

How To Cook A Prime Rib

PRIME RIB ROAST, CLOSE TO ROOM TEMPERATURE FOR BEST RESULTS

2 TABLESPOONS OLIVE OIL (AISLE 4) OR BUTTER (DAIRY BOX) AT ROOM TEMPERATURE

KOSHER SALT (AISLE 4)

FRESH GROUND BLACK PEPPER (AISLE 4)

REMOVE ROAST FROM REFRIGERATOR 2½ TO 4 HOURS BEFORE COOKING, THE LONGER TIME FOR THE LARGEST ROAST. IF YOU DON'T LET THE ROAST COME TO ROOM TEMPERATURE, IT WILL TAKE LONGER TO COOK. PAT THE ROAST DRY WITH A TOWEL OR NAPKIN. PREHEAT OVEN TO 450°F. SMEAR THE CUT ENDS OF THE ROAST WITH THE OIL OR BUTTER. LIBERALLY APPLY SALT AND PEPPER TO THE CUT ENDS AND THE FAT SIDE. PLACE THE ROAST (RIBS DOWN) ON THE RACK IN THE ROASTING PAN. SEAR THE RIB ROAST FOR 15 MINUTES AT THE HIGHER OVEN TEMPERATURE (450°F), AND THEN TURN THE OVEN TO THE LOWER TEMPERATURE (325°F) FOR THE REST OF THE COOKING TIME. EVERY ½ HOUR, BASTE THE CUT ENDS OF THE ROAST WITH THE FAT ACCUMULATED IN THE ROAST PAN. ABOUT ½ HOUR BEFORE THE ESTIMATED END OF THE ROASTING TIME, BEGIN CHECKING THE INTERNAL TEMPERATURE. COOK UNTIL RIB ROAST REACHES AN INTERNAL TEMPERATURE OF 120°F. REMOVE FROM OVEN, COVER WITH ALUMINUM FOIL, AND LET SIT APPROXIMATELY 20 TO 30 MINUTES. REMEMBER, THE ROAST WILL CONTINUE TO COOK AS IT SETS. THE TEMPERATURE WILL RISE TO 125°F TO 130°F INTERNAL TEMPERATURE (MEDIUM RARE).

NOTE: TO HOLD COOKED ROAST UNTIL SERVING TIME, IMMEDIATELY TURN OFF OVEN AND LEAVE DOOR AJAR AFTER REMOVING ROAST. LET ROAST SIT 15 MINUTES ON COUNTER AND THEN RETURN ROAST TO THE OVEN, DOOR CLOSED, FOR UP TO AN HOUR OR EVEN 2 HOURS FOR THE BIGGEST ROASTS. CHECK THE TEMPERATURE EVERY 15 MINUTES. IT WILL RISE APPROXIMATELY 10°F AT FIRST, THEN GRADUALLY SUBSIDE.

NOTE ON MEAT TEMPERATURES: WHAT CONSTITUTES RARE AND MEDIUM-RARE COOKED MEAT? TO SATISFY GOVERNMENT HOME ECONOMISTS, THE BEEF COUNCIL SAYS RARE BEEF MEANS AN INTERNAL TEMPERATURE OF 140°F. WELL, THAT IS OK IF YOU LIKE WELL-DONE AND DRY MEAT. IF YOU LIKE MOIST, ROSY MEAT (LIKE I DO), RARE BEGINS AT 120°F AND STARTS TO BECOME MEDIUM RARE AT 125°F OR 130°F DEGREES. TO COOK YOUR MEAT PROPERLY, YOU MUST PURCHASE AND USE A GOOD MEAT THERMOMETER.

THIS CHART IS ONLY A GUIDE. YOU MUST RELY ON AN ACCURATE MEAT THERMOMETER AND START TAKING TEMPERATURES AN HOUR BEFORE THE END OF THE ESTIMATED ROAST TIME.

RIBS	APPROXIMATE WEIGHT	OVEN TEMP	TOTAL ESTIMATED TIME	MEAT THERMOMETER READING (RARE)
2 RIB	4 TO 5 POUNDS	450°/325°F	60 TO 70 MINUTES	120°F
3 RIB	7 TO 8.5 POUNDS	450°/325°F	1½ TO 1¾ HOURS	120°F
4 RIB	9 TO 10.5 POUNDS	450°/325°F	1¾ TO 2¼ HOURS	120°F
5 RIB	11 TO 13.5 POUNDS	450°/325°F	2¼ TO 2¾ HOURS	120°F
6 RIB	14 TO 16 POUNDS	450°/325°F	3 TO 3¼ HOURS	120°F
7 RIB	16 TO 18.5 POUNDS	450°/325°F	3¼ TO 4 HOURS	120°F

AU JUS

DRIPPINGS FROM BEEF ROAST
2½ CUPS BEEF STOCK OR BROWN STOCK
SALT AND PEPPER TO TASTE
1 CUP CHOPPED ONION
½ CUP CHOPPED CARROTS
½ CUP CHOPPED CELERY

DRAIN OFF ALL BUT 1 - 2 OUNCES OF THE FAT FROM THE ROASTING PAN BEING CAREFUL TO RETAIN ANY JUICES IN THE PAN FROM YOUR ROAST. ADD THE ONIONS, CARROTS AND CELERY. SET THE PAN OVER HIGH HEAT AND COOK UNTIL THE VEGETABLES ARE BROWN AND THEIR MOISTURE HAS EVAPORATED LEAVING ONLY FAT, VEGETABLES, BROWN DRIPPINGS AND ADJUST HEAT SO THE MIXTURE DOES NOT BURN. POUR OFF EXCESS FAT. POUR 2/3 CUP OF THE STOCK INTO THE ROASTING PAN TO DEGLAZE IT. STIR OVER HEAT UNTIL BROWN DRIPPINGS ARE DISSOLVED. POUR THE DEGLAZING LIQUID AND VEGETABLES INTO A SAUCE PAN WITH THE REMAINING STOCK. SIMMER UNTIL THE VEGETABLES ARE SOFT AND THE LIQUID IS REDUCED BY ABOUT 1/3. STRAIN THROUGH A SIEVE LINED WITH CHEESECLOTH INTO A CLEAN SAUCE PAN, SKIM THE FAT OFF AND SEASON TO TASTE WITH SALT AND PEPPER.

NOTE: SOMETIMES BEEF DRIPPINGS CAN ALREADY BE SALTY SO ADD THE SALT ONLY AFTER TASTING THE SAUCE.

HORSERADISH MASHED POTATOES

4 LB LARGE YELLOW-FLESHED POTATOES SUCH AS YUKON GOLD, PEELED AND QUARTERED
1¾ CUPS HALF-AND-HALF
¾ STICK (6 TABLESPOONS) UNSALTED BUTTER, CUT INTO TABLESPOON PIECES
1½ TEASPOONS SALT
½ TEASPOON BLACK PEPPER
¼ CUP DRAINED BOTTLED HORSERADISH

COVER POTATOES WITH SALTED COLD WATER BY 2 INCHES IN A 5-QUART HEAVY POT, THEN SIMMER, UNCOVERED, UNTIL VERY TENDER, ABOUT 25 MINUTES. WHILE POTATOES ARE SIMMERING, BRING HALF-AND-HALF, BUTTER, SALT, AND PEPPER JUST TO A SIMMER, STIRRING UNTIL BUTTER IS MELTED. KEEP HOT, COVERED. DRAIN POTATOES IN A COLANDER, THEN IMMEDIATELY FORCE THROUGH RICER INTO A LARGE BOWL. STIR IN HOT MILK MIXTURE, THEN HORSERADISH.

CREAMY HORSERADISH SAUCE

¼ TO ½ CUP PREPARED HORSERADISH (ACCORDING TO YOUR TASTE)
1 PINT (2 CUPS) SOUR CREAM OR CREME FRAICHE
2 TABLESPOONS FRESH LEMON JUICE
1 TEASPOON SALT

IN A MEDIUM-SIZED BOWL, COMBINE HORSERADISH, SOUR CREAM OR CREME FRAICHE, LEMON JUICE, AND SALT; THOROUGHLY MIX. REFRIGERATE UNTIL READY TO SERVE.

MAKES ABOUT 2½ CUPS

NOTE: CAN BE MADE 2 DAYS IN ADVANCE. COVER AND REFRIGERATE.

YORKSHIRE PUDDING

1½ CUP SIFTED FLOUR
4 LG. EGGS
2 CUPS WHOLE MILK
SALT & PEPPER TO TASTE

BEAT EGGS TOGETHER. ADD EGGS TO SIFTED FLOUR AND BEAT WITH WOODEN SPOON UNTIL ELASTIC. WHILE STIRRING MIXTURE WITH WHISK, GRADUALLY ADD IN MILK UNTIL BATTER IS SMOOTH. SEASON WITH SALT AND PEPPER TO TASTE. WHEN ROAST BEEF IS DONE, REMOVE FROM OVEN. TAKE ROAST OUT OF PAN AND LET STAND. RAISE HEAT IN OVEN TO 450 DEGREES. RETURN ROASTING PAN TO OVEN AND HEAT DRIPPINGS TO ALMOST SMOKING. TAKE PAN OUT AND POUR BATTER INTO PAN. BAKE 25-30 MINUTES UNTIL CRISPY BROWN. BATTER WILL RISE UP THE SIDES OF THE PAN LIKE A POPOVER. SERVE HOT WITH ROAST BEEF

