
Alaea Salt Seasoned Prime Rib Roast

Total time: 2 hrs 30 min Yield: 6 Servings

Ingredients

5 lb prime rib roast
2 Tbsp Hawaiian Alaea salt
6 clove garlic (roughly chopped)
1 tsp black pepper or peppercorns
1 tsp rosemary (roughly chopped)
2 Tbsp thyme (roughly chopped)
1 cup red wine
2 1/2 cup beef stock
2 sprigs of thyme
horseradish

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Instructions

Preheat oven to 425° F. Make sure rib roast is at room temperature. In a food processor, pulse together salt, garlic, peppercorn and herbs. Rub mixture on prime rib roast. Place on oven rack and roast for 15 minutes, then lower oven temperature to 325° F and cook about 15 minutes per pound. Using a meat thermometer inserted in the middle, make sure the temperature reads 120° F for medium rare or 130° F for medium. Remove, set aside and let rest at least 20 to 30 minutes before carving.

To make jus, add wine to sauce pan and reduce on high heat for 5 minutes, until wine has thickened. Add beef stock, 2 sprigs of thyme and reduce another 10 minutes. Taste the jus, then gradually add pan drippings to the reduction (making sure it doesn't get too salty). Avoid adding large chunks of salt. If the jus does get too salty, add a little beef stock until the flavor has evened out. Serve by carving meat at the table adding a dollop of horseradish on the side.

Recipe brought to you by:

Chef Joanne Chang

Source:

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