

PRIME RIB OR RIB EYE ROAST

F MEDIUM

Last Modified: 01/26/2019

PREP: 100+ Hrs
COOK: 4 Hrs
OVEN: 500, 450 & 275

BEEF

MAKES 4 Or 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
SERVES 6			
7 ~ 8	Pounds	Prime Rib Roast (6 ~ 7 Ribs Attached)	Dry-Aged
OR IF BONE-IN NOT AVAILABLE - SERVES 6			
6 ~ 7	Pounds	Prime Rib Roast (Boneless)	Dry-Aged
OR SERVES 4			
4 ~ 5	Pounds	Prime Rib Roast (4 Ribs Attached)	Dry-Aged
Coat The Entire Roast		Extra Virgin Olive Oil (EVOO)	After Aging

PEPPER SEASONING MIX

1	Tbsp	Dried Thyme Leaves	
1 1/2	Tbsp	Dried Rosemary Leaves	
4	Tbsp	Fresh Ground Tri-Color Pepper	
1 1/2	Tbsp	Granulated Garlic	
1 1/2	Tbsp	Onion Powder	
3	Tbsp	Kosher Salt	
1	Tbsp	Ground Coriander	
3	Tbsp	Extra Virgin Olive Oil (EVOO)	
OR BEST BY FAR			
1	Recipe:	Seasoning - USA: Peppercorn Roast Coating	

OR SUBSTITUTE THIS FOR THE PEPPER SEASONING MIX

DRY SOUP MIX SEASONING

1~2	1 Oz	Pkgs Onion Soup & Dip Mix (Lipton)	
Rub the entire Roast with Oil Before Coating			

AU JUS

1	Quart	Roast Beef Au Jus	
1	Recipe:	Sauce - Stock - Roast Beef Au Jus	
OR			
3	12 Oz	Cans Au Jus (Campbells Au Jus) Quickest, But OFF	

PREPARATION

FACTOID	<p>A well marbled USDA "Prime Rib Roast" is "Prime" ONLY and can sometimes be very difficult to find. A "Standing Rib Roast" is usually labeled as "Choice" and is sufficient here IF IT'S WELL MARBLED. DO NOT EVEN CONSIDER purchasing a SELECT Rib Roast. Purchase the Rib Roast (Loin End ONLY - NOT the Shoulder End) at least a week ahead of time and dry-age it to concentrate the flavors. Prime Grade Beef is ALWAYS labeled as "USDA Prime". Choice Grade Beef is ALWAYS labeled as "USDA Choice". Select Grade does not have to be labeled at all since it is the USDA "generic" USDA Grade. A bone-in Roast ALWAYS has a better flavor because of the Bone Marrow.</p>
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CAUTION	A Prime Rib Roast should NEVER be frozen as doing so slows the Dry Ageing process. If yours IS frozen, It should be COMPLETELY thawed while still in it's Cryovac wrapping in a refrigerator before attempting to Dry Age it. A 6 to 8 pound Roast can take well over 3 days to thaw, especially if it still has the bones attached..
CAUTION	If you are using a bone-in roast! CHECK: Some butchers cut the bones off of the Roast and then tie it back together with kitchen twine. The cooking time for an already separated roast is the SAME as for a boneless Roast!
DRY AGEING BONE-IN BEEF ROASTS	Pat the Rib Roast dry with paper towels, hand rub the entire surface with Kosher Salt and place it on a wire rack in a shallow pan with a paper towel in the bottom to catch any drippings (change the drippings towel DAILY). Set it uncovered in the bottom (coldest) shelf of a refrigerator for a minimum of 4 days and a maximum of 15 days. Just prior to roasting, thinly shave off any pieces of exterior meat that have become completely dehydrated (REALLY funky looking) before cooking. Odds are you will not have to trim it at all. An 8 pound Roast will lose well over a pound during this most important process.
DRY AGEING BONELESS BEEF ROASTS	Pat the Rib Roast dry with paper towels. Tie the Roast TIGHTLY, every inch, with kitchen twine. Hand rub the entire surface with Kosher Salt and place it on a wire rack in a shallow pan with a paper towel in the bottom to catch any drippings (change the drippings towel DAILY). Set it uncovered in the bottom (coldest) shelf of a refrigerator for a minimum of 3 days and a maximum of 12 days. Just prior to roasting, thinly shave off any pieces of exterior meat that have become completely dehydrated (REALLY funky looking) before cooking. Odds are you will not have to trim it at all. A 7 pound Roast will lose almost a pound during this most important process.
TOOLS	1) Roasting Pan & Rack. 2) Meat Probe Thermometer. 3) Electric Knife.
PREP	DISH 1) Thoroughly mix the Seasoning Mix spices together and set them aside.
1	The Morning Before: Lightly rinse the Salt off of the Roast while rubbing with your hands, Pat it COMPLETELY DRY with paper towels and THINLY trim off any funky looking meat - DRY looking meat is perfectly OK, trim off only the DISCOLORED meat.
2	The Morning Before: Rub the entire Roast with EVOO. Place the Roast on the roasting rack (Ribs down) and allow it to come up to room temperature undisturbed until ready to begin cooking. If the Roast is boneless, tie it securely with kitchen twine.
3	The Morning Before: Hand rub in the Seasoning Mixture on ALL surfaces
3	Preheat the oven to 500 degrees with a rack in the lowest position.
4	3 1/2 Hours Before: Place the Rib Roast in the oven. Immediately, lower the oven temperature to 450 degrees and roast for 40 minutes until the outside is beginning to brown nicely.
5	Roasting: Lower the oven temperature to 275 degrees. Remove the Roast from the oven. Insert a meat probe into the thick part of the roast (NOT touching the bones). IMMEDIATELY Return the Roast to the oven and roast for approximately 2 hours more or less (Depending upon how the roast is shaped), until the internal temperature reaches 120 Degrees (Very Rare), or 127 degrees (Rare).
HINTS	The Rib Roast should EVENTUALLY end up around 130 to 135 degrees (Medium Rare) after resting. Both end cuts will STILL be cooked medium to medium well done.

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6	Roasting: Remove the Rib Roast from the oven (ALWAYS leave the probe in until you are ready to slice it), cover it loosely with aluminum foil and let the Roast stand for 30 to 45 minutes to allow the internal temperature to finish rising and to let the meat juices redistribute (instead of running out on the carving board) and the protein fibers to complete their breaking down process (tenderization). Meanwhile raise the oven temperature back up to 500 degrees.
FACTOID	Tenting with foil WILL cause the crusty exterior of the Roast to soften a bit. The final hot, quick Roasting will return it to that much desired crunchy exterior, but will NOT actually cook the Roast any further.
7	Roasting: Once the Roast temperature stops rising, return the Rib Roast to the oven and cook it at 500 degrees for an additional 15 minutes to make the exterior nice and crusty. Remove the Rib Roast and let it set again uncovered for 15 minutes more.
8	Remove any string bindings. Remove the Ribs from the Roast all at once by slicing downwards from the tip end of the Ribs (Not the backbone end) with an electric knife. Cut between each Rib to save them for a snack to gnaw on now or later.
9	Once de-boned or if already boneless, lay the Roast flat on a cutting board (It's impossible to cut even slices while it's still in the roasting pan), cut the Rib Roast into nice thick serving sized slices (around 1 inch thick) by cutting it straight down in half & then in half again (3 times for 4 even slices).
SERVE	Place the slices on heated dinner plates, drizzle them with the Au Jus (or put it on the side) and serve immediately. A thick pat of your favorite Compound Butter on top of each slice also goes quite nicely.