

TIM FARMER'S COUNTRY KITCHEN

PRIME RIB

*3 pound rib roast/prime rib
Worcestershire + dijon mustard
Ground thyme
Tellicherry pepper
Salt
1/2 stick butter, room temp
1 tablespoon creamy horseradish*

*1 1/2 cups beef broth
1 cup red wine
Fresh thyme and rosemary (tied together)
1 shallot, chopped
1/2 tablespoon beef bouillon
Splash of Worcestershire
1 tablespoon red currant jelly*



Brush outside of rib roast with mixture of Worcestershire, dijon and ground thyme. Cover sides with salt and pepper. Mix together butter and horseradish and spread over top and sides of rib roast.

In roast pan, in bottom, mix together rest of ingredients to make au jus. Place rib roast on rack inside of pan. Leave uncovered and put in 490 oven for 15 minutes. Reduce temp to 300-325 and cook additional 11 minutes per pound, or until internal temp reaches desired doneness. Remove and wrap in foil and let rest for 10+ minutes while you finish au jus.

Strain drippings from bottom of pan and pour in sauce pan. Heat over medium heat and season as needed. Mix together equal parts cornstarch + beef broth and pour into au jus until thickened. Slice prime rib and serve with au jus.