

Garlic Herb Crust Prime Rib

INGREDIENTS

6 pounds prime rib, bone-in (with bones cut off and tied back on)

1/2 cup butter, softened

6 garlic cloves, minced

1 tablespoon kosher salt

1 teaspoon finely chopped fresh thyme

1 teaspoon finely chopped fresh rosemary

1 teaspoon black pepper

1 onion, quartered (if making the red wine au jus)

RED WINE AU JUS

1/4 cup drippings from prime rib pan, make sure to separate the fat from the drippings

2 cups beef broth

1 1/2 cups red wine

Optional: 1 tablespoon cornstarch or arrowroot powder (in a slurry) to thicken





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Instructions:

PRIME RIB

Remove the prime rib from the fridge 2-3 hours before cooking, and allow it to come to room temperature.

Preheat your oven to 450F/230C. In a small bowl, mix together the butter, garlic, salt, thyme, rosemary, and black pepper.

After the prime rib has come to room temperature, pat it down with paper towels to make sure it's dry. Then rub the entire outside of the prime rib with the herb butter mixture.

Place the prime rib in an oven-safe pan or roasting tray with the bones-side down, fat-side up. Place the onion slices in the pan around the meat, if you're making the red wine au jus. If not, you can omit the onions.

Cook the prime rib in the center of the oven for 20 minutes at 450F. It should get a nice sear on the outside. If not, cook it a few minutes longer. Then reduce the temperature of the oven to 325F and continue cooking until the internal temperature reaches 120F (about an hour and a half), for medium-rare. But go by **temperature**, not time, as it will depend on the size of your prime rib and your oven.

Remove the prime rib from the oven and let it rest for 20-30 minutes. You can tent it with aluminum foil to keep it warm. Then, remove the string and bones, and slice it up into thick 1/2" slices.

RED WINE AU JUS

After you've removed the fat from the pan, add up to 1/4 cup of drippings back in along with the beef broth and red wine. If you have leftover herbs, you can toss those in as well.

Simmer this for about 15 minutes, or until the liquid has reduced by half. It's meant to be a thin sauce, but if you'd like to add a little bit of a thickener, you can do that as well. Strain the au jus to remove the onion and any browned bits, then drizzle over the prime rib.

