

Dijon Peppercorn Crusted Prime Rib

Ask The Butcher for

Prime Rib Roast (the one cooked in this recipe is a three rib Prime Rib and will feed about six people. It weighted eight pounds) I asked The Butcher to cut the meat off the bone and tie it back on. This enabled me to cook the roast with flavor from the bone, yet easily remove the strings and slice.

You will also need:

A large roasting pan (I used a disposable for easy cleanup)

A meat thermometer

One head of Garlic; peeled and sliced into slivers

One cup of Dijon Mustard; plus 1/4 cup to make gravy

1/4 cup of Soy Sauce; plus two tablespoons to make gravy

One cup of Beef Stock; used to make gravy

Lots of freshly ground Cracked Pepper

The first few steps can be prepared the evening before you plan to cook the roast. This makes it super simple to pop in the oven. You can however, prepare and cook all in one day with the same results.

Allow the roast to come to room temperature before you put in the oven. This should take about 45 minutes to an hour.

Pre heat the oven to 350 degrees fahrenheit.

Place the roast in a large roasting pan.

Start by using a small paring knife to make little cuts in the outside of the rib roast. Insert slivers of garlic every inch or so in the entire surface of the roast.

Combine one cup of Dijon mustard and 1/4 cup of soy sauce with a whisk. Spread the mixture over the surface of the roast. Top with lots of freshly ground cracked pepper. (If you are prepping the roast ahead, at this point you can cover the pan with foil and set in the refrigerator over night.)

Roast the rib roast in a preheated 350 degree oven for about 2 1/2 hours or until the internal temperature reaches 130 degrees for medium rare. Plan for approximately 17 minutes per pound.

Rotate the pan every hour and start to check the temperature 1/2 hour before you think it should be done. You can add a little bit of beef stock in the bottom of the pan when you rotate.

Every oven is different, and you can always cook longer....but you cannot "uncook" overdone meat! The middle will be pink, and the ends will be a little more well done. This seems to satisfy every one at the table!

When you have roasted the rib to your liking, remove the pan to the counter and cover lightly with foil. Let stand for 15 minutes before slicing. I prefer to use an electric knife which produces simple even slices.

While the roast is resting, you can be busy making a Dijon peppercorn gravy! Simply combine 1/4 cup of Dijon mustard, 2 tablespoons of soy sauce, one cup of beef stock and one tablespoon of cracked peppercorns. Whisk in a small saucepan over medium high heat until it comes to a boil. Serve alongside your delicious Prime Rib.