

Standing Rib Roast with Porcini and Bacon Sauce

Bon Appétit | December 2005



Yield: Makes 12 servings

Ingredients

- 6 large garlic cloves
- 3 tablespoons fresh thyme leaves
- 2 1/2 tablespoons olive oil
- 2 tablespoons coarse kosher salt
- 1 tablespoon coarsely ground black pepper
- 1 8 1/2- to 9-pound beef rib roast
- [Porcini and Bacon Sauce](#)
- [Horseradish Cream Sauce](#)
- [Green Onion-Parmesan Popovers](#)

Preparation

With processor running, drop garlic through feed tube and chop finely. Scrape down bowl.

Add thyme, oil, salt, and pepper; blend to paste.

Pat roast dry with paper towels.

Place roast, bone side down, in roasting pan.

Cut several shallow slits in fat.

Press some garlic paste into slits.

Rub remaining garlic paste all over roast.

(Can be prepared 1 day ahead. Cover with plastic wrap and chill. Uncover and let stand at room temperature 2 hours before roasting.)

Position rack in bottom third of oven and preheat to 450 °F.

Roast beef 20 minutes.

Reduce oven temperature to 350 °F.

Roast until thermometer inserted into beef from center of top registers 125 °F to 130 °F for medium-rare, about 1 hour 50 minutes.

Transfer to platter; reserve roasting pan with juices for Porcini and Bacon Sauce.

Let roast stand at least 20 minutes and up to 1 hour.

Serve roast with sauce, horseradish cream, and popovers.

Porcini and Bacon Sauce

Ingredients

- 2 ounces dried porcini mushrooms
- 2 cups boiling water
- 1/4 pound sliced bacon, chopped
- 9 garlic cloves, sliced
- 2 shallots, thinly sliced
- 1 pound button mushrooms, sliced
- 3 cups dry red wine
- 4 cups low-salt chicken broth
- 1 cup beef broth
- 1 large fresh rosemary sprig
- Reserved [roasting pan with juices](#)
- 1/4 cup (1/2 stick) chilled butter, diced

Preparation

Place porcini mushrooms in small bowl; add 2 cups boiling water. Let soak until mushrooms soften, at least 30 minutes and up to 2 hours. Strain, reserving mushrooms and liquid separately.

Sauté bacon in large saucepan over medium heat until golden. Add garlic and shallots; sauté 3 minutes. Add fresh mushrooms; sauté 8 minutes. Transfer half of mushrooms to bowl; reserve.

Add drained porcini and wine to pan. Boil 15 minutes. Mix in all broth. Add porcini liquid, leaving sediment behind. Return mixture to boil, reduce heat, and simmer until mixture is reduced to 5 cups, about 1 hour 30 minutes. Skim fat from top; add rosemary. Simmer 3 minutes; discard rosemary. (Can be made 2 days ahead. Cover mushroom-wine mixture and reserved mushrooms separately; chill.)

Place reserved roasting pan over 2 burners. Add mushroom-wine mixture and bring to boil, scraping up browned bits. Strain back into same saucepan, pressing out all liquid. Simmer over medium heat until reduced to 2 cups, about 5 minutes. Mix in reserved mushrooms from bowl. Whisk in butter. Season with salt and pepper.

Horseradish Cream Sauce

Ingredients

- 1 1/2 cups sour cream
- 1/2 cup prepared white horseradish, drained
- 2 tablespoons chopped fresh chives
- 2 tablespoons chopped shallots
- 1 teaspoon fresh lemon juice

Preparation

Blend all ingredients in medium bowl. Season with salt and pepper. Chill at least 30 minutes and up to 8 hours.