

Classic Beef Rib Roast

- 4-6** pound beef rib eye roast
- 6** cloves garlic, minced
- 1-1/2** teaspoons dried thyme
- 1** teaspoon cracked black pepper

Instructions:

- 1.** Heat oven to 350°F. Combine garlic, thyme and pepper; press onto beef roast. 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 1-3/4 to 2 hours for medium rare; 2 to 2-1/2 hours for medium doneness.
- 2.** Remove roast when meat thermometer registers 135°F for medium rare; 150°F for medium. Tent with foil. Let stand 15 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.) Carve roast. Season with salt.

Makes 8 to 10 servings.

Yorkshire Puddings

	Ingredients:
1	cup all-purpose flour
2	tablespoons snipped fresh chives
1/4	teaspoon each salt and dried thyme
1	cup milk
2	eggs
2	tablespoons butter, melted
1	cup all-purpose flour
2	tablespoons snipped fresh chives
1/4	teaspoon each salt and dried thyme
1	cup milk
2	eggs
2	tablespoons butter, melted
	Instructions:
1.	Combine flour, chives, salt and thyme in bowl. In separate bowl, whisk milk and eggs; gradually add to flour mixture. Beat until smooth. (Refrigerate up to 1 hour, if desired.) After removing roast, heat oven to 450°F. Spoon butter into 12 muffin cups; tip 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 servings.