



Prime Rib Au Jus with Yorkshire Pudding

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

4 hrs 20 mins

Description

This prime rib au jus with Yorkshire pudding is an excellent holiday dish Its easier to make than you think

Ingredients

- - 1 (5 pound) bone-in beef rib roast - 8 cloves garlic
- quartered - $\frac{3}{4}$ teaspoon salt - 1 teaspoon freshly ground black pepper - 2 cups eggs - 2 cups milk - 1 pinch salt - 2 cups all-purpose flour - $\frac{1}{2}$ cup pan drippings from prime rib - $\frac{1}{2}$ cup white wine - 2 cups beef stock

Instructions

1. Place roast bone-side down in a roasting pan. Use a sharp paring knife to poke 24 small holes 1 inch deep all over roast. Stuff each hole with garlic. Sprinkle with 3/4 teaspoon salt and black pepper. Allow roast to stand at room temperature for 2 hours. This will remove the chill
2. allowing meat to cook more evenly. Meanwhile
3. beat together eggs and milk with a pinch of salt in a medium bowl until combined. Stir in flour until smooth. Cover Yorkshire pudding batter and place in the refrigerator. Preheat the oven to 450 degrees F (230 degrees C). Cook roast in the preheated oven for 30 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C) and continue roasting until an instant-read thermometer inserted into the center of meat reaches 140 degrees F (60 degrees C)
4. about 1 hour. When roast is done
5. remove from the roasting pan
6. cover with aluminum foil
7. and let rest in a warm spot while you make Yorkshire puddings. Measure out 1/2 cup beef fat from the pan and divide among 12 muffin tins; pour off remaining fat
8. but save the roasting pan to make jus. Place the grease-filled muffin tins into the oven and increase the oven temperature to 425 degrees F (220 degrees C). Let the muffin tins preheat for 10 minutes
9. then fill 3/4 full with refrigerated batter and return to the oven. Bake until puddings have risen tall and are golden brown
10. 20 to 25 minutes. While Yorkshire puddings are baking
11. place the roasting pan on the stove over medium-high heat. Stir in wine and bring to a simmer while scraping to dissolve the pan drippings; pour in beef stock and return to a simmer. Cook for 10 minutes
12. then strain and serve with roast and puddings.