



BLACK TIE BEEF ROAST WITH CHOCOLATE-PORT SAUCE AND GOAT CHEESE MASHED POTATOES

Total Recipe Time: 2-1/2 to 3 hours
Makes 8 to 10 servings

INGREDIENTS

1 beef Ribeye Roast Bone-In (2 to 4 ribs), small end, chine (back) bone removed (6 to 8 pounds)
Salt
Chopped fresh parsley (optional)
Goat Cheese Mashed Potatoes (recipe follows)

Seasoning:

3 tablespoons freshly grated orange peel
2 tablespoons finely chopped fresh thyme
1 tablespoon finely chopped garlic
1 tablespoon coarse grind black pepper

Chocolate-Port Sauce:

3 tablespoons butter
3/4 cup finely chopped shallots
1-1/2 teaspoons finely chopped fresh thyme
1-1/4 cups port wine
1 can (14 to 14-1/2 ounces) ready-to-serve beef broth
3/4 cup whipping cream
1 tablespoon soy sauce
3/4 ounce bittersweet chocolate, finely chopped
Salt and ground black pepper

INSTRUCTIONS FOR BLACK TIE BEEF ROAST WITH CHOCOLATE-PORT SAUCE AND GOAT CHEESE MASHED POTATOES

1. Heat oven to 350°F. Combine seasoning ingredients; press evenly onto all surface of beef roast.
2. Place roast, fat side up, in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat or touching bone. Do not add water or cover. Roast in 350°F oven 2-1/4 to 2-1/2 hours for medium rare; 2-1/2 to 3 hours for medium doneness.
3. Meanwhile prepare Chocolate-Port Sauce. Melt butter in large nonstick skillet over medium heat. Add shallots and thyme; cook and stir 4 to 6 minutes or until shallots are lightly browned. Add port; cook 5 to 7 minutes or until reduced by one half, stirring occasionally. Add broth; bring to a boil. Reduce heat to medium; cook 15 to 17 minutes or until reduced by one half, stirring occasionally. Stir in cream and soy sauce; cook 3 to 5 minutes or until slightly thickened, stirring frequently. Remove from heat. Add chocolate; stir until melted. Season with salt and pepper, as desired. Keep warm.
4. About 45 minutes before serving, prepare Goat Cheese Mashed Potatoes.
5. Remove roast when meat thermometer registers 135°F for medium rare; 145°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium.)
6. Carve roast into slices; season with salt, as desired. Serve with sauce and mashed potatoes. Garnish with parsley, if desired.

Goat Cheese Mashed Potatoes: Peel 3-1/2 pounds all-purpose potatoes and cut into 2-inch pieces. Place potatoes in stockpot and add

enough water to cover potatoes; add salt as desired. Bring water to a boil. Reduce heat; cover and cook 25 to 30 minutes or until potatoes are tender. Drain well. Mash potatoes with 1-1/2 cups milk, 6 ounces softened goat cheese and 2 tablespoons butter in large bowl with electric mixer until smooth. Season with 1-1/2 teaspoons salt and pepper, as desired. Keep warm.

Test Kitchen Tips

Sauce may be prepared up to 1 day ahead. Cover and refrigerate. Reheat gently before serving. Do not boil.

To prevent seasoning on roast from overbrowning, tent loosely with aluminum foil after roasting for 1 hour.

NUTRITIONAL INFORMATION FOR BLACK TIE BEEF ROAST WITH CHOCOLATE-PORT SAUCE AND GOAT CHEESE MASHED POTATOES

Nutrition information per serving (1/8 of recipe): 787 calories; 35 g fat (19 g saturated fat; 1 g monounsaturated fat); 177 mg cholesterol; 990 mg sodium; 49 g carbohydrate; 3.5 g fiber; 59 g protein; 15.9 mg niacin; 1.8 mg vitamin B6; 3 mcg vitamin B12; 5.7 mg iron; 58.7 mcg selenium; 9.9 mg zinc.

This recipe is an excellent source of protein, niacin, vitamin B6, vitamin B12, iron, selenium and zinc; and a good source of fiber.

Nutrition information per serving (1/10 of recipe): 630 calories; 28 g fat (15 g saturated fat; 8 g monounsaturated fat); 142 mg cholesterol; 792 mg sodium; 39 g carbohydrate; 2.8 g fiber; 47 g protein; 12.7 mg niacin; 1.5 mg vitamin B6; 2.4 mcg vitamin B12; 4.6 mg iron; 46.9 mcg selenium; 7.9 mg zinc.

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