

Holiday Prime Rib

Adapted from www.FineDinings.com

How To Cook a perfect Prime Rib for your holiday table with Au Jus Recipe, Horseradish Recipes



[Photograph: FineDinings.com]

Ingredients

- PHNB Prime Rib roast
- 2 tablespoons Dijon mustard
- 2 teaspoons dried thyme
- 6 cloves garlic, minced
- Salt and pepper to taste

Directions

1. In a small bowl combine Dijon mustard, thyme and garlic. Spread generously on the meat, add salt and pepper.
2. Preheat oven to 500 degrees F.
3. Multiply the total roast poundage by 5 minutes, that is how long to cook roast. After cook time is over, do not open oven door during the next 2 hours the roast is still cooking.
4. Serve beef with au jus and horseradish sauce (recipes below).

Au Jus

- 10-1/2 ounce can French Onion soup
- 10-1/2 ounce can Beef Broth
- 1 can cold water
- 1/2 teaspoon white granulated sugar
- 2 teaspoons Worcestershire sauce
- 1/8 teaspoon salt

Bring ingredients to a boil in saucepan; strain, discard onions. Serve au jus dipping sauce hot in small containers if desired alongside a slice of perfectly cooked prime meat. Can be made 2 days ahead. Makes 3-1/2 cups. Use with French Dip Sandwiches also.

Horseradish Sauce

- 1/2 cup sour cream
- 3/4 cup prepared hot horseradish
- 1 teaspoon salt

Combine ingredients in a medium sized bowl, cover and refrigerate to develop flavors. Serve in small containers if desired alongside a slice of this delicious cut of meat. Can be made 2 days ahead. Makes 1-1/4 cups.

