
Bone-in Prime Rib with Horseradish Crème Fraiche Au Jus

Description

Bone-in Prime Rib is a perfect dish for Christmas or New Year's celebrations that's extra-tender and juicy topped with Horseradish Crème Fraiche Au Jus that adds subtle kick that compliments the meat.

Total time: 2 hrs Yield: 4 servings

Ingredients

2 Tbsp oil
5 to 7 lb bone-in prime rib
salt & pepper (to taste)
1/2 cup parsley (chopped)
1/4 cup thyme (chopped)
1 cup red wine
1 cup beef or chicken stock
1 cup sour cream
2 Tbsp horseradish
1 tsp wasabi
1 lemon (zest and juice)

Prep Time: 30 min Cooking Time: 1 hr 30 min Total Time: 2 hrs

Instructions

Preheat the oven to 350°F. Rub oil on the beef. Salt and pepper all over. Be generous. Then add herbs. Let beef stand to room temperature on a cooking rack placed on a sheet pan. Cook for an hour and a half. Internal temperature should be about 110°F for rare. Cook longer for desired temperature.

Remove beef from the pan. Scrape drippings into a small pot. Pour some wine into the pan. Add stock and reduce until done. Let beef rest for about 30 minutes before cutting. Mix sour cream, horseradish, wasabi, lemon together. Serve on the side.

Recipe brought to you by:

Chef Maka Kwon