

Rib Roast With Potatoes and Yorkshire Pudding

Rib roast is one of the easiest holiday meats you can fix. Sear the exterior at a high temperature, lower the heat, and remove it when it's done for a perfectly cooked roast beef every time. The onion gives flavor to the pan drippings.

1 standing rib roast, 5 to 6 pounds
freshly ground black pepper
1 sweet onion, peeled and cut into narrow wedges
4 to 6 russet potatoes, washed and quartered
Yorkshire Pudding (see below)

Preheat the oven to 500°F. Rub the roast with black pepper. Place it in a roasting pan (don't use a rack) fat side up and surround it with the onion pieces. Cook for 20 minutes, then reduce the oven temperature to 350°F and remove the roast from the oven. Carefully transfer the meat to a plate. To the pan, add the potatoes and coat them with the drippings. Then, push the potatoes to the side, return the meat to the pan, and put it all into the oven for 50 minutes, or until a meat thermometer inserted into the roast's thickest part reads 155°F. Remove the roast from the oven and let stand for 20 minutes before carving. (As a roast stands, its internal temperature goes up about five degrees, bringing it to around 160°F, or medium; for well-done meat, remove it from the oven at about 165°F.) **Makes 6 to 8 servings.**

YORKSHIRE PUDDING

This popover-like accompaniment is traditional fare in England. Some recipes recommend cooking the batter on top of all the drippings in the roasting pan, but the result can be greasy. Instead, use only 3 tablespoons of drippings. For thick slices of pudding, use a pan that is smaller than the roasting pan. Allowing the batter to stand while the roast cooks results in a more tender texture.

3 large eggs
1½ cups milk
¼ teaspoon ground mustard
pinch of salt
1¼ cups plus 2 tablespoons all-purpose flour
3 tablespoons beef pan drippings

Combine the eggs, milk, mustard, and salt in a mixing bowl and beat until fluffy. Add the flour, and blend just until thoroughly combined. Let stand while the roast cooks. After the roast is removed from the oven, use 3 tablespoons of the pan drippings to coat the bottom of an 8- or 9-inch square pan. Increase the oven temperature to 450°F. Place the baking pan in the oven until the pan and drippings are hot, about 5 minutes. Immediately pour the pudding mixture into the pan and bake for 15 minutes. Reduce the heat to 350°F and bake for 15 minutes more, or until the mixture is puffy and lightly browned. Cut into squares and serve immediately, as the pudding collapses quickly. **Makes 6 to 8 servings.**