

# Standing Rib Roast with Bacon and Red Wine Port Sauce

From a cooking class with Phillis Carey



*Luscious, even unctuous with the sauce - especially the sauce!*

- 3 cups low sodium beef broth
- 3 cups low sodium chicken broth
- 1 cup dry red wine, like a Pinot Noir or a red blend
- 1/2 cup Port wine
- 1 tablespoon tomato paste
- 7 pounds prime rib, 7-8 pounds, 3-4 ribs
- 8 tablespoons unsalted butter, divided use
- 2 teaspoons dried thyme
- Freshly ground black pepper to taste
- 3 slices bacon, chopped
- 1/4 cup shallots, diced
- 1 1/2 tablespoons all-purpose flour, or more if you prefer a thicker sauce
- 1/4 cup Italian parsley, chopped

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 8

1. SAUCE: Combine beef and chicken broth, wine and Port in a large saucepan and boil down until reduced to 3 1/2 cups, about 30 minutes. Whisk in tomato paste; set aside or refrigerate. Remove roast from refrigerator 2 hours before cooking and set it in a 3-inch deep roasting pan, ribs down.
2. Preheat oven to 450°. Rub 2 T. butter on the cut surfaces only of the beef roast. Sprinkle the fatty edge with thyme and pepper. Roast meat for 15 minutes. Lower temp to 325° and continue roasting until the meat reaches an internal temp of 120° for rare. You may baste with any fat that accumulates in the bottom of the pan - do that every 20 minutes or so.
3. Meanwhile, cook the bacon in a deep skillet or saucepan over medium heat. When crisp, remove bacon to paper towels to drain. Add shallots and saute for 3-4 minutes to brown them slightly. Add reduced broth/wine/port mixture and bring to a boil, scraping up any browned bits; set aside.
4. Remove the roast to a carving board when done and tent with foil; let stand 15-30 minutes. Pour out any fat from the roasting pan and place pan on stove top. Add the reduced liquids and bring to a simmer, scraping any browned bits from the bottom.
5. To thicken sauce, mix 3 T. butter and the flour in a small bowl to form a smooth paste. Whisk it into the broth mixture and simmer until sauce thickens, about 2 minutes. When ready to serve, stir in the reserved bacon, if desired, and remaining 3 T. butter. The gravy is not supposed to be real thick - if you prefer it thicker, add a bit more flour and butter mixture.
6. Carve roast and spoon some sauce over meat and garnish with parsley to serve. Pass with remaining sauce.

Per Serving (excluding unknown items): 1393 Calories; 112g Fat (75.4% calories from fat); 76g Protein; 6g Carbohydrate; trace Dietary Fiber; 311mg Cholesterol; 497mg Sodium. Exchanges: 0 Grain(Starch); 10 1/2 Lean Meat; 1/2 Vegetable; 17 Fat.