



### Roast Prime Rib of Beef Au Jus

#### **Ingredients:**

1 (3-rib) prime rib beef roast, about 6 pounds  
12 garlic cloves, smashed  
¼ cup Fresh rosemary and thyme, roughly chopped  
2 Tbsp Kosher salt  
Freshly cracked black pepper  
2 Tbsp Dijon mustard  
Olive oil  
2 carrots, cut in chunks  
2 potatoes, peeled and cut in chunks  
1 onion, cut in half  
2 cups Cabernet Sauvignon  
Pinch sugar  
1/4 cup water or beef drippings  
2 tablespoons chopped parsley

#### **Method:**

Pulse garlic, herbs, kosher salt and Dijon mustard in a food processor until smooth.

Rub the mixture all over the rib and massage into the meat. Let marinate in the refrigerator for 4 to 8 hours.

Let roast stand at room temperature for 1 hour. Arrange vegetables in the bottom of a large roasting pan. Drizzle with olive oil. Place the roast in the pan fat side up

- Preheat oven to 450 degrees F. Roast the meat for 20 minutes and reduce the heat to 350 degrees F and roast until thermometer inserted into the center of the meat registers 110 degrees F for about 1 1/2 to 2 hours or approximately 20 minutes per pound for medium-rare.
- Remove the beef to a carving board and allow to rest for 20 to 30 minutes to let the juices settle. Note: the internal temperature of the meat will continue to rise about 10 degrees. Remove the vegetables and set aside. Pour the pan juices into a fat separator so you can use the broth for the au jus.
- Place the roasting pan over medium-high heat. Add the cabernet and scrape up the brown bits in the bottom of the pan. Add sugar, water/beef drippings, reserved vegetables and parsley. Season with salt and pepper. Continue to cook until the wine is reduced by half, about 5 minutes. Strain the sauce through a sieve to remove the solids before serving.

*Buying and trimming: When ordering the rib roast from a butcher, be sure to request a "top choice" roast cut from the small loin end; the best being ribs 12 through 10. Have the butcher cut off the chine/backbone. The rib bones look best if they are shortened and frenched, have the butcher do this for you as well.*

*The standing rib roast is sold as a 2 bone roast to a 7 bone roast. Assume 2 people per bone. A 2 bone roast will serve 4 people and a 7 rib roast will serve 14 people.*



### **Potatoes Au Gratin with Bacon**

#### **Ingredients:**

3 Idaho Potatoes  
2 1/2 Cups Heavy Cream  
1 1/2 cup Cheddar Cheese  
Chopped Bacon  
S&P  
Butter  
Flour

#### **Method:**

Peel and Dice potatoes. Boil till partially cooked. Melt butter add flour till you have a nutty aroma. Add in heavy cream bring to boil add 1 cup of cheese (reserve some for topping), S&P. Simmer till all blended. Mix in potatoes and Bacon. Grease Baking dish with butter fill with mixture top with cheese. Bake 375 degrees 20 min. Garnish with cooked bacon.

### **Sautéed Spinach**

#### **Ingredients:**

1 lb Spinach  
2 Tablespoons Garlic Butter compound (1lb salted sweet cream butter at room temp 2tbs minced garlic)  
S&P  
Extra Virgin Olive Oil (EVOO)

#### **Method:**

Add butter to hot pan, lower heat cook down spinach.

### **Oven roasted Shallots**

#### **Ingredients:**

1 bundle of shallots  
Extra Virgin Olive Oil (EVOO)  
Balsamic vinegar  
S&P

#### **Method:**

Preheat oven 375. Spread shallots on baking sheet drizzle with EVOO, S&P, and balsamic vinegar > cover with aluminum foil bake for 20 min. 5 minutes uncovered to add color