



# CS Prime Rib

**Source:** adapted from Chef Ron Lock Bob and Robin Young, Boise, ID *The Captains Shack*  
**Adjusted:** 8 May 2022 **PDF:** CS-Prime-Rib.pdf

## Ingredients:

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

Generous amounts of the following:

½ lbs unsalted Butter at room temp

Herbs de Provence, homemade is best <http://www.rockinrs.com/CS-Herbs.pdf>

Fresh ground Tellicherry Black Pepper

2 T Kosher Salt or Celtic Sea Salt

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

## Directions:

**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. Let set at room temp for 1 hour. Spread the butter mixture over the entire surface of the prime rib. Put the kosher salt over the entire surface of the butter.

Place the uncovered roast in the 500° F oven for 60 minutes – or your calculated time - 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 2½ hours. **Do NOT open the door**, fiddle with it or anything else. Pretend the roast does not exist.

After 2½ 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

3 T Prepared Horseradish or to taste

1½ T Worcestershire sauce

½ T Dry Mustard

3 T Mayonnaise

¼ t Aleppo Pepper

½ c Sour Cream

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