

# AGNES MEATS

## RECIPE

### Standing Rib Roast

#### Ingredients:

4 - 15 # rib roast  
Kosher or reg. Salt  
Olive oil  
Black pepper  
Garlic powder  
If making 'au jus'  
1 (15 oz) can of beef broth

#### Procedure:

Preheat oven to 450 degrees  
Coat roast with olive oil, then season liberally with pepper, salt and garlic.  
Place roast in a shallow roasting pan bone side down fat side up ( do not cover )  
Roast for 20 minutes then reduce heat to 350 degrees and continue roasting to desired doneness.  
18 minutes per pound for rare (118 degrees with meat thermometer)  
22 minutes per pound for medium (125 degrees)  
Remove from oven and let rest for 15 minutes  
Cut strings to remove bones and slice 1 inch thick slices  
To make au jus:  
Drain fat from the roasting pan into a sauce pan , then deglaze the pan with 1/2 cup red wine. With a wooden spoon scrape the remaining drippings from the roasting pan into the sauce pan. Add 1 can beef broth to pan and bring to a boil. Season if necessary.