

Standing Prime Rib Roast w. Sour Cream Horseradish Sauce & Garlic Blue Cheese Sauce

Chefs Tevis & Wayne

Serves 24

Standing Rib Roast:

2 - 6 rib Prime Rib Roasts (cut from small end of roast) - 2 servings per rib

Sour Cream Horseradish Sauce:

1/2 cup prepared horseradish
4 cups sour cream
4 tbsp lemon juice
2 tsp salt

Garlic Blue Cheese Sauce:

1 1/2 cup heavy cream
2 garlic cloves, thinly sliced
12 oz blue cheese, crumbled
freshly ground black pepper

Dry Aging Beef:

Use a refrigerator that will not be opened frequently and set temperature to less than 40 degrees.

Unwrap beef, rinse well and pat dry.

Do not trim.

Wrap roast loosely in triple layer of cheesecloth and set on rack over rimmed baking sheet.

Refrigerate for 7 days.

After the 1st day, carefully unwrap and then rewrap with the same cheesecloth to keep the cloth fibers from sticking to the meat.

When ready to roast, unwrap the meat and shave off & discard the hard, dried outer layer of the meat. Shave away any dried areas of fat, too, but leave behind as much of the good fat as possible.

Expect a 10 to 15% loss in weight.

Cooking the Roast:

Start with roast at room temperature - let stand, loosely covered, for about 2 hours.

Preheat oven to 450 degrees.

Pat the roast with a paper towel. Smear ends of roasts with butter. Place roast (ribs down, fatty side up) in a heavy metal pan with sides at least 3-inches deep (do not use nonstick pans). The ribs act as a natural rack.

Sear the rib roast about 15 minutes, then lower the temperature to 325 degrees for the rest of the cooking time. Every 1/2 hour baste the cut ends with the fat accumulated in the roasting pan.

About 1/hour before estimated end of the roasting time, begin checking the internal temperature.

Cook until you get an internal temperature of 120 degrees.

Remove from oven., cover with aluminum foil and let rest for 15 to 20 minutes. If allowed to rest longer, the roast will continue to cook itself!

(So pay attention to how long you let it set - you may overcook it!)

Slice and serve 2 slices per rib on PRE-HEATED plates - 1 slice per serving

Au Jus Juice:

While roast is standing, pour out most of the fat and discard. place roasting pan on 2 burners on medium heat. Add the beef stock and stir to release any browed bits in the pan (red wine which is served with the meal is optional). Bring to a boil and cook until the stock is slightly reduced. Season with salt and pepper to taste.

Sour Cream Horseradish Sauce:

In a large bowl, combine horseradish, sour cream, lemon juice and salt. Mix thoroughly and refrigerated until ready to serve (up to 2 days in advance).

Garlic Blue Cheese Sauce:

In a large sauce pan over medium-high heat, bring cream and garlic just to a boil. Lower heat and simmer until the cream coats the back of a spoon - approximately 5 to 10 minutes. Remove from heat. Cover & refrigerate up to 2 days in advance. Bring to room temperature before serving.