

## *Rib Roast with Horseradish Sauce*

### Ingredients:

- 4 - 6 Lb. Beef Ribeye Roast (small end)
- 2 tsp. Each Thyme, Marjoram, and Pepper
- 3 Cloves of Garlic, chopped
- 1/3 C. Mayonnaise
- 3 - 4 tsp. Prepared Horseradish
- 1 Tbsp. Chopped Chives
- 1 C. Whipping Cream

### Preparation:

Preheat oven to 350 degrees F. Stir together thyme, marjoram, pepper, and garlic. Rub over all sides of roast. Season with salt. Place roast on a rack in a shallow roasting pan. Insert a meat thermometer in the thickest part of roast. Roast for 1 3/4 - 2 1/4 hours, or until thermometer registers 140 degrees F. for medium-rare. Remove roast from pan. Cover with foil and let stand 15 minutes before carving. Temperature will rise to 145 degrees F. during standing. Meanwhile, combine mayonnaise, horseradish, and chives. Whip cream; fold into mayonnaise mixture. Chill until serving time. Serve with sliced roast.

Makes 12-16 Servings.