

RIDGE

VINEYARDS *presents*



BONE-IN PRIME RIB, HORSERADISH MASH, ROASTED VEGETABLES, YORKSHIRE PUDDING AND GRAVY WITH 2009 MONTE BELLO

Serves 8

INGREDIENTS

- 1 three-rib prime roast, first cut, trimmed and tied
- 1 tablespoon freshly ground black pepper
- 2 tablespoons salt
- 3 short ribs, tied
- 1½ cups dry red wine

RED WINE MARINADE

- 5 cups red wine
- ¼ cup celery chopped
- 1½ cups leeks chopped
- ¾ cup onions chopped
- ¾ cup carrots chopped
- 10 cloves crushed garlic
- ½ bunch thyme
- ¼ bunch parsley
- 2 bay leaves
- 2 cups olive oil

1 cup worcestershire

Sweat vegetables and herbs over medium heat for 10-15 min. Season with fresh cracked pepper. Add red wine and bring to a boil. Reduce by 25%. Remove from heat and cool. Whisk in worcestershire and olive oil. Pour over meat. This will marinate approximately 10 pounds of meat.

INSTRUCTIONS

Marinate prime rib for 12 hours.

Place oven rack on lower level. Preheat oven to 450° F. Rub roast all over with salt and pepper. Transfer to heavy 13-by-16 inch metal roasting pan. Arrange fat-side up. Place short ribs in pan. Cook 20 minutes.

Reduce oven temperature to 325°, and continue cooking until an instant-read thermometer inserted in the thick end of roast (not touching a bone) reaches 115°, about 1 hour and 25 minutes. If it hasn't, return it to oven; check temperature at 10-minute intervals.

Transfer roast to platter; set aside in warm spot for juices to collect. (As roast rests, temperature will increase about 10 degrees.)

Pour fat and all dark drippings out of pan into a fat separator; set aside.

Place roasting pan over medium-high heat. Pour red wine into pan; scrape bottom with wooden spoon, scooping up crispy bits to deglaze pan. Add the drippings that have settled to the bottom of the fat separator, making sure not to add the fat. Cook until reduced by half, 5 to 8 minutes. Place a fine strainer in a heatproof bowl. Pour juices into strainer. Using a ladle or spoon, press down on solids to extract juices. Discard solids. Serve the juices warm with the prime rib.

HORSERADISH MASHED POTATOES

INGREDIENTS

4 ½ pounds russet potatoes (about 7), peeled and cut into 1-inch pieces
coarse salt and ground pepper
1 cup heavy cream
1 cup whole milk
½ cup (1 stick) unsalted butter
¼ cup prepared horseradish
½ cup sour cream

INSTRUCTIONS

In a large pot, bring potatoes to a boil in salted water over high, then reduce to a rapid simmer and cook until potatoes are tender when pierced with a knife, about 15 minutes. Drain and return potatoes to pot. With a potato masher, mash until potatoes are fluffy and free of large lumps. (For a smoother texture, pass potatoes through a ricer or food mill into pot.) Meanwhile, in a small saucepan, heat cream, milk, and butter over medium-low until butter melts. Slowly pour cream mixture into potatoes, stirring until combined. Whisk in horseradish to taste and sour cream, and season with salt and pepper.

ROASTED WINTER VEGETABLES

INGREDIENTS

3 tablespoons extra-virgin olive oil, plus more for sheets
1 medium acorn squash, cut into 1-inch wedges
1 pound turnips, peeled and cut into 1-inch pieces

1 pound parsnips, peeled and halved lengthwise (quartered if large)

½ pound shallots, halved

1 head garlic, cloves broken apart and left unpeeled

1 tablespoon each chopped fresh thyme, Italian parsley, rosemary

coarse salt and ground pepper

8 sprigs thyme

INSTRUCTIONS

Preheat oven to 400°. Brush two large rimmed baking sheets with oil. In a large bowl, toss all vegetables with chopped herbs, garlic and oil and season with salt and pepper. Divide vegetables between baking sheets. Top with thyme and roast until golden and tender, 30 to 35 minutes, rotating sheets and tossing vegetables halfway through.

YORKSHIRE PUDDING

INGREDIENTS

2 cups all-purpose flour
1 teaspoon coarse salt
freshly ground pepper (to taste)
4 large eggs
3 to 3½ cups whole milk
6 to 8 tablespoons drippings from roasting pan, vegetable oil, or lard

INSTRUCTIONS

In a large bowl, combine flour, salt, and pepper. Make a well in the center, and add eggs and 1/4 of the milk. Using a whisk, combine eggs and milk, then incorporate flour; begin with the inner rim of the well. Continue whisking until a smooth, stiff batter forms. Stir in half of the remaining milk. Cover with plastic wrap and let stand at room temperature for 30 minutes. Heat oven to 400 degrees. Place 12 ¾-cup muffin tins in oven until very hot, about 5 minutes.

Stir enough of the remaining milk into the batter until it is the consistency of heavy cream. Transfer 1 to 2 teaspoons of drippings into each muffin tin. Pour batter in the muffin tins, filling them about one-third full; the batter should sizzle in the hot drippings. Return to oven and bake until puffed, browned, and crisp, 25 to 30 minutes.

Serve within 15 minutes.