

Prime Rib

Unit: 8 Qt. Roaster

Meat Ingredients

6 pound Prime Rib

2 - containers of beef broth

Spice Rub for the meat

4 – Tbsp Ancho chili powder

2 – Tbsp Dry mustard

2 – Tbsp Kosher Salt

1 – Tbsp Ground cumin

2 – Tbsp Fresh ground black pepper

2 – Tbsp Ground Coriander

2 – Tbsp Smoked paprika

1 – Tsp Chipotle chili powder

1 – Tbsp Dried oregano

Red Wine Steak Sauce Recipe

2 – tsp vegetable oil

2 – Shallots, chopped

2 - Small tomatoes, chopped

2 – tsp Molasses

½ - tsp Horseradish

1 – Tbsp Worcestershire sauce

½ tsp. Ground Allspice

1 – Cup of dry red wine (cabernet)

8 – Cloves of garlic

1 – Cup of ketchup

¼ - Cup of raisins

2 – Tbsp Brown sugar

1 – heaping tsp Dijon mustard

1 – tsp Cayenne powder

Splash of red wine vinegar

Rub the prime rib with the rub generously and wrap in wax paper or plastic wrap. Set it on a baking pan and refrigerate for a minimum of 4 hours. (overnight works best)

For the steak sauce, heat the oil in a medium saucepan over medium heat. Add the garlic and shallots and cook until they are soft. Add the tomatoes and increase the heat to medium-high heat for about 5 minutes or until they are soft. Add the remaining sauce ingredients and cook for 10 minutes on medium heat. Transfer to a blender and blend until smooth and then cook on low heat for approximately 20 minutes in a saucepan.

To cook the prime rib, remove the meat from the refrigerator and let it warm up uncovered for 30 minutes with the plastic/ wax paper removed. Place the meat in the 8qt. roaster fat side down and place the lid on the unit. Turn on medium-heat for 15 minutes and then reduce to medium-low heat. Cook the meat for 2 hours or until the meat is 130 degrees internal temp.

After it is done, remove the meat and clean out the roaster. Turn on medium-high heat. Brown the meat on all sides for 3-5 minutes or until brown. Remove the the meat from the unit and let it rest on a baking dish for 15 minutes before slicing. Slice into thick slices and serve!

If some people want it medium cooked, pour the 2 containers of beef broth into a 3t saucepan and heat it on medium heat. Use tongs and drop the slice of prime rib into the boiling broth for 1-3 minutes to cook it medium doneness. This way it will stay tender.