

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

Serves  
10-12

Prep Time  
1 hour

Cooking Time  
2-3 hours



Find all recipes at [scotchkitchen.com](http://scotchkitchen.com)

## 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)

## Cooking Method

### Cooking instructions for the rib roast:

- 1 - Preheat the oven to 210°C.
- 2 - Place the joint of beef in a suitably large roasting tin.
- 3 - Roughly separate the leaves from the thyme stalks, it doesn't matter if there are small sprigs too, and sprinkle this and the seasoning all over the meat and rub it well into the joint.
- 4 - Roast in the oven for about half an hour then reduce the oven temperature to 170°C and reset the timer for a further hour and a half, basting the meat with its own fat and juices from time to time. (When you check the meat, carefully spoon some of the liquid fat out of the tin to a small bowl to use in roasting the potatoes).
- 5 - If the meat is browning too fast, place a double thickness of baking parchment or foil loosely over the fat layer and continue.
- 6 - After a total cooking time of one and three-quarter hours, put the meat tin on a lower oven shelf to allow space at the top if you are roasting the potatoes
- 7 - Spoon some of the roasting juices over the potatoes with an extra scrunch of salt, and roast for about 45 minutes, turning now and again to ensure crunchiness all around and once the meat tray is taken out, turn up the heat to crisp the roasties.
- 8 - Once the meat is done remove it to a warm serving platter and cover lightly with foil and insulate with tea towels to keep it as warm as possible, allow the meat to rest while you cook the Yorkshire puds, reheat the spiced cabbage and cook a green vegetable of your choice.
- 9 - To make the gravy, spoon most of the fat from the pan to a heat-proof bowl and spoon off a bit more fat. Place the pan over low heat and pour in the wine, stir well to deglaze the tin, scraping up all the lovely sticky bits from the meat, that will provide all the flavour of the gravy. Add the stock, stir well and bring to the boil, whisk in the mustard, and keep stirring over medium heat while the sauce gradually reduces and thickens, then transfer to a warm jug and keep warm.
- 10 - Transfer the vegetables to warmed serving dishes and the Yorkshires puddings (recipe link at the bottom of the page) to a platter and keep all warm while you carve the meat.

### Cooking instructions for the Roast Potatoes

- 1 - Bring the potatoes in a large pan of salted cold water to the boil and vigorously par-boil for 5 minutes, drain the pan thoroughly, then shake the potatoes in the pan to help the steam escape and bash up the edges a little. This will help with the crisping process later.
- 2 - Put the beef dripping into a large roasting tin and melt it in a hot oven, then place on the worktop.
- 3 - When the potatoes are cool enough to handle, pick up each individually and roll it around in floury hands (using the seasoned flour) before placing in the roasting tin. Continue until the roasting tin is full, turn the potatoes in the fat to coat all over. Cool then cover and chill until ready to pop in the oven.
- 4 - When ready to roast the potatoes, sprinkle with a little more salt, make sure they go into a hot oven, about 210°C for about ¾ hour, turning regularly until evenly golden brown and crisp.

### Cooking instructions for the Spiced Red Cabbage