

STANDING RIB ROAST WITH SAUTÉED MUSHROOMS AND ONIONS

RECIPE BY JOHN AND TRACEY SKUPNY

LANG & REED NAPA VALLEY

6 SERVINGS

"At the Lang & Reed table, our meals are simply prepared with the freshest of ingredients, sometimes including meats one of our boys has raised or hunted," says JOHN Skupny. "For very special gatherings, we lean towards locally raised beef, and for a 'Right Bank' feast, the choice is standing rib roast. For a side dish, we like roasted winter root vegetables, owing to the savage nature of the wine due to its base of Cabernet Franc. Serve with crusty artisanal bread, spread with creamery butter and goat cheese."

1 bone-in rib roast, about 6-7 pounds

1 tablespoon pink salt

4 garlic cloves

1 tablespoon freshly ground black pepper

1 tablespoon thyme

1 tablespoon oregano

1 teaspoon celery seed

1 teaspoon fennel seed

1 cup red wine, particularly a Right Bank blend

2 large sweet onions

3 tablespoons butter

2 cups sliced forest mushrooms (such as chanterelles, trumpets, or shiitakes)

1. Allow the meat to sit at room temperature for an hour, then preheat the oven to 350°.
2. Place the salt, garlic, spices, and herbs into a mortar and ground well, until the mixture is pasty. Generously rub the roast with the mixture.
3. Place the roast in the pre-heated oven and roast for about 2 hours or until an instant read thermometer registers 135° F, for medium rare. Halfway through the cooking, add the red wine.
4. In a medium sauté pan set over medium heat, add the butter and onions and cook until the onions begin to caramelize. Add the mushrooms and stir until they become soft, but still retain some texture and the liquid that has leached out of the mushrooms has been reduced by half and blended evenly with the butter. Season with salt and pepper.
5. Remove from the oven and allow the roast to rest for 15 minutes before carving. Meanwhile, remove the fat from the roast liquid, strain, and serve as *au jus*. Serve mushrooms and onions on top of the rib roast.

SERVE WITH Crusty artisanal bread, spread with creamery butter and goat cheese

WINE Lang & Reed's 2016 North Coast Cabernet Franc OR 2016 'Two-Fourteen' Cabernet Franc Napa Valley

Wine Enthusiast Magazine, October 17, 2011

"Right Time, Right Place: California's Right Bank-Style Wines"

Recipe by John and Tracey Skupny

Article by Steve Heimoff