



High-Heat Roasted Prime Rib with Porcini Red Wine Jus*

prep time:
25 minutes*

cook time:
1 hour, 5 minutes

*marinate and
stand time extra
makes 15 servings

grocery list

1 (5- to 6-lb.) boneless prime rib roast
Syrah red wine
elephant garlic
dried porcini mushrooms
beef or veal stock
fresh thyme

**Morton & Bassett Bay Leaves, Tailgate
Rub and Whole Black Peppercorns
La Baleine Coarse Sea Salt**

*Exclusive Chef Faith Alahverdian recipe.

high-heat roasted prime rib with porcini red wine jus

1 (5- to 6-lb.) boneless prime rib roast
1/2 bottle Syrah red wine
3 cloves elephant garlic, halved
1/2 bottle Syrah red wine
1 small pkg. dried porcini mushrooms
4 cups beef or veal stock
1 fresh thyme branch
1 **Morton & Bassett Bay Leaf**
1 clove elephant garlic, halved
1 tsp. **Morton & Bassett Tailgate Rub**
1 tsp. **La Baleine Coarse Sea Salt**
1/2 tsp. cracked **Morton & Bassett Whole Black Peppercorns**

1. Place roast, half bottle of wine and 3 split cloves of garlic in a large dish. Cover, refrigerate and marinate as little as 1 hour or up to 24 hours.
2. Meanwhile, combine remaining half bottle of wine, dried mushrooms, beef stock, thyme, bay leaf and 1 clove garlic in saucepan and simmer until reduced by three-quarters. Strain 2 times through a very fine sieve or cheesecloth and reserve.
3. Preheat oven to 475°F. Remove roast from marinade and allow to return to room temperature, about 20 minutes. Discard marinade. Pat roast dry and crust with tailgate rub, coarse salt and cracked peppercorns.
4. Place fat side up in large roasting pan. Roast 45 minutes. Cover roast loosely with foil and allow to cook until it reaches 115°F. Remove from oven and allow to rest covered until it reaches medium-rare while standing.
5. Meanwhile, degrease roasting pan and add in reserved wine reduction. Place pan on top of stove over medium heat, scraping off caramelized meat bits from pan. Cook for 5 minutes and strain into a serving dish. Serve roast sliced with sauce on the side.

Per Serving: 487 calories, 2g carbohydrate, 26g protein, 41g fat, 17g saturated fat, 0g fiber, 98mg cholesterol, 303mg sodium

kitchen tools

liquid measuring cup
cutting board
paring knife
measuring spoons
large dish
saucepan
fine sieve or cheesecloth
large roasting pan
aluminum foil
meat thermometer
heatproof spatula
serving dish

recipe note

This recipe can be the perfect self-serve entrée for a buffet. Have an extra large cutting board on hand and the proper tools. Let your guests carve their own servings.

a good idea

Serve chilled leftovers with La Brea Bread and a horseradish mayonnaise for delicious gourmet sandwiches.

