

Dry-Aged Prime Ribeye Roast

(about 28 servings)

Ingredients:

14 lbs Prime Ribeye Roast, dry-aged 45 days by HEB.

Dry Aging Beef: (if you use HEB dry-aged, skip this step)

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 re-wrap 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.

Dry Rub:

Mix together:

6 tbsp course ground black Pepper

6 tbsp kosher Salt

6 large cloves of Garlic, minced

6 tbsp fresh Rosemary, minced

6 tbsp packed light brown Sugar

3 tbsp dried Oregano

3 tsp sweet Paprika

Directions:

Preheat oven to 450 degrees.

Start with roast at room temperature - rub all sides thoroughly with olive oil.

Coat the dry rub on all sides, pressing on firmly, let stand, uncovered, for at least 2 hours.

Place roast fatty side up on wire rack in roasting pan with 3" sides.

(do not use nonstick pans).

Insert meat thermometer into thickest part of the roast.

Sear the rib roast about 15 minutes, then lower the temperature to 325 degrees for the rest of the cooking time. Plan on about 15 minutes per pound total cooking time.

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

Cook until you get an internal temperature of 110 degrees.

Remove from oven, cover with aluminum foil and let rest for 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 some beef stock and stir to release any browned 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:

½ cup prepared Horseradish
4 cups Sour Cream
4 tbsp Lemon juice
2 tsp Salt

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

Garlic Blue Cheese Sauce:

1½ cups Heavy Cream
2 Garlic cloves, thinly sliced
12 oz Blue Cheese, crumbled
Freshly ground black Pepper

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.