



# Prime Rib Soup

**Source:** adapted from *Delish*, Makinze Gore

Bob and Robin Young *The Captains Shack*

5 Jan 2022 **PDF:** Prime-Rib-Soup.pdf

**Serves:** 6 **Prep:** 156 min **Cook:** 3 hrs

**Note:** A super way to use your leftover prime rib, if there is any. Great flavor profile.

## Ingredients:

2 T Extra-Virgin Olive Oil  
1 med Yellow Onion, chopped  
2 med Carrots, chopped  
2 Celery Stalks, chopped  
3 Cloves garlic, minced  
3 to 4 beef ribs, from a leftover rib roast  
4½ c Beef Stock  
2 c Water  
2 Bay Leaf  
4 sprigs fresh Thyme  
2 sprigs fresh Rosemary  
Kosher salt  
Freshly ground Black Pepper  
1 c Red Wine  
½ lbs Barley

## Directions:

Bundle the thyme and rosemary together using butchers twine. Leave a long end for easy removal.

In a large pot over medium heat, heat oil. Add onions, carrots, and celery and cook until soft, 5 minutes. Add garlic and cook until fragrant, 1 minute more. Add beef ribs and cover with stock and water. Add bay leaf, thyme, and rosemary. Season with salt and pepper.

Cover with lid and bring to a boil. Reduce heat and let simmer until meat is tender and falling apart, 1 hour and 30 minutes. Add more broth as necessary. Remove ribs, bay leaf, thyme, and rosemary bundle. Shred meat with a fork and discard thyme and rosemary.

Return to pot and add red wine and barley. Simmer until barley is tender, 1 hour. Season with more salt and pepper to taste.