



# 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