

# Mustard Rosemary Thyme Sauce

This is just part of the full recipe from Epicurious, which I have never tried:  
[http://www.epicurious.com/recipes/recipe\\_views/prINTER\\_friendly/108954](http://www.epicurious.com/recipes/recipe_views/prINTER_friendly/108954)

1 9- to 9 1/2-pound standing beef rib roast (about 4 ribs), all but thin layer of fat trimmed  
1/4 cup Dijon mustard  
2 tablespoons chopped fresh rosemary  
2 tablespoons chopped fresh thyme

Place beef, fat side up, in large shallow roasting pan or on rimmed baking sheet. Sprinkle beef all over with salt and pepper. Spread mustard all over beef. Mix rosemary and thyme in small bowl; sprinkle over beef and press lightly to adhere. (Can be prepared 1 day ahead. Cover and refrigerate.)

Bon Appétit  
December 2003

## Rick's Timing notes

Xmas 2001 – used 13 minute per pound for 9 pound roast

Xmas 2004 – used 13 minute per pound for 5 pound roast, with Rosemary / Thyme / mustard sauce. But it was too rare, needed additional 10 minutes.

Xmas 2005 – used 14 minute per pound for 9.5 pound roast, with Rosemary / Thyme / mustard sauce – perfect!

Xmas 2006 – used 14 minute per pound for 9.5 pound roast, with Rosemary / Thyme / mustard sauce – perfect!

---

Folder: (Beef, Lamb, Veal, Game)

Source:

Originated:

Key Words:

Served:

Name: Standing Rib Roast (Bon Appetit).doc

Revised:

Printed: January 1, 2022 - 1:26 PM