

**Subj:** Pass the gravy, please.  
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**From:** CulinaryClub@lobels.com  
**To:** WINECNTRYWEAVER@AOL.COM



**Limited Availability:  
Caviar for the Holidays**



Dom Petrossian caviar is now available to order for the holidays.

We are pleased to offer two luxurious varieties: [Alveta](#) and [Ossetra](#).

Pre-order now for Christmas, Hanukkah, or Kwanzaa. Place your order by noon (ET) on Dec. 16 and take delivery on Dec. 22.

**Plan Ahead for Holiday Events and Parties**

For parties and events, we recommend that you schedule your delivery to arrive 1 to 2 days before the event. This allows for any unforeseeable delivery problems.

Our meat products are vacuum-packed and will keep in your refrigerator for 5 to 7 days (if left in the original packaging).

If you have any questions about how and when to schedule your delivery, we are happy to help you. [Email us](#) or call us toll-free, 24 hours a day, at 1-877-783-4512.

**Holiday ordering deadlines**

**Christmas  
Sunday, Dec. 25**

- Order by noon (ET) on Wednesday, Dec. 21 for delivery on Thursday, Dec. 22.
- No deliveries are available Dec. 23 and Dec. 24.
- We do not offer deliveries on Sundays or Mondays.

**Hanukkah  
Begins Sunday, Dec. 25**

- Order by noon (ET) on Wednesday, Dec. 21 for delivery on Thursday, Dec. 22.
- No deliveries are available Dec. 23 and

Every great roast deserves equally great gravy.

Every fluffy mashed, crunchy roasted, crispy fried, or creamy boiled potato cries out for a bath of concentrated richness of pan juices treated right.

And making homemade gravy is easier than you may think.

Start with a simple roasting technique or adapt your favorite recipe. The following technique can be used for any kind of roast—beef, pork, lamb, or veal.

Let's assume you're using a roasting pan with a rack.

Coat the roast with [olive oil](#), kosher or [sea salt](#), and [fresh cracked pepper](#).

Roast in a preheated 450°F oven for 15 minutes; reduce heat to 350°F and roast:

- Beef for 17–18 minutes per pound for medium rare (140°F)
- Veal for 15–17 minutes per pound for medium rare (140°F)
- Lamb for 12–14 minutes per pound for medium rare (145°F)
- Pork for 25–30 minutes per pound (160° F)

Now, let's make the gravy.

**Ingredients**

- 1 large onion, coarsely chopped
- 3 ribs celery, coarsely chopped
- 2 cups baby carrots, coarsely chopped
- 3 to 6 cloves of garlic, peeled and smashed
- 2 to 4 cups stock (See below)
- Flour, as needed

**Directions**

1. Before you put the roast on the rack and into the oven, add onion, celery, carrots, and garlic to the roasting pan.
2. Depending on the size of the roast, you'll need 2 to 4 cups of homemade or low-sodium prepared stock. You can also use a mixture of stock and wine. Choose the type of stock appropriate to the roast—beef stock for beef, etc.—or try using vegetable or mushroom stock for lamb and pork.
3. Pour the stock or mixture into the roasting pan to about 1/4-inch deep.
4. Baste the roast every 15 to 20 minutes with the juices accumulating in the bottom of the roasting pan. Replenish with stock or the mixture as needed to maintain at least 1/4 inch of juices in the bottom of the roasting pan.
5. When the roast is done, remove it to a platter, tent with foil and let it rest for 15 to 20 minutes before slicing and serving.
6. Meanwhile, put the roasting pan over low to moderate heat (depending



**Online Exclusive Offer: Holiday Roasts with Complimentary Tracklements Sauces**



Purchase any 8-pound or larger beef roast by noon (ET) on Dec. 31, and you'll receive a jar of Tracklements Strong Horseradish and Cream Sauce with our compliments.

- [USDA Prime Boneless Shell Roasts](#)
- [USDA Prime Rib Roasts](#)
- [Natural Prime Rib Roasts](#)
- [American Wagyu Rib Roasts](#)



**CROWN ROAST OF PORK**

Purchase a [Crown Roast of Pork](#) by noon (ET) on Dec. 31, and you'll receive a jar of Tracklements Cumberland Sauce with our compliments.



**TRIPLE CROWN ROAST OF LAMB**

Purchase a [Triple Crown Roast of Lamb](#) by noon (ET) on Dec. 31, and you'll receive a jar of Tracklements Mint Sauce Concentrate with our compliments.

**New York Times Holiday Roast Selection**

Here's what Marian Burros of the *New York Times* had to say about Lobel's of New York USDA prime, dry-aged [Boneless Shell Roast](#):

"The perfect beef to replace the

Dec. 24.

• We do not offer deliveries on Sundays or Mondays.

**Kwanzaa Begins Monday, Dec. 26**

• Order by noon (ET) on Wednesday, Dec. 21 for delivery on Thursday, Dec. 22.

• No deliveries are available Dec. 23 and Dec. 24.

• We do not offer deliveries on Sundays or Mondays.

**New Year's Eve Saturday, Dec. 31**

• Order by noon (ET) on Wednesday, Dec. 28 for delivery on Thursday, Dec. 29.

• No deliveries are available Dec. 30 and Dec. 31.

**Plan Ahead**

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on the type of pan) and add any remaining stock or mixture. Deglaze the pan and pour through a sieve lined with cheesecloth into a large measuring cup or bowl. Press against the solids firmly with the back of a wooden spoon or potato masher to extract as much liquid as possible. Discard the solids.

7. De-fat the liquid or pour it into a gravy separator and then pour into a saucepan.
8. Put the saucepan over medium heat, bring just to a boil and then reduce the heat to a steady simmer. Taste; if you think the pan juices are not concentrated enough, raise the heat and reduce the juices to achieve a stronger flavor.
9. In a heatproof bowl, mix flour with heated pan juices (1 tablespoon of flour per 1/4 cup of stock) to make an uncooked roux that you will use to thicken the gravy. Add a tablespoon or so of the roux at a time to the pan juices whisking thoroughly; let it cook for a minute to thicken. Add more roux as necessary for a thicker gravy. Taste and adjust with salt or pepper as needed.
10. Don't worry about a few lumps—you can run the gravy through a sieve into your gravy boat.
11. Serve hot with the sliced roast and stand back for the oohs and aahs.

For your dining pleasure,

The Lobel Family

1-877-783-4512



*John Louis Paul Mark Mary*

standing rib roast on the holiday table is Lobel's Boneless Shell Roast. It's like a strip steak for a lion, with hardly any fat to trim off but lots of beefy flavor and great tenderness, and the carver requires no special skills."

We recommend a 4-pound shell roast for serving 5 to 7 adults and an 8-pound shell roast for serving 10 to 14 adults.



Lobel's Gift Shop is the best place for the most delectable gift options you could imagine for the holidays.

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Browse by price, or view our gift recommendations for the winter holidays.

Lobel's Gift Boxes are an elegant way to give the gift of the finest and freshest meats available.

For the ultimate in convenience choose a gift certificate from Lobel's of New York.



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