



BIG B GROCERY

YOUR LOCAL MEAT STORE
"American Owned And Operated"

3400 Choccolocco Rd. Anniston AL 36207.
256-238-BIGB EMAIL bigbgro@bigbgrocery.com
www.bigbgrocery.com

BIG B KNOWS WHAT IT TAKES TO FEED A FAMILY.

HANUKKAH PRIME RIBS

Herb and garlic rubbed prime rib recipe

Ingredients:

4 to 5 pound Prime Rib Roast
2 Cloves Garlic (thinly sliced)
2 Tsp. dry mustard
2 Tsp. soft butter
1/2 tsp. thyme
Fresh ground black pepper

Directions:

1. Place the roast fat side up in a roasting pan or roasting oven In a small bowl, mix together all ingredients to form a paste-like consistency. Spread the mixture over the fatty layer of the roast, and let it sit out for about 30 minutes or until it is at room temperature. Stick a meat thermometer in the center and be sure it doesn't hit bone.
2. Preheat the oven to 500 degrees F or as high as it will go if it doesn't go up to 500 degrees F.
3. Bake the roast for 20 minutes in the preheated oven, and then reduce the temperature to 300 degrees F, and continue roasting for an additional 60 minutes. You may want to check the meat thermometer 20 minutes or so before you expect it to be done to be sure you don't overcook the meat. Cooking time will vary depending on the size of the roast and the amount of fat it has. The internal temperature of the roast should be around 120 degrees F for medium-rare when you take it out of the oven. Err on the side of more rare as it will continue to cook after you take it out of the oven.

4. Take it out of the oven, cover it with foil, and allow the roast to rest for at least 15 minutes before carving so the meat can retain its juices.

Make gravy by pouring the drippings into a saucepan. Mix two tablespoons of cornstarch with 1/4 cup cold water. Stir until the mixture is smooth and pour into the drippings; bring to a boil. Stir and let simmer until the sauce thickens. You can also just serve the drippings as au jus without thickening it.

Rare meats measure in at 120° to 125° with a bright red center that grows slightly pinkish towards the exterior. Medium rare meats measure between 130° to 135° and are characterized by their extremely pink center portion that grows brown towards the exterior. Medium meats have a light pink center, brown outer portions and readings of about 140° to 145°. Medium well is not pink at all and is achieved at 150° to 155°. Well done is reached at 160° and above and is characterized by a uniform brown color