

Roast Rib of Beef with Roast Potatoes, Spiced Red Cabbage and Yorkshire puddings

Ingredients

- 5 rib of Scotch Beef PGI, approximate weight 4 kg
- Small bunch thyme or 1 tbsp dried thyme
- Salt and Pepper
- GRAVY
- The pan juices
- 1 wineglass full of red wine, about 200 ml
- 700 ml beef stock
- 4 tbsp Dijon mustard
- ROAST POTATOES
- 2.5-3 kg floury potatoes such as King Edwards or Maris Piper, peeled and cut into big pieces
- 4 tbsp plain flour seasoned with 1 tsp salt and ½ tsp ground black pepper

4 tbsp Beef dripping (you can buy beef dripping in jars at most butchers or large supermarkets, but better still, wait for the fat that will be released from the joint you're going to be roasting)

- SPICED RED CABBAGE
- A small knob of butter and a tbsp oil
- 1 medium red cabbage, 750g - 1kg, thinly sliced
- 1 red onion, thinly sliced
- 4 strips of orange zest and the juice of 1 orange
- 4 tbsp light muscovado sugar
- 2 tbsp red wine or balsamic vinegar
- 100 ml red wine
- 1 cinnamon stick
- ½ tsp salt
- Ground black pepper
- To Finish: 25 g butter and 1 rounded tbsp redcurrant jelly
- YORKSHIRE PUDDINGS (makes 12)
- 200 g plain flour
- ½ tsp salt
- 2 large eggs
- 200 ml milk mixed with 100ml water
- Beef dripping or vegetable oil (approx 2 tbsp)

