

# Tim Farmer's Country Kitchen

## STANDING RIB ROAST

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



Coat rib roast with olive oil and season with salt, pepper and garlic powder. Sear in very hot skillet with more oil, on all sides. Remove and season with more salt, pepper and garlic powder, and add rosemary and thyme. Place in roast pan.

*1 cup beef broth  
1 cup red wine  
1 tablespoon better than bouillon  
1 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.

[www.timfarmerscountrykitchen.com](http://www.timfarmerscountrykitchen.com)