

Prime Rib Roast with Gravy

Category: Beef

Servings: 8

Rating: 10

Source: Steph Smith

Description:

Ingredients:

1 rib roast	8 lbs. w 4 ribs, preferably the small end
1 butter	2 tablespoons
1 salt	to taste
1 pepper	to taste
1 all-purpose flour	2 tablespoons
1 tomato paste	1 teaspoon
1 beef stock	1 1/2 cups
1 red wine	1/4 cup

Instructions:

Bring the meat to room temperature, loosely covered for about 2 hours. Pre-heat the oven to 450°.

Smear the cut end of the roast with butter and then sprinkle with salt and freshly ground pepper. Place the roast in the pan with the rib sides down.

Sear for 15 minutes and then turn the oven down to 325°. Baste every 30 minutes and start checking the internal temperature after 75 minutes. Remove the roast when the thermometer reads 125°.

Allow the roast to rest for 15-20 minutes.

Drain the fat and any meat juices into a measuring cup. Remove 2 tablespoons of fat and return it to the roasting pan. Heat on the stove over medium heat. Add flour and cook, stirring, until the flour is browned, about one minute. Add wine, stock, and any pan juices, scraping up any bits from the bottom of the roasting pan. Bring to a boil, stirring. Add tomato paste and simmer 2 minutes. Taste and adjust the seasonings.

Serve with horseradish.