

Rosemary Standing Rib Roast with Mushroom Wine Sauce

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 8-10 people



WINE PAIRING: TORII MOR 2005 TEMPERANCE HILL
VINEYARD PINOT NOIR

Ingredients:

1 well-trimmed 8- to 9-lb. rib roast (with 4 bones)	1 lb. assorted mushrooms (crimini, portabello, chanterelle, oyster, etc.), thickly sliced
½ cup plus 2 Tbsp. olive oil	3 garlic cloves, minced
2 Tbsp. crushed dried rosemary, divided	2 Tbsp flour
1½ Tbsp. kosher salt	1 14-oz. can low-salt beef broth
1 Tbsp. cracked black pepper	1½ cups dry red wine
4 Tbsp unsalted butter, divided	fresh rosemary (for garnish)

Two hours before roasting, remove the meat from the refrigerator and allow it to come to room temperature. Preheat the oven to 500°F*. Place the oven rack on the second lowest position.

In a small bowl, mix together 1 Tbsp. rosemary, salt, and pepper. Rub the entire roast with oil, including the bones. Place rib roast, fat side up, in a large heavy roasting pan. Cover evenly with the spice mixture. Place in preheated oven and roast the meat for 45 minutes. Without removing the meat from the oven, reduce the temperature to 325°F and roast for another 30 minutes. Finally, increase the temperature to 450°F and roast for another 15 to 30 minutes, until the internal temperature of the meat is 125°F. (Be sure the thermometer is exactly in the center of the roast.) The total cooking time will be between 1½ and 1¾ hours.

Remove the roast from the oven and transfer it to a cutting board. Cover tightly with aluminum foil and allow the meat to rest for 20 minutes.

While the roast is resting, melt 2 Tbsp. butter with 2 Tbsp. olive oil in a large skillet over medium-high heat. Add the mushrooms; saute until browned, about 8 minutes. Add garlic and remaining rosemary; stir for 1 minute. Transfer mushroom mixture to a bowl. Melt the remaining butter in the same skillet; whisk the flour into the butter for 2 minutes. Slowly add the broth and wine, whisking to avoid lumps. Stir the mushroom mixture into the sauce and simmer until thickened to desired consistency. Season with salt and pepper to taste.

Garnish roast on a platter with fresh rosemary sprigs. Carve and serve with sauce.

*Be sure your oven is very clean before setting it at 500°F.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”