

## Beef

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# Ribeye Roast with Port-Glazed Potatoes

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**Servings: 12**

**Preparation Time: 25 minutes**

**Roast Time: 1 hour 45 minutes**

**1 4 to 6 pound beef ribeye roast**

**6 cloves garlic, quartered**

**2 teaspoons Kosher salt**

**1 teaspoon ground black pepper**

**25 pounds Yukon gold, fingerling or new potatoes, halved if large**

**10 ounces pearl onions, peeled**

**1 cup port**

**1 tablespoon honey**

**2 ounces blue cheese, crumbled**

**1 teaspoon snipped fresh thyme**

Preheat oven to 325 degrees.

Using a paring knife, cut small evenly spaced slits into the meat. Sprinkle the meat with salt and pepper.

Place the meat, fat side up, in a 15x10x1-inch baking pan. Insert an oven-going meat thermometer into the center of the roast; the thermometer should not touch bone.

Roast, uncovered, for 1 3/4 to 3 2/4 hours or until the meat thermometer registers 135 degrees (medium rare) or for 2 1/4 to 2 3/4 hours or until 150 degrees (medium). Add the potatoes and onions to the roasting pan for the last hour of roasting time.

Remove the meat from the pan. Drain and discard the pan juices.

Cover the meat with foil and let stand for 15 minutes before carving. Meat temperature after standing should be 145 degrees for medium rare or 160 degrees for medium.

In a small saucepan, bring the port and honey to a boil. Reduce the heat and simmer, uncovered, about 15 minutes or until reduced to 1/3 cup.

Drizzle the potatoes and onions in the pan with port glaze and return to the oven for 10 to 15 minutes or until glazed, stirring occasionally.

Sprinkle with blue cheese and thyme.

Serve the potatoes and onions with the beef.

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Per Serving (excluding unknown items): 31 Calories; 1g Fat (38.8% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 4mg Cholesterol; 436mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat; 0 Other Carbohydrates.