



Roasted PRIME RIB

The Ingredients

For Prime Rib

- 6 pound Prime Rib roast, at room temperature
- Salt and freshly ground pepper

For Au Jus

- 2 cups beef stock or canned broth
- Sprig of thyme
- Salt and freshly ground pepper, to taste

The Method

Prime Rib

Preheat the oven to 425°F. Season roast with salt and pepper. In a roasting pan place roast, fat side up, so that ribs of roast act as rack. Roast for 30 minutes and reduce heat to 350°F. Continue to roast for 1 hour more or until the meat thermometer registers 115°F. for medium rare.

Transfer to a platter and let rest, covered, for 20 minutes.

Au Jus

Skim off fat from pan drippings and add stock and thyme. Bring to a boil and simmer for 10 minutes.

Season salt and pepper to taste.

Transfer to a sauceboat.

Serves 12

