

# Beef Rib with Onion Sauce

Servings : 2

| Amount | Measure     | Ingredient - Preparation Method                         |
|--------|-------------|---|
| 1      |             | beef rib on the bone (2.25 lbs, 1.5 in thick) - trimmed |
| 1      | teaspoon    | "steak pepper" or lightly crushed black peppercorns.    |
| 1      | tablespoon  | coarse sea salt - crushed                               |
| 3      | tablespoons | olive oil   |
|        |             | red onion sauce   |
| 3      | tablespoons | butter  |
| 1      | large       | red onion - sliced                                      |
| 1      | cup         | beef stock  |
| 2      | tablespoons | red currant jelly                                       |
| 1/4    | teaspoon    | dried thyme   |
|        |             | salt and pepper   |
| 1      | u           | red wine  |

Wipe beef with damp paper towels. Mix peppercorns with crushed salt and press into both sides of meat. Let meat stand, loosely covered for 30 minutes.

Melt butter over med heat. Add the onion and cook for 3 minutes. Add the wine, stock, jelly and thyme and bring to a boil. Reduce the heat and simmer for 30-35 minutes, until the liquid has evaporated and the sauce is thickened. Season and keep warm.

Brush the meat with olive oil and cook on a hot grill or in a pan over high heat for 5-8 minutes per side. Transfer beef to a board, cover loosely and let stand for 10 minutes. Loosen the meat from the bone and carve into thick slices. Serve with sauce.