



Prime Rib Our Way

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs 35 mins

Description

This dish is amazing and the roast is tender and full of flavor You will start out making this and doubt yourself but do not because it is amazing Serve with prepared horseradish Southern mashed potatoes green beans and mushroom gravy DELISH

Ingredients

- - 1 (8 pound) standing rib roast
- fat trimmed - 2 tablespoons freshly ground black pepper - 1 teaspoon crushed dried rosemary - 3 ¼ cups rock salt (such as Morton® Rock Salt for Making Ice Cream)
- or as needed - 3 ¼ cups all-purpose flour
- or as needed - ¾ cup cold water
- or as needed - 6 slices bacon (Optional) - 1 tablespoon butter - 1 pound fresh mushrooms
- chopped - 2 (1 ounce) packets dry au jus gravy mix - 6 cups cold water
- or as needed - ½ cup dry red wine

Instructions

1. Preheat oven to 450 degrees F (230 degrees C). Rinse the roast
2. and pat dry with paper towels. Sprinkle black pepper and rosemary over the top and sides of the meat
3. and set aside. In a large bowl
4. mix the rock salt with the flour
5. and slowly work in 3/4 cup of cold water or as needed
6. about 1 tablespoon at a time
7. to make a sticky paste. Place a 1/2-inch thick layer of the rock salt paste into the bottom of a roasting pan. Lay the meat
8. ribs down
9. onto the paste. Lay the bacon strips over the top of the roast. Smear rock salt paste liberally all over the roast
10. coating the top
11. sides
12. and bottom of the meat. Reserve about 1/4 cup of the paste. Bake the roast in the preheated oven until seared and brown
13. 20 to 30 minutes. Remove the roast from the oven
14. and check for holes in the paste coating; repair with reserved paste. Reduce oven temperature to 325 degrees F (165 degrees C). Return the roast to the oven
15. and cook until browned and an instant-read meat thermometer inserted into the thickest part of the meat
16. not touching bone
17. reads 130 degrees F (54 degrees C) for medium-rare
18. about 1 more hour. Remove the roast
19. and allow to stand for about 30 minutes. Temperature will rise to 140 to 145 degrees F (60 to 65 degrees C) as it rests. Melt butter in a large skillet over medium heat
20. and cook and stir the mushrooms until browned and their liquid has almost evaporated
21. about 15 minutes. Stir in 6 cups of cold water
22. and whisk in the au jus gravy mix until smooth. Stir in the red wine. Bring the sauce to a boil
23. reduce heat
24. and simmer
25. stirring constantly
26. until the sauce has thickened. To serve
27. break off and discard the salt crust from the meat; slice
28. and serve with mushroom gravy. Editor's Note The nutrition data for this recipe includes the full amount of the salt crust ingredients. The majority of the salt crust will be discarded
29. and the actual amount consumed will vary.