

Prime Rib Roast

Now that you have one of the finest roast that money can buy, the good news is that cooking it to perfection couldn't be easier with the following tips.

First, make the rub by combining the four ingredients using a pestle and mortar. Rub this all over your roast, rub in well. Allow the roast to sit over night in your refrigerator for best seasoning penetration. On cook day, let your roast sit at room temperature for about two hours, loosely covered, before cooking. Preheat the oven to 450. Place prime rib, fat side up, in roasting pan, uncovered, (boneless roast will need to be placed on a rack, standing rib roasts are placed on the ribs). Roast for 20 minutes undisturbed. Turn the oven down to 325 (don't open the door), restart the clock. Roast 12 minutes per pound for rare, 15 minutes per pound for medium, and 18 minutes per pound for well. Ovens vary, roasts sizes vary, use these times only as an estimate. Use a good thermometer inserted into the very middle of your roast for an accurate doneness (refer to the chart below for the doneness you desire). When finished roasting, place it on a platter and tent your roast with tin foil and allow it to rest 15 to 30 minutes before carving. During this resting period the retained heat will continue to cook the roast another 10 degrees (approx.) and the juices within the roast will stabilize.

This is a great time to make your Au jus. Strain the pan juices from the roasting pan into a measuring cup. Skim off any fat from the top and discard. Return pan juices to roasting pan; set pan over 2 burners. Add broth and wine to roasting pan and boil over high heat scraping up any browned bits from bottom of pan, about 5 minutes. Whisk in the butter and adjust salt and pepper to taste.

After you have allowed your roast to rest, garnish and invite your guest to the table to give thanks (and show off your hard work). Using a very sharp carving knife, carve the roast into ½ inch cuts for 8 ounce portions. Those who desire well doneness should be served the end cuts. The roast will be rarer as you near the middle. Serve with horseradish, a jus and a nice cabernet.

Seasoning rub:

3 gloves garlic minced
2 T kosher salt
1 T coarsely ground black pepper
2 T chopped fresh thyme or rosemary

Au jus

Reserved pan drippings
2 ½ cups low-salt beef broth
½ cup dry red wine
4 T butter – room temp.

Horseradish sauce

1/3 cup horseradish
(Or according to taste)
1 cup sour cream
1 T lemon juice
Pinch of salt

Doneness	remove from oven at:	temp. (after resting):
Rare	115-120F	125-130F
Medium - rare	125-130F	130-140F
Medium	130-140F	140-150F