

# Standing Rib Roast

Recipe By *Elky Friedman*



**Cooking and Prep:**   
2.5 h

**Serves:**  8

**No Allergens**

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Shavuot

**Diet:** Gluten Free

**Source:** Whisk by Ami Magazine

I usually don't choose to share red meat recipes with you since I don't consider it the healthiest protein. But as they say, everything in moderation...and this one is just too good not to share! My husband hosted a siyum in our home and I served this as the main course. Judging from the reviews, I knew I had to share it! Thank you, Rivky Z., for giving me the base to create this recipe. From my table to yours, may this one enhance your Yom Tov meal.

## Ingredients (17)

### Sauce

- 1/4 cup **Kedem Red Wine Vinegar** or other red wine vinegar
- 1/4 cup oil
- 1/4 teaspoon pepper
- 1/2 teaspoon salt
- 2 tablespoons **Gefen Honey**
- 1/4 cup fresh parsley, chopped, or 12 cubes **Dorot Gardens Frozen Parsley** or 2 tablespoons dry parsli

flakes

1 jalapeño pepper, sliced

2 shallots, finely diced

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## Rub

2 teaspoons oregano

1 teaspoon black pepper

1 teaspoon salt

2 teaspoons garlic powder

2 teaspoons chili powder

2 teaspoons paprika

2 teaspoons dry mustard

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## Roast

4-pound rib roast, bone in, or a boneless rib roast

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## Sommelier Suggests

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## Start Cooking

For the Roast

1. Preheat the oven to 325°F.
2. In a small bowl, combine rub ingredients.
3. Rinse the meat. Pat dry and then spread the rub all over the meat.
4. In another bowl, prepare the sauce. Combine all ingredients. Place meat in a baking pan and pour sauce over meat.
- 5.

Bake uncovered for two to two and a half hours for medium doneness. I recommend basting the meat once or twice during baking to maintain moisture and flavor.

6. Remove from oven and cover tightly with foil immediately. Slice meat when cool.