



Roasted Prime Rib of Beef

Source: adapted from Chef Ron Lock
ID
The Captains Shack 25 Dec 2020

Bob and Robin Young, Boise,
PDF: CS-Prime-Rib

Ingredients:

11.97 lbs Prime Rib Roast of beef (7 bones) or the size you prefer

Generous amounts of the following:

Butter at room temperature

Herbs de Provence, homemade is best - be generous

Fresh ground Tellicherry Black Pepper

Kosher Salt or Celtic Sea Salt

Chef Ron Lock's *Spicy Horseradish Sauce* (optional) (see recipe below)

Directions:

Step 1 - Calculate Time: Roast is 11.97 lbs. x 5 minutes = 59.85 minutes. I will round up to 60 minutes and add 1 minute for the heat lost when opening the oven door. Keep this in the back of your mind for future reference.

Preheat oven to 500° F. Put roast, rib side down in roasting pan. Mix the pepper and herbs in the butter until well combined. Spread the butter mixture over the entire surface of the prime rib. The more the better.

Put the kosher salt over the entire surface of the butter. Be generous. Most of the salt will run off and very little will remain on the meat. I can't stress the "generous" enough.

Put the roast in the 500° oven for 60 minutes **as outlined in step 1**. The time will be according to the size of your roast. After the 60 minutes, simply turn the oven off and walk away from it for 2 hours. Yup, just walk away. Do NOT open the door, fiddle with it or anything else. Pretend the roast does not exist.

After 2 hours, remove the roast and let rest covered for 15 minutes. slice and serve. You can remove the rib bones for easier slicing and it also makes it easier to get 4 generous servings from the roast.

Spicy Horseradish Sauce

2 T Prepared Horseradish

1 T Worcestershire sauce

½ t Dry Mustard

3 T Mayonnaise

⅓ t Aleppo Pepper

½ c Sour Cream



Directions:

Combine all ingredients until well blended. Chill until ready to use.