

# **Chef Larry's Roast Prime Rib of Beef Au Jus**

**Yield: 6 - 8 Servings**

## **Ingredients:**

**1 each Beef Prime Rib, boneless, 5 ½ - 6 lbs.**

**1 tbsp. Salt**

**2 tsp. Black pepper**

**1 tsp. Granulated garlic**

### **For the Au Jus:**

**2 ½ cups Beef stock**

**Beef drippings from roasted Prime Rib, defatted**

**1 each Bay leaf**

**2-3 dashes Worcestershire Sauce**

**to taste Salt**

**to taste Fresh ground black pepper**

**to thicken (optional) Corn starch "slurry" (2 tsp. cornstarch mixed with**

**1 ½ tsp. water)**

### **For the Horseradish Cream:**

**1 tbsp. Prepared horseradish, drained well**

**2/3 cup Sour cream**

**to season Salt**

**to season Fresh ground black pepper**

**2 -3 dashes Worcestershire Sauce**

## **Method:**

**Preheat oven to 375 degrees F. Combine salt, pepper and granulated garlic, mix well. Season entire Prime Rib with seasoning mixture. Place seasoned Prime Rib in a large roasting pan. Place Prime Rib in oven and roast to an internal temperature of 115 - 118 degrees F (approximately 1 hour and 14 minutes) Remove and allow Prime Rib to rest at room temperature for 15 – 20 minutes.**

**Prepare Au Jus by combining beef stock, bay leaf, Worcestershire Sauce and beef drippings in saucepan. Bring to a boil. Reduce heat and simmer for 10-15 minutes over low heat. Season with salt and pepper. (For a slightly thickened Jus, add 2 tsp. cornstarch mixed with 1 ½ tsp. water to simmering mixture). Strain Au Jus and reserve keeping warm.**

**Prepare Horseradish Cream by combining ingredients and mixing well. Season to taste and store under refrigeration until service.**

**For service, carve Prime Rib slices and serve with Au Jus and Horseradish Cream.**