roast to a carving board with the ribs pointing upwards. Make an incision along the top of the roast directly behind the ribs, and peel the meat away from the bone to cut away the ribs. Cut in between each rib. Carve the roast into ½-inch thick slices. Spoon the mushroom marrow sauce over the sliced roast and serve.

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