



Standing 1855 Black Angus Rib Roast

with Horseradish Crust, Sour Cream Mashed Potatoes and Brussels Sprouts

Ingredients:

- 1 1855 Black Angus Rib Roast 6-8 lbs. (4 ribs)

Crust:

- 3/4 cup Dijon mustard
- 1/3 cup prepared horseradish
- 1 cup dried breadcrumbs
- 2 tbsp. chopped rosemary and each thyme
- 6 cloves garlic, put thru a press
- 1 tbsp. salt
- 1 tsp. fresh milled black pepper

Sauce Ingredients:

- 1 cup prepared horseradish
- 1 cup sour cream
- 3 lbs. chef potatoes (boiling) washed, peeled
- 1 tsp. fresh lemon juice
- 1/4 tsp. Worcestershire sauce
- 2 cups half & half
- 1/2 - 3/4 cup sour cream
- 1 1/2 lbs. Brussels sprouts, halved to taste salt, black pepper
- 1/4 lb./8 tbsp. butter
- 1 large white onion, peeled, cut in half and sliced 1/8" thick

1855®

G.F. Swift

Directions:

Preheat oven to 350 degrees F. Mix all the ingredients for the crust, and rub all over the roast. Place roast in a roasting pan, fat side up, and roast for about one hour until lightly browned. At this point, start to check the roast for doneness 115-120 degrees F for rare, 120-125 degrees F for medium-rare, 125-130 degrees F for medium. Remove roast, tent with foil and rest for at least 30 minutes.

Meanwhile, prepare the mashed potatoes by boiling potatoes tender, draining, mashing. Heat half and half with butter, and add to the mashed potato. Then fold in sour cream. Season with salt. Blanch the Brussels sprouts in boiling, salted water until crisp tender. Drain and saute them in a large saute pan with a bit of butter or olive oil. As they start to brown, add the sliced white onions, and stir from time to time. As the onions become wilted but not brown, remove sprouts from heat and season salt/pepper. Combine all ingredients for the sauce. Carve roast into thick or thin slices as desired and accompany with sauce, mashed potatoes and Brussels sprouts family style.

Makes 4-8 servings.

1855®

G.F. Swift

1855beef.com