



Delectable Prime Rib au Jus

Savannah · 30/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4 hrs 50 mins

Description

This standing rib roast au jus recipe has brought me success in both personal and professional cooking. This recipe is written for a 10-pound prime rib roast but it can be scaled if your roast is a different size. The finished roast has a flavorful crust and meat so tender it'll most likely leave you wanting more.

Ingredients

- - 1 (10 pound) prime rib loin roast - 2 cups concentrated beef base (paste) - 1 clove garlic
- minced - ½ cup chopped fresh thyme - ½ cup dried oregano - ½ cup whole black peppercorns - 2 teaspoons salt - 2 ½ cups water - 1 tablespoon concentrated beef base (paste) - 2 tablespoons dry red wine - 1 teaspoon finely chopped fresh thyme - 1 teaspoon dried oregano - ½ teaspoon garlic powder - ½ medium white onion
- coarsely chopped - ½ medium carrot
- peeled and coarsely chopped - 1 stalk celery
- quartered

Instructions

1. Make the roast: Preheat the oven to 350 degrees F (175 degrees C). Trim any thick pieces of dense
2. hard fat from roast
3. but leave smaller areas of fat in place. Mix beef base and garlic together in a bowl. Mix thyme
4. oregano
5. peppercorns
6. and salt together in another bowl. Rub beef base mixture generously all over roast
7. then sprinkle with herb mixture. Place roast into a roasting pan. Roast in the preheated oven until meat has formed a brown crust
8. about 3 hours. An instant-read thermometer inserted into the thickest part of the roast should read 130 degrees F (54 degrees C) for medium-rare. Remove from the oven and let stand while you make the sauce; the temperature will rise 5 to 10 degrees F as it rests. Make the sauce: Whisk water and beef base together in a saucepan over medium-low heat until base dissolves. Whisk in red wine
9. thyme
10. oregano
11. and garlic powder
12. then add onion
13. carrot
14. and celery. Bring to a boil
15. then reduce the heat and simmer
16. stirring frequently
17. until sauce reduces by about half
18. 20 to 30 minutes. Strain sauce and discard vegetables. Serve with roast.