Herb-Crumbed Beef Rib Roast with Red Wine Gravy

Prep: 45 minutes
Roast: 5 hours • Serves: 8

Beef Rib Roast

1	cup cubed Brownberry® white bread
6	garlic cloves, minced (about 2 tablespoons)
¾	cup chopped fresh parsley leaves
½	cup chopped fresh basil leaves
½	cup Essential Everyday Dijon mustard
1	(7- to 8-pound) standing beef rib roast
2	teaspoons salt
1	tablespoon McCormick® ground black pepper
3	tablespoons Essential Everyday canola oil
2	large white onions, cut into ½-inch thick disks

Red Wine Gravy

3	tablespoons Essential Everyday unsalted butter
3	tablespoons County Market all-purpose flour
2	cups Kitchen Basics® original beef stock
½	cup red wine

1. Prepare Beef Rib Roast: Preheat oven to 225°. In food processor with knife blade attached, pulse bread to fine crumbs. You should have about ½ cup crumbs. In large skillet, cook crumbs over medium heat 9 to 10 minutes or until toasted, stirring frequently; cool 5 minutes.

2. In small bowl, combine garlic, parsley, basil and mustard.

3. Sprinkle beef roast with salt and pepper. Heat large roasting pan over medium-high heat; add oil and swirl to coat bottom of pan. Add beef roast to pan and cook 4 to 6 minutes or until browned, turning to brown all sides. Remove beef roast from pan; place rack in pan and place onions on rack.

4. Evenly spread mustard mixture over beef roast; with hands, evenly press crumbs onto beef roast over mustard mixture. Place roast on top of onions. Roast beef 5 hours or until internal temperature reaches 135° for medium-rare. (Internal temperature will rise 5 to 10° upon standing.) Let stand 20 minutes before slicing.

5. Prepare Red Wine Gravy: In small saucepot, melt butter over medium-high heat. Whisk in flour and cook 5 minutes, stirring occasionally. Add stock and wine; cook 5 minutes or until gravy thickens, stirring occasionally.

Approximate nutritional values per serving:
911 Calories, 64g Fat (28g Saturated), 187mg Cholesterol,
1211mg Sodium, 11g Carbohydrates, 1g Fiber, 49g Protein