

The title is presented in three stacked yellow rectangular boxes with a distressed, hand-painted texture. The text is in a dark green, serif font. The background is a deep red, decorated with several yellow five-pointed stars and green leafy branches that frame the title.

ROAST RIB OF BRITISH BEEF

with a Handmade Stuffing
and Cumberland Sauce

Chef's Tips: Be Prepared

There are a few bits of kit that, while not essential, will help you get the best out of this rib of beef and your other roasts this Christmas.

- **A meat thermometer.** These remove any guesswork and ensure everything's cooked just as you like it.
- **A good carving knife.**
- **A knife sharpener.** An essential that makes a real difference.

Wine Pairing

You'll want a good red, like a red Bordeaux, Cabernet Sauvignon, Merlot, Shiraz, or Châteauneuf-du-Pape

A green leafy branch is positioned in the bottom right corner of the page, partially overlapping the white background of the wine pairing section.

Timing is Everything

- You must **defrost the rib of beef in the fridge for 48 hours before cooking** (see the full instructions on the box).
- Take the beef out of the fridge **an hour and a half** before cooking to bring it up to room temperature for an even cook.
- 15 minutes before the beef is done, **pop the stuffing in the oven** (again, check the instructions on the box).
- **Rest the meat for a minimum of 15 minutes** once it's cooked. Don't skip this bit!

Carving & Serving

- 1 While it's resting, **put the Cumberland sauce in the microwave.**
- 2 **Heat up** your serving plates, dishes for veg, and the jug for the sauce.
- 3 **Sharpen your knife** before carving. Once it's rested, cut the meat off the bone by running your knife down the bones behind the meat and along the bottom.
- 4 Once off the bone, stand the beef up with the crumb facing away from you and slice, nice and thin, from one side to the other.
- 5 Plate it up and put any extra stuffing on the side and pour a little of the sauce over the meat, leaving some extra for the table.



Scan this or go to [cookfood.net/rib-carving](https://www.cookfood.net/rib-carving) for a video on how to carve.