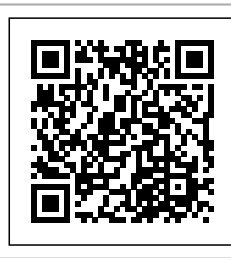


Ultimate Prime Rib



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Recipe by: Laura Vitale

Serves 8

Prep Time: 45 minutes

Cook Time: 3 hours 20 minutes

Ingredients

- 8 lb, 3 bone, Prime Rib Roast, ribs removed but reattached back on
- 4 Cloves of Garlic, each sliced into thirds
- Fresh Rosemary
- Fresh Thyme
- 1/4 cup of Dijon Mustard
- Olive Oil
- Plenty of Salt and Pepper
- Couple Onions, halved
- Few Stalks of Celery, roughly chopped
- Few Carrots, roughly chopped
- 1 Head of Garlic, halved
- 2 Tbsp of All Purpose Flour
- 1/2 cup of Dry red wine
- 2 cups of Beef stock
- 1 tbsp of Worcestershire sauce
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For the sauce:

- 1 cup of Sour Cream
- 2 Tbsp of Creamed Horseradish
- Salt and pepper
- Chopped chives

1) Allow your beef to come to room temperature for 2 hours, then preheat your oven to 500 degrees.

2) Lay your vegetables in the bottom of a large oven-safe skillet (or roasting pan), using a sharp paring knife, make slits all around the surface of the beef and stuff each slit with a sliver of garlic and some rosemary, generously season the whole roast with salt and pepper, brush on the mustard and drizzle some olive oil over the top.



3) Place the roast on the vegetables, pop it in the oven, cook for 15 minutes then reduce the heat to 325 and cook for 15 minutes per pound (this is for a medium-rare temperature of 120 degrees, if you like it rare, go for 11 minutes a pound) make sure you check the internal temperature with a thermometer 30 minutes before the time is up, so you're sure not to overcook it. At this point, stir together all the ingredients for the horseradish sour cream, cover and pop it in the fridge until dinner time.

4) Once the beef is cooked, remove from the pan, cover tightly with foil and a kitchen towel and allow to rest for 30 minutes, meanwhile, start working on the gravy.

5) Add the skillet with the cooked veggies on the burner on medium heat, discard all but 2 Tbsp of fat rendered in the bottom of the skillet, stir in the flour for about a minute, then add the wine, beef stock and Worcestershire sauce, cook while mashing down the veggies with a potato masher, and allow it to thicken and reduce by half over medium low heat. At this point, carve your beef (cut off the twine, remove the bones, slice into thick slices, arrange on a platter and add any collective juices from the resting plate to the gravy) once the gravy has thickened, strain through a sieve and serve with the beef and horseradish sour cream.