



prime rib with creamy horseradish sauce

Ideal for a celebratory meal (or just because it's Sunday), this beautiful cut of meat, rubbed with garlic, rosemary and thyme, is roasted until perfectly pink inside and browned outside. Grab the carving knife and serve up succulent slices of this old-school Prime Rib, accompanied with a tangy, creamy horseradish-and-mustard sauce. It gives new meaning to "having a rare old time," huh?

SERVES: 8-10



julie albert & lisa gnat

ingredients

Prime Rib

- 1 (10lb/4) bone-in Prime Rib Roast
- 2 tbsp olive oil
- 2 tbsp kosher salt
- 1 tbsp freshly ground black pepper
- 4 large garlic cloves, minced
- 2 fresh rosemary sprigs, leaves removed and chopped
- 4 fresh thyme sprigs, leaves removed and chopped

Horseradish Mustard Sauce

- 1/4 cup buttermilk
- 2 tbsp white horseradish
- 2 tbsp mayonnaise
- 1 tbsp Dijon mustard
- 1 tbsp sour cream
- 1/2 tsp finely chopped fresh rosemary
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper

directions

1. Preheat oven to 450°F. To ensure even cooking, bring roast to room temperature 30-60 minutes before roasting. Pat rib roast dry and make 1/2-inch slits over the top and on the sides of the roast. In a small bowl, whisk olive oil, salt, pepper, garlic, rosemary and thyme. Rub seasoning all over roast and inside the slits. Place roast in a large roasting pan, rib side down. Bake 15 minutes. Reduce oven temperature to 325°F and continue cooking 2 hours and 10 minutes until a meat thermometer inserted into the thickest portion of the roast reaches 130-135°F (for medium-rare). Remove from oven and let rest 15 minutes before carving.
2. For the horseradish sauce, in a medium bowl, whisk buttermilk, horseradish, mayonnaise, Dijon mustard, sour cream, rosemary, salt and pepper. Serve with sliced roast.

