

Prime Rib Roast

Serves eight

1 prime rib roast – I used 3 bone-in about 7 pounds (3 kilograms)
1 ½ cup beef broth
1 large onion – sliced
2 garlic cloves – smashed
6 to 8 thyme sprigs
½ cup red wine
Salt & Pepper

Generously season both sides of the roast with salt and pepper and place it in a roasting pan bone side down.

Place the pan into the refrigerator overnight. Do not cover it.

The following day – remove the pan from the refrigerator and allow the meat to come to room temperature between 45 to 60 minutes.

Preheat your oven to 200 F (93 C).

Remove the rack with the roast from the pan and add ½ cup of the broth, onion, garlic and thyme to the bottom of the pan. Place the rack with the roast on top (make sure the beef is not sitting on the broth) and place it in the oven for 3 to 4 hours until it is medium rare – 125F (51 C). Do not cover your roasting pan.

Once your roast reaches the 125F (51C) remove it from the oven and tent the pan with aluminum foil. Allow the roast to sit for 20 minutes on the counter top.

While the roast rests turn your oven up to the maximum temperature it will allow you.

Add the remaining broth and red wine to the bottom of your roasting pan and return the roast to the very hot oven. Allow it to brown for 5 to 8 minutes – take it out as soon as it has a nice brown crust.

Remove the roast on to a cutting board and place the roasting pan over two burners on your stove. Scrape the bottom of the pan and reduce the sauce by about 1/3rd. Pass the sauce through a sieve and keep warm.

Carve the roast in the same direction the bone is. I like cutting mine about an inch thick. Serve with the au-jus and any other sides you like. This goes beautifully with mashed potatoes and veggies.