Arrosto di Manzo

INGREDIENTS

1 Three Rib Prime Rib Roast Trimmed & Tied
1 Tablespoon Olive Oil
1 Tablespoon Cracked Black Pepper
1 Tablespoon Coarse Sea Salt
1 &1/2 Cups Dry Red Wine
1 Cup Reduced Beef Stock
2 Tablespoons Butter
Salt & Pepper

Preparation

Preheat the oven to 450 degrees F. Rub the roast with the olive oil, and then the salt and pepper. Place the roast in a heavy oven proof pan fat side down, and bake at 450 degrees for 20 minutes. Reduce the heat to 325 degrees, and continue to cook until a meat thermometer registers 115 degrees, F. which will take about an hour and a half. Transfer the roast to a platter, and let it rest. The roast will continue to cook as it sits, rising as much as 10 degrees. Remove excess fat from the pan used to roast the beef, and add the red wine. Cook over medium high heat, scraping the browned bits from the bottom of the pan. Cook for 5 minutes and then pour the reduced wine through a sieve into a smaller pot. Add the beef stock and continue to cook over medium high heat until the liquid has thickened and reduced by almost half. Taste, and add salt and pepper as needed. Whisk the 2 tablespoons of butter into the sauce. Keep warm while you cut the beef. Slice the beef into 1 inch slices across the grain, and then around the bone. Serve immediately with a drizzle of the reduced wine sauce.