



Boneless Garlic and Rosemary Rubbed Prime Rib with Red Wine Mushroom Sauce

Savannah · 30/09/2024



Prep Time

3 hrs 5 mins

Difficult

Medium

Servings

8

Description

This prime rib coated in sautéed mushrooms makes a festive dinner For great color and flavor sear the rib first in a skillet then rub minced garlic and rosemary all over the meat before popping it in the oven

Ingredients

- - 1 (5 pound) boneless rib-eye roast
- left at room temperature for 2 hours before cooking - 2 tablespoons olive oil - 1 tablespoon salt - 2 tablespoons ground black pepper (you can grind whole peppercorns in a blender) - 8 large garlic cloves
- minced - 2 tablespoons minced fresh rosemary - ½ teaspoon minced fresh rosemary for the sauce - 2 (8 ounce) packages baby bella or domestic white mushrooms
- sliced - 1 cup chicken broth - ¾ cup red wine - 1 tablespoon Dijon mustard - 1 teaspoon cornstarch - 2 teaspoons water

Instructions

1. Adjust the oven rack to center position and heat the oven to 250 degrees F (120 degrees C). Heat a 12-inch oven-proof skillet over medium-high heat. Rub roast on all sides with oil
2. salt
3. and pepper. Turn on the exhaust fan
4. add roast to the hot skillet
5. and brown it on all sides
6. about 10 minutes total. Transfer roast to a plate. When cool enough to handle
7. rub garlic and rosemary all over. Pour off all but 2 tablespoons of beef drippings. Add mushrooms to the hot skillet and sauté until well browned
8. about 8 minutes. Mix broth
9. wine
10. and mustard; add to mushrooms and simmer to blend flavors and reduce slightly
11. about 3 minutes. Pour mushroom sauce into a bowl; set aside. Set a wire rack over the skillet and set roast on the rack. Slow-roast in the oven until roast reaches an internal temperature of 135 degrees F (57 degrees C) for medium-rare. For medium
12. 140 degrees F (60 degrees C) for medium
13. about 2 1/2 to 3 hours. Transfer roast to a cutting board; remove rack from skillet. Pour off excess fat
14. if any. Set skillet over medium-high heat; return mushroom sauce to pan heat to a simmer. Stir together cornstarch and water in a liquid measuring cup. Add cornstarch slurry and continue to simmer until sauce thickens slightly
15. about a minute. Carve meat and serve with sauce.