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# Prime Rib with Herbes de Provence Crust and Red Wine Sauce

*The Essential Southern Living Cookbook*

Servings: 10

Preparation Time: 30 minutes

Start to Finish Time: 4 hours 15 minutes

Chill: 12 hours

**1 (eight pound) 5-rib standing rib roast, chine bone removed**  
**2 tablespoons extra-virgin olive oil**  
**3 tablespoons herbes de Provence**  
**4 1/2 teaspoons Kosher salt, divided**  
**2 1/4 teaspoons black pepper, divided**  
**2 tablespoons butter**  
**1/2 cup (two medium shallots) minced shallots**  
**1 cup (8 ounce) dry red wine**  
**2 cups lower-sodium beef broth**  
**2 tablespoons Dijon mustard**  
**fresh herb sprigs (rosemary, thyme and lavender) (for garnish)**

Rub the roast evenly with oil. In a small bowl, stir together the herbes de Provence, four teaspoons of salt and two teaspoons of pepper. Spread the mixture evenly over the roast.

Chill, uncovered, at least twelve hours or up to twenty-four hours.

Let the roast stand at room temperature for one hour. Preheat the oven to 450 degrees with the rack in the lowest position.

Lightly coat a wire rack with cooking spray. Set the rack inside a roasting pan. Place the roast, bone side down, on the prepared rack. Roast in the preheated oven on the lowest rack for 45 minutes. Reduce the oven temperature to 350 degrees (Do not remove the roast from the oven). Continue roasting until a thermometer inserted into the thickest portion of the roast registers 120 to 130 degrees for medium-rare (about one hour and thirty minutes) or 130 to 135 degrees for medium (about one hour and forty-five minutes). Remove from the oven. Let rest for 30 minutes. Transfer the roast to a serving platter. Cover with aluminum foil to keep warm. Discard the drippings from the pan, reserving any brown bits.

Place the roasting pan on the stove top over one burner. Add butter to the pan. Melt the butter over medium-high heat, stirring occasionally, and moving the pan as needed to prevent hot spots. Add the shallots. Cook, stirring occasionally, until tender, 2 to 3 minutes. Stir in the wine. Cook, stirring occasionally, until the liquid is mostly reduced, about 3 minutes. Stir in the broth. Cook, stirring constantly, until thickened, 3 to 4 minutes. Stir in the mustard. Cook, stirring constantly, until the sauce thickens and reduces to 1-1/2 cups, about 5 minutes. Stir in the remaining 1/2 teaspoon of salt and 1/4 teaspoon of pepper.

Pour the sauce into a serving bowl or gravy boat. Garnish the roast with herb sprigs and serve with the sauce.

## **Beef**

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*Per Serving (excluding unknown items): 50 Calories; 5g Fat (93.0% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 920mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fat; 0 Other Carbohydrates.*