

# Prime Rib Roast



**Ease of Preparation:** Medium

**Yield:** 8 servings

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## Ingredients:

### For the roast:

- 5-pound (2 kg) standing rib roast
- Salt and pepper
- 6 cloves garlic, smashed and peeled
- 2 tablespoons (30 ml) parsley leaves
- 2 tablespoons (30 ml) thyme leaves
- 2 tablespoons (30 ml) rosemary leaves
- 1/2 cup (120 ml) Dijon mustard
- ¼ cup (60 ml) olive oil

### For the sauce:

- 2 cups (470 ml) red wine
- 4 cups (950 ml) prepared brown beef stock

### Special equipment:

- Butcher twine
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## Method:

### For the roast:

Let the roast sit at room temperature for 1 hour.

Preheat your oven to 275 F (135 C).

In a food processor, pulse the garlic, parsley, thyme, rosemary, mustard, and olive oil to make paste.

Slice the roast along the bones and set the rack of rib bones to the side.

Season the rack of rib bones with salt and pepper.

Rub the paste on the cut side of the ribs as well as the bottom cut side of the roast.

Return the roast to the seasoned rib rack.

Use butcher twine to tie the roast to the rib rack.

Rub the paste all over the roast.

Season the roast generously with salt and pepper.

Place the tied roast into a roasting pan.

Bake for two hours for an internal temp of 130 F (55 C).

Remove from oven, and remove the roast from the pan, loosely tent and rest for 20 minutes.

### **For the sauce:**

Pour off any excess oil and fat from the roasting pan.

Place the roasting pan over medium heat on a stove top.

Pour red wine into the pan and reduce, scraping up any bits from the bottom of the pan.

Transfer the mixture to a medium saucepan, add beef stock.

Reduce over high heat until the sauce coats the back of a spoon. Strain.

### **To serve:**

Slice the rested beef, serve hot with the red wine-beef broth reduction.