



RIB ROAST PROVENCAL

SERVINGS: 8 | PREP TIME: 30 MINS | COOK TIME: 2 HOURS

INSTRUCTIONS:

1. Heat oven to 450 degrees
2. Rub roast with 3 Tbsp olive oil, herbs de' provence salt and cracked pepper
3. Place roast in large roasting pan with bones down
4. Roast for 30 minutes at 450 degrees
5. Reduce temperature to 350 and roast for 1.5 more hours or until the temperature probe registers the roast's internal temperature at 110 degrees
6. Remove roast from pan and let rest at room temperature. Leave oven at 350
7. Discard beef fat as desired or leave it in the pan for flavor
8. Place roasting pan on stove top over medium heat
9. Add 1/4 cup olive oil, red onion and garlic, sauté for 2 minutes
10. Deglaze pan with white wine
11. Reduce wine for 2 minutes or until alcohol flavor is gone
12. Add tomatoes, olives, chickpeas, artichokes, thyme and rosemary sprigs
13. Place roasting pan in oven for 15 minutes
14. Remove pan from oven and stir in basil leaves, oregano and parsley
15. Season to taste with salt and pepper.
16. Carve roast and serve with Provencal sauce

INGREDIENTS:

1 bone in prime rib roast (4 ribs, 9-10 pounds)
10 Campari tomatoes cut in half
14 ounce can artichoke hearts
15 ounce can chickpeas
2 cups mixed pitted olives
8 garlic cloves cut in half
2 small red onions cut into 1 inch pieces
3 Tablespoon herbs de' provence
1/4 cup olive oil + 3 Tbsp
1 cup white wine
1 cup basil leaves torn
2 sprigs thyme
1 sprig rosemary
1 TBSP. fresh oregano leaves
1/4 rough chopped parsley
Salt and cracked pepper