

Chef Reilly's Perfect Prime Rib Recipe



Prime Rib

- 8 Lb Rib Roast Bone in
- ½ Cup Prime Rib Seasoning

Prime Rib Seasoning

- 2 tsp Salt
- 2 tsp Pepper
- 3 Tbls Fresh Chopped Rosemary
- 3Tbls Fresh Chopped Parsley
- 2 tsp Paprika



Directions:

- Let the Prime Rib get to room temperature (Take out of refrigerator about 2 hours before cooking).
- Combine the ingredients for the Rib Rub and Massage into meat. Make sure the ends are covered.
- Place in Roasting pan Bone side down.
- Cook at 500 degrees for the correct number of minutes per pound. Take your total LB x 5 to = the cooking time. So for this recipe 8 lb Rib Roast, we will roast at 500 degrees for 40 minutes. After 40 minutes turn the oven off and continue to cook for 2 hours. DO NOT OPEN THE OVEN DOOR for the 2 hours! Should be 135 for Med Rare
- Once the 2 hrs is up take the rib roast out of the oven and let sit for 20 minutes before carving.

Creamy Horseradish Sauce

- 3 cups sour cream
- 4 Oz fresh finely chopped horse radish
- 1/2 cup chopped fresh chives
- 4 Fresh Garlic Cloves Chopped
- Salt & Pepper To Taste

Directions:

- Chop the horseradish, chives and garlic.
- Combine all the ingredients in a bowl and mix well.
- Add salt and pepper to taste
- Refrigerate for 1 hr before serving

Au Jus

- 1 Cup Chopped Carrots
- 1 Cup Chopped Celery
- 2 Cup Chopped Onion
- 3 Cup Beef Stock
- Pan drippings from the Prime Rib Roasting Pan

Directions:

- Take Prime Rib out of roasting pan and place on stove top.
- Turn burners on Med and add Carrots, Celery and Onions to the pan. Sauté for 5 minutes.
- Add the beef broth and simmer for 10 minutes until liquid is reduced by 1/3
- Strain the Au Jus in a strainer with cheese cloth keeping the liquid and discarding the vegetables

Roasted Garlic Mashed Potatoes

- 4 Lb Red Potatoes
- 1 Cup Roasted Garlic
- 1/2 Cup Butter
- 1/2 Cup Heavy Cream
- 2 cup olive oil
- 1/2 Cup Fresh Chopped Parsley
- Salt and Pepper To Taste

Directions:

- Boil the red potatoes until done. Drain and put in mixer or bowl.

- Roast garlic in olive oil until roasted and golden brown. Save the olive oil and add some of it with the roasted garlic to potato. (The left over olive oil can be saved and used for salad dressing or cooking vegetables).
- Add the Butter, Heavy Cream, Garlic and Parsley and mix until incorporated.
- Add salt and pepper to taste.

Fresh Vegetable Medley

- 3 Cup Baby or Petite Carrots
- 3 Cup Baby or Petite Zucchini
- 2 Tbls Olive Oil
- 1 Bunch Green Onion
- Salt and Pepper To Taste

Directions:

- Get sauté pan hot and add oil
- Sauté for 5 to 10 minutes until vegetables are cooked.
- Add salt and pepper to taste
- Serve immediately.

This is a wonderful dish for Holidays or anytime throughout the year. Invite friends and family over to share this Perfect Prime Rib and they will be talking about it for years to come.



COOKING THRU THE BIBLE & BEYOND

With Chef Greg Reilly

