



# Herb crusted standing rib roast

Servings: 0 servings

---

## Ingredients

- 2 sticks unsalted butter, softened
- 1 head of garlic, cloves coarsely chopped
- 1 cup prepared horseradish
- 1/4 cup plus 2 tablespoons chopped thyme
- 3 tablespoons chopped rosemary
- 3 tablespoons chopped sage
- One 16-pound rib roast of beef
- Salt and freshly ground pepper

---

## Directions

Preheat the oven to 325°. In a food processor, combine the butter with the garlic, horseradish, thyme, rosemary and sage and process to a paste.

Stand the roast in a very large roasting pan. Season generously all over with salt and pepper and set it fatty side up. Spread the horseradish-herb butter all over the top. Bake for about 3 1/2 hours, until an instant-read thermometer inserted in the center registers 125° for medium rare. Transfer the roast to a carving board to rest for at least 20 minutes or for up to 1 hour before serving.

### MAKE AHEAD

The horseradish-herb butter can be refrigerated overnight. Let the butter soften before using.

### NOTES

If making Pat's Popovers, reserve 3 tablespoons of the beef fat from the roasting pan.

---

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/2052053/herb-crusted-standing-rib-roast/>