

BEEF MADE EASY® AD PLANNER
OVEN ROASTS

BEEF RIB ROAST WITH YORKSHIRE PUDDINGS – 2-3/4 to 3-1/2 hours

- 1 beef rib roast, small end, chine (back) bone removed (6 to 8 lb)**
- 6 cloves garlic, minced**
- 1-1/2 tsp dried thyme**
- 1 tsp cracked black pepper**

1. Heat oven to 350°F. Combine garlic, thyme and pepper; press onto beef roast.
2. Place roast, fat side up, in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat or touching bone. Do not add water or cover. Roast in 350°F oven 2-1/4 to 2-1/2 hours for medium rare; 2-3/4 to 3 hours for medium doneness.
3. Remove roast when meat thermometer registers 135°F for medium rare; 150°F for medium. Let stand 15 minutes. (Temperature will rise to 145°F for medium rare; 160°F for medium.) Carve roast; season with salt. Serve with Yorkshire puddings.

8 to 10 servings

Yorkshire Puddings

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| 1 cup all-purpose flour | 1 cup milk |
| 2 Tbsp snipped fresh chives | 2 eggs |
| 1/4 tsp dried thyme | 2 Tbsp butter, melted |

1. Combine flour, chives, thyme and 1/4 tsp salt in bowl. In second bowl, whisk milk and eggs; gradually whisk into flour mixture until smooth. Refrigerate up to 1 hour.
2. After roast is removed: Heat oven to 450°F. Divide batter among 12 muffin cups; tilt to coat bottoms. Fill halfway with batter. Bake in 450°F oven 15 to 18 minutes or until puffed and golden. Serve immediately.

Makes 12