

# Painted Hills Herb Crusted Prime Rib

“Keep it simple, this piece of meat has all the flavor it needs already”

Treat your guests to succulent prime rib this Easter & treat yourself to one of the easiest meals of the season!

Recipe Source [indyscan.com](http://indyscan.com)



## Ingredients

- 1 8-10 lb painted hills natural beef prime rib
- Olive oil
- Herbs de Provence (or see recipe below)
- Course ground sea salt
- Fresh coarsely ground black pepper

## Directions

Combine garlic and other rub ingredients, massage over all sides of roast

Place rack in lower third of oven and preheat to 450°f

Put beef, fat side up, in a small roasting pan. Roast beef 20 minutes

Reduce oven temperature to 350°f and roast until thermometer inserted into center of meat registers 115°f, about 1 1/4 hours more

Transfer beef to a cutting board and let stand, uncovered, 25-30 minutes

Meat will eventually reach 125°f (medium-rare)

Be sure to accompany this roast with a delicious red wine or horseradish sauce. (see recipes on following page)

Enjoy & happy holidays!

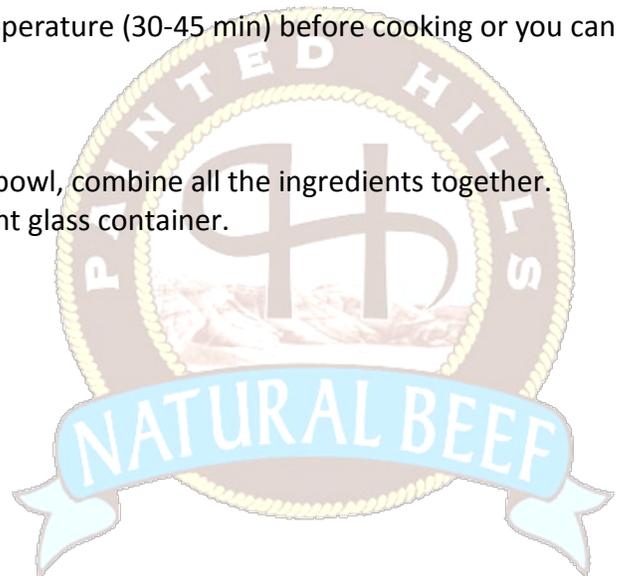
**Chef's note:** make sure you bring your roast to room temperature (30-45 min) before cooking or you can guarantee it will be raw when the outside is done.

## Herbs de Provence

- 2 tablespoons dried savory
- 2 tablespoons dried rosemary
- 2 tablespoons dried thyme
- 2 tablespoons dried oregano
- 2 tablespoons dried basil
- 2 tablespoons dried marjoram
- 2 tablespoons dried fennel seed

## Directions

In a small mixing bowl, combine all the ingredients together.  
Store in an air-tight glass container.



### Red wine sauce

This sauce is totally worth taking the time to make. We serve it with our herb crusted standing rib roast at Easter and Christmas time and it really completes the meal.

#### Ingredients

- 2 tbsp extra-virgin olive oil
- 1 med yellow onion, roughly chopped
- 1 med carrot, roughly chopped
- 2 stalks celery, roughly chopped
- 5 medium garlic clove, minced
- 2 tbsp tomato paste
- 3 cups beef broth
- 1 cup dry red wine
- 1/4 cup balsamic vinegar
- 1 tbsp fresh rosemary, finely chopped
- 2 bay leaves
- 4 tbsp unsalted butter
- 1/2 tsp freshly ground black pepper, to taste
- Kosher salt, to taste

#### Directions

In a large saucepan over med-high heat, warm the olive oil.

Add the onion, carrots, and celery and cook, stirring occasionally, until the vegetables are browned, 6 to 8 minutes.

Add the garlic and cook, stirring occasionally, for about 2 minutes more.

Reduce heat to medium; add the tomato paste, and cook, stirring often, for about 2 minutes more.

Add the broth, wine, vinegar, rosemary, bay leaves and pepper.

Simmer uncovered for 45 minutes. Strain the sauce through a fine sieve into a medium saucepan, pressing down on the solids with the back of a spoon.

Continue to simmer until about 3/4 cup liquid remains, about 45 minutes more.

Add butter 1 tbsp at a time whisking to melt completely before adding the next piece.

Season with salt and pepper to taste. Remove from the heat.

### Horseradish cream sauce

This sauce is great on a lot of dishes, especially the herb crusted standing rib roast. It's easy to make and keeps very well. Adjust the amount of horseradish to suit your taste and, by all means, use the prepared stuff if you can't find (or don't want to deal with) the fresh stuff.

#### Ingredients

- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 1/4 cup grated fresh horseradish
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

#### Directions

Place all of the ingredients into a medium mixing bowl and whisk until the mixture is smooth and creamy. Place in the refrigerator for at least 4 hours. Sauce can be stored in the refrigerator in an airtight container for 2 to 3 weeks (if it even lasts that long)

