

# COOKING WITH CHRIS!

## Perfect Prime Rib w/ Au Jus Horseradish Sauce



### Ingredients

**Standing Bone-in (Regular or EZ Carve) Prime Rib or Boneless Prime Rib from The Meat Shop**

**The Meat Shop Prime Rib Seasoning**

2 Sticks unsalted Butter (1 Stick per every 2.5# of **Prime Rib** from **The Meat Shop**)

Sour Cream

Prepared Horseradish from **The Meat Shop**

Minced Garlic

Black Pepper

**Prep Time:** 5 minutes after meat has been sitting on counter for 2 hours

**Yield:** Glorious **Prime Rib** from **The Meat Shop**

**Cook Time:** 5 minutes per lb, plus 2.5 hours

### **Process**

Pre-heat oven to 525 degrees

Place **Prime Rib** from **The Meat Shop** in a casserole dish (or other oven safe container with a lip) on counter for 2 hours to let meat come to room temperature

Season with **The Meat Shop Prime Rib Seasoning** a minimum of 30 minutes before cooking process

After seasoning, immediately rub with two sticks of room temperature unsalted butter (One stick per 2.5# of **Prime Rib** from **The Meat Shop**) until the butter is all the way into the meat

Place in oven for 5 minutes per lb of meat (example: 5# is 25 minutes)

Turn off oven after the 5 minutes per lb of meat

### **DO NOT OPEN OVEN**

After shutting off oven, let rest in oven for 2.5 hours

### **AGAIN, DO NOT OPEN OVEN**

Your **Prime Rib** from **The Meat Shop** will continue to cook as the temperature of the oven falls

After the 2.5 hours of “resting” time in the oven, open oven and remove

Place **Prime Rib** on cutting board

Slice to desired size

### **Au Jus Horseradish Dip**

In a bowl, place a portion of the “drippings” out of the casserole pan into a bowl

Add Sour Cream, Prepared Horseradish from **The Meat Shop**, Black Pepper and Minced Garlic

Stir until desired consistency

Place in refrigerator for 10 minutes

### **Plating**

Serve a slice of **Prime Rib** from **The Meat Shop** with a side of the **Au Jus Horseradish Dip**

**YUM!!!**

**ENJOY!!!!**