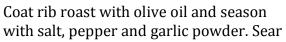
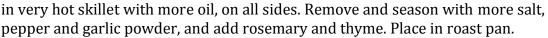
Tim Farmer's Country Kitchen

STANDING RIB ROAST

5 pound rib roast Olive oil Salt, pepper, garlic powder Rosemary Thyme





1 cup beef broth1 cup red wine1 tablespoon better than bouillon1 tablespoon red currant jelly

Add ingredients to bottom of roast pan. Place in oven at 375 degrees for 1 hour. Turn off oven and let sit for 3 hours. DO NOT OPEN OVEN DOOR! Turn heat back on and heat additional 30 minutes at 375 degrees or until desired internal temperature.

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