

## **Standing Rib Roast with Horseradish Chive and Mushroom Wine Sauce**

A standing rib roast is a perfect beef dish to serve for any occasion. I prefer to serve it with two sauce choices. A horseradish chive sauce for a zingy flavor or a mushroom wine sauce for a mildly sweet flavor. You can purchase any prime rib roast that you prefer. I suggest a bone in for extra flavor. I have the butcher prepare my roast with the rib bones on the bottom so that the bones don't interfere when slicing the roast.

### **Ingredients**

1 (5 rib) 10lb Standing Rib Roast (Rib Bones on the bottom), excess fat trimmed  
¼ cup extra virgin olive oil  
sea salt and fresh ground pepper

### **Horseradish Chive Sauce**

1 ½ cups sour cream  
2 tablespoons mayonnaise  
¼ cup prepared horseradish  
2 tablespoons finely chopped chives  
½ teaspoon lemon zest

### **Mushroom Wine Sauce**

8 ounces Baby Bella Mushrooms, sliced into ½ inch slices  
2 ½ cups beef stock  
1 ½ cups Madeira wine  
1 ½ cups dry red wine  
8 thyme sprigs  
4 rosemary sprigs  
1 bay leaf  
4 tablespoons unsalted butter, room temperature  
2 tablespoons white flour

### **Preparation**

Position rack in the center of the oven and preheat to 450 degrees.

Place beef, fat side up in a heavy roasting pan. Rub beef with oil; generously sprinkle with salt and pepper. Bring beef to room temperature before roasting. Roast beef for 20 minutes. Reduce oven temperature to 350 degrees and continue to roast until thermometer inserted into center of the thickest part of the beef away from the bone registers 120-125 degrees for medium-rare, about 2 -2 ½ hours. Transfer beef to a platter and let stand for about 30 minutes loosely covered in foil.

**To Make Horseradish Chive Sauce:** Whisk all ingredients in a small bowl. Season sauce with salt and pepper to taste. Cover and chill until ready to use.

**To Make Mushroom Wine Sauce:** Tie rosemary and thyme sprigs together with kitchen string and set aside. Melt 2 tablespoons butter in a medium sauce pan on medium-high heat. Add mushrooms and sauté until slightly softened and browned, about 3-4 minutes. Remove mushrooms from pan and set aside. Add beef stock, Madeira, wine, herbs and bay leaf to pan and bring mixture to a boil until reduced to 2 cups, about 20-25 minutes. Reduce heat to a low simmer. Discard herbs and bay leaf. Mix butter and flour in a small bowl to blend. Whisk into sauce, add mushrooms and simmer until slightly thickened, about 5 minutes. Season to taste with salt and pepper.

\*Horseradish Chive Sauce could be made up to two days ahead.

\*Mushroom Wine Sauce could be prepared while roast is cooking. Re-heat when ready to serve.

Serves 8-10