

Everyday Kosher Cooking

BONELESS RIBEYE ROAST

(with a natural red wine onion sauce)

Ingredients:

5 Pound Boneless Ribeye Roast (Tied)
Canola or Grapeseed Oil as Needed
Kosher Salt
Cracked Black Pepper
2 Red Onions Sliced
1 Quart Chicken Stock
2 Cloves of Garlic
Assorted Fresh Herbs (Thyme, Chives, Parsley)
1 Bay Leaf
1 Tsp. Flour
1/2 Tsp. Tomato Paste
1 Cup Dry Red Wine



Tools Needed:

Roasting Rack
Meat Thermometer

Directions:

Cover roast well with oil and season aggressively with salt and pepper. Sear roast on all sides in a very hot pan. Put on roasting rack and place in pre-heated oven at 350 degrees.

Using a reliable meat thermometer, cook the roast until desired temperature (120-130 degrees) is reached. Allow roast to rest on rack for at least 15 minutes before slicing.

Reserve drippings for sauce.

To make the sauce:

Use the pan that you seared the roast in to sauté the onions until tender and brown. Add garlic and sauté for one more minute. Add tomato paste and cook until color changes. Remember to add oil as pan becomes dry.

Dust with flour and cook for 2 minutes. Add wine and allow to simmer until reduced by half.

Add stock and herbs. Simmer again until reduced by at least half.

Strain or serve rustic in a sauce boat.



Recipe By Chef Mike Gershovich