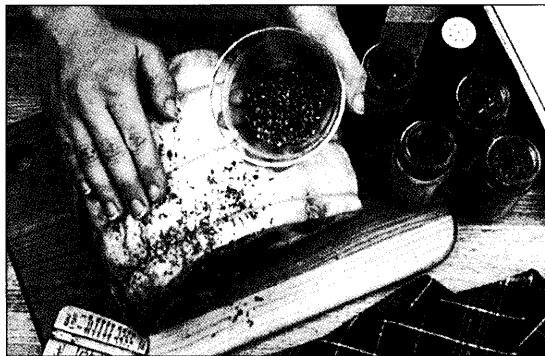


STANDING RIB ROAST WITH BURGUNDY GRAVY

- ½ teaspoon salt
- ¼ teaspoon dried basil leaves
- ¼ teaspoon dried marjoram leaves
- ¼ teaspoon rubbed savory
- ¼ teaspoon dried thyme leaves
- ⅛ teaspoon black pepper
- Standing 3-rib roast of beef, bone in (8 to 9 lbs)**
- 1 teaspoon liquid gravy seasoning**
- ½ cup Burgundy wine**

Burgundy Gravy

- 6 tablespoons roast beef drippings**
- ¼ cup unsifted all-purpose flour**
- ½ teaspoon salt**
- Dash black pepper**
- 2 cans (10½ oz size) condensed beef broth, undiluted**
- ½ cup Burgundy wine**



1 Preheat oven to 325F. Mix salt, herbs and pepper. Rub herb mixture into beef on all sides and stand roast fat side up in shallow roasting pan. Insert meat thermometer through outside fat into the thickest part of the meat. (Thermometer should not rest in fat or on bone.)



2 Mix liquid gravy seasoning with ½ cup Burgundy. Spoon some over beef; place beef in oven uncovered. Roast, basting several times with remaining Burgundy mixture, 3½ hours for rare (140F), 4½ hours for medium (160F), 5 hours for well done (170F).



3 When roast is done, lift with two large forks and place on heated platter; cover with aluminum foil. Pour off drippings and reserve; let roast stand in warm place while you make gravy. Roast will be easier to carve after standing 20 to 30 minutes.



4 Prepare Burgundy Gravy: Return 6 tablespoons reserved drippings to roasting pan. Stir in flour, salt and pepper to make a smooth mixture. Gradually add the beef broth and Burgundy, stirring until the mixture is free of lumps.

CARVING TIPS

You'll be the star of the show when you carve this special entrée at the table. Place the rib roast on a platter so that the cut surface is up and the ribs are to your left. Insert a carving fork into the roast below the top rib. Using a very sharp carving knife, cut horizontally from the outside toward the bone. Then cut vertically along the bone with the tip of the knife to release the slice of meat. Slide the knife under the slice of meat, steady the meat with the fork and transfer it to a serving dish. Continue carving meat, cutting thin or thick slices as desired.



5 All browned bits from roasting pan should be loosened and dissolved in broth mixture. Bring gravy to boiling, stirring constantly. Reduce heat and simmer 5 minutes, stirring constantly. Season with salt and pepper. *Makes 3 cups gravy.*



6 To serve: Using a large sharp carving knife, carve across roast toward bone. Cut along bone to remove slices. Slide a knife under meat slice to place on serving platter. Serve with Burgundy Gravy. *Makes 10 servings.*

Nutrient Analysis Per Serving

Calories	925
Protein	50 g
Carbohydrates	4 g
Fat	76 g
Cholesterol	188 mg
Sodium	694 mg