Standing Rib Roast

5 lb standing rib roast / prime rib, bones cut off and then tied back on

1 onion , unpeeled, quartered

1 head of garlic , unpeeled, halved horizontally

5 sprigs thyme

3 sprigs rosemary

Garlic Butter Sauce

10 Tbsp butter , softened

5 garlic cloves , minced

2 tsp finely chopped fresh rosemary

2 tsp finely chopped fresh thyme

2 tsp salt

1 tsp black pepper

Red Wine Sauce

1 1/2 cups low sodium beef broth

2 1/2 cups dry red wine

3/4 Tbsp cornstarch

Mix together garlic herb butter ingredients.

Spread a thin layer over the entire roast using two thirds of the mixture.

Refrigerate, uncovered for 24 hours.

Remove roast from frig 3-4 hours prior to cooking.

Place onion, garlic and herbs in bottom of roasting pan.

Place roast over vegetables and roast 20 minutes in a 400 degree oven.

Spread remaining butter over roast.  Reduce temperature to 250.

Baste an other 1 1/2 hours, basting every 30 minutes.

Remove from oven.  Cover loosely with foil and let rest 30-40 minutes.

Combine vegetables from roasting pan and beef stock and wine in sauce pan.

Bring to a simmer, reduce to 1 1/2 cups.

Whisk together cornstarch and 2 T. water.

Reduce sauce to medium heat and stir in cornstarch.  Strain sauce.

Slice roast and serve with sauce.