



## Christmas Easy Carve Rib Roast with Au Jus & Oven-Seared Mushrooms

**Prep: 40 minutes plus standing**

**Roast: 2 hours 25 minutes • Serves: 8**

- 1 (4-rib) bone-in standing rib roast (about 8 pounds)
- 12 small garlic cloves, minced (about ¼ cup)
- 2 tablespoons chopped fresh thyme leaves
- 1 tablespoon plus ½ teaspoon kosher salt
- 1 tablespoon dried basil leaves
- 1 tablespoon dried oregano leaves
- 2 teaspoons ground black pepper
- 4 cups less-sodium beef broth
- 2 pounds cremini (baby bella), oyster, shiitake and/or white mushrooms, sliced (about 10 cups)
- 1 large shallot (about 1½ ounces), thinly sliced (about ⅓ cup)
- 2 tablespoons unsalted butter
- 2 tablespoons chopped fresh parsley leaves

**1.** Preheat oven to 450°. Place beef, fat side up, in roasting pan. In small bowl, combine 3 tablespoons garlic, thyme, 1 tablespoon salt, basil, oregano and 1½ teaspoons pepper. Rub beef with garlic-herb mixture; cover and let stand at room temperature 30 minutes.

**2.** Roast beef 25 minutes. Reduce oven temperature to 325°; roast 2 hours longer or until internal temperature reaches 135° when instant-read thermometer is inserted into center of roast without touching bone. Transfer beef to cutting board; loosely cover with aluminum foil. (Internal temperature will rise to 145° for medium-rare.)

**3.** Place 12-inch cast-iron or heavy gauge skillet in oven. Increase oven temperature to 500°; preheat skillet 20 minutes.

**4.** Meanwhile, skim fat from drippings in roasting pan. Add broth and heat to simmering over medium heat; simmer 10 minutes. Strain au jus through fine-mesh strainer.

**5.** Add mushrooms to skillet and roast 5 minutes. Remove skillet from oven and stir mushrooms; roast 5 minutes longer. Remove skillet from oven and stir in shallot; add butter and roast 5 minutes longer. Remove skillet from oven and stir in parsley and remaining 1 tablespoon garlic, ½ teaspoon salt and ½ teaspoon pepper.

**6.** Slice roast and serve with au jus and mushrooms.

*Approximate nutritional values per serving:*

*1018 Calories, 73g Fat (35g Saturated), 198mg Cholesterol,  
1202mg Sodium, 12g Carbohydrates, 3g Fiber, 55g Protein*