

Lapsang Souchong Smoked Beef Rib Roast

1 cloves garlic, crushed

Sea salt and freshly blacked pepper

1 tablespoons fresh rosemary, chopped

3 pounds beef rib roast, frenched

3 1/2 ounces [Lapsang Souchong](#) (or your choice of black tea)

3 ounces basmati rice

1 1/4 tablespoons brown sugar

2 pounds large new potatoes, 2 large parsnips, peeled, quartered

1 cups red wine, 1/2 cup beef stock

1 red onions, quartered

3 celery pieces, peeled, cut into 2-inch lengths

2 1/4 tablespoons olive oil

Preheat the oven to 450 degrees F.

Mix the garlic, salt, pepper and rosemary and rub all over the roast.

Line a roasting pan with foil, allowing plenty to overhang the sides. Place the rice, tea and sugar in the pan, fold over the foil to cover the mix, then place in the oven until it begins to smoke; this will take about two hours.

Meanwhile, par-boil the potatoes in boiling water for 15 minutes, then drain.

Remove the tray from the oven, open up the foil and place inside a roasting rack. Place the rib on top, then return the foil up and over the rib. Cover with another layer of foil to completely cover the rib, and return to the oven. Smoke the meat for 45 minutes, then take out and place to one side.

Reduce the oven to 400 degrees F.

Discard the tea mixture and foil and place the roasting pan on the heat. Heat the olive oil in the pan. When hot, add the roast and brown evenly all over until golden brown. Put in the oven to roast. After about 30 minutes, remove the tray from the oven, add the par-boiled potatoes along with the vegetables, toss gently with the oil, then return to the oven to cook for another hour and fifteen minutes.

Remove the beef and vegetables to a dish, cover with foil, keep warm. Remove all of the fat from the roasting pan then pour in the red wine and beef stock and simmer for 5-10 minutes, until the sauce coats the back of a spoon, then strain.

Serve the roast surrounded with its accompanying roasted vegetables and the red wine gravy.

PREP Time 30 minutes

Makes 4 servings