



## Beef Rib Roast with Browned *Vegetables*



Total Recipe Time: 2-3/4 to 3-1/2 hours  
Makes 8 to 10 servings

- 1 Hackenmuellers Beef Rib Roast, small end, chine (back) bone removed (6 to 8 lbs)**
- 3 cloves garlic, minced**
- 1-1/2 tsp lemon pepper**
- 8 small red-skinned potatoes, cooked**
- 8 boiling onions, cooked**
- 8 carrots, cut into 2" pieces, cooked**

### Directions:

1. Heat oven to 350°F. Combine garlic and lemon pepper; press onto beef roast.
2. 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 2-1/4 to 2-1/2 hours for medium rare; 2-3/4 to 3 hours for medium doneness.
3. Remove roast when meat thermometer registers 135°F for medium rare; 150°F for medium. Let stand 15 minutes. (Temperature will rise to 145°F for medium rare; 160°F for medium.)
4. Remove all but 2 Tbsp drippings from pan. Add vegetables; cook and stir over medium-high heat 5 minutes or until lightly browned. Carve roast; season with salt. Serve with vegetables.