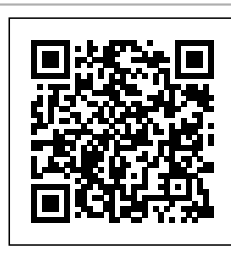


Perfect Prime Rib



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Recipe by: Laura Vitale

Serves About 10

Prep Time: 30 minutes

Cook Time: 2 hours 30 minutes

Ingredients

- 8 lb, 3 bone, Prime Rib Roast, bones removed but reattached
- 4 Cloves of Garlic, thinly sliced
- Fresh Rosemary
- 1/4 cup of Dijon Mustard
- Drizzle of Olive Oil
- Plenty of Salt and Pepper
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For the Gravy:

- 2 Shallots, finely minced
- 2 Tbsp of all Purpose Flour
- 1/2 cup of Dry Red Wine
- 2 cups of Beef Stock
- Few Dashes of Worcestershire Sauce
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For the Sour Cream:

- 1 cup of Sour Cream
- 2 Tbsp of Prepared Horseradish
- Salt and Pepper to taste
- Fresh minced Chives

1) Preheat your oven to 500 degrees. Make slits all over the top and sides of beef and stuff with a sliver of garlic and rosemary, then salt and pepper generously and carefully brush the mustard all over, place it in a stainless steel large skillet and roast for 15 minutes, then reduce the heat to 325 degrees and immediately start timing 15 minutes per pound for a medium rare internal temperature of 120 degrees of 11 minutes per pound for rare.



2) Once the roast is done, remove it from the skillet, allow it to rest while you make the gravy.

3) In the same skillet, discard most the fat leaving behind just 2 tbsp, add the shallot, saute about a minute then stir in the flour, one cooked and stirred into the fat, add the wine, allow it to cook out for a couple minutes then add the stock and worcestershire sauce, simmer until thickened. For the horseradish sour cream simply mix all the ingredients together and set aside.

4) When ready, carve and serve with gravy and sour cream.