



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Sunday Rib Roast with Mustard Horseradish Sauce –

- 1 3-rib standing rib roast (7 to 8 lbs.)**
- 1 tbl. kosher salt**
- 1 ½ tsp. freshly ground black pepper**

Mustard Horseradish Sauce:

- 1 ½ cups good mayonnaise**
- 3 tbl. Dijon mustard**
- 1 ½ tbl. whole-grain mustard**
- 1 tbl. prepared horseradish**
- 1/3 cup sour cream**
- ¼ tsp. kosher salt**

- 1. Two hours before roasting, remove the meat from the refrigerator and allow it to come to room temperature. Make the sauce. Whisk together the mayonnaise, mustards, horseradish, sour cream, and salt in a bowl. Serve at room temperature.**
- 2. Preheat the oven to 500°. Place oven rack on the second lowest position.**
- 3. Place the roast in a pan large enough to hold it comfortably, bones side down, and spread the top thickly with the salt and pepper. Roast the meat for 45 minutes. Without removing the meat from the oven, reduce the oven temperature to 325° and roast for another 30 minutes. Finally, increase the temperature to 450° and roast for another 15 – 30 minutes, until the internal temperature of the meat is 125°. (Be sure the thermometer is exactly in the center of the roast.) The total cooking time will be between 1 ½ and 1 ¾ hours.**

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

Cook's Note: Be sure your oven is very clean before roasting at 500°. Otherwise you will have a lot of smoke.

Credit: Ina Garten