



BIG B GROCERY

**YOUR LOCAL MEAT STORE
"AMERICAN OWNED AND OPERATED"**

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BIG B KNOWS WHAT IT TAKES TO FEED A FAMILY

Garlic Prime Rib

INGREDIENTS

- 1 (10 pound) prime rib roast
- 10 cloves garlic, minced
- 2 tablespoons olive oil
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 2 teaspoons dried thyme

DIRECTIONS

1. Place the roast in a roasting pan with the fatty side up. In a small bowl, mix together the garlic, olive oil, salt, pepper and thyme. Spread the mixture over the fatty layer of the roast, and let the roast sit out until it is at room temperature, no longer than 1 hour.
2. Preheat the oven to 500 degrees F (260 degrees C).
3. Bake the roast for 20 minutes in the preheated oven, then reduce the temperature to 325 degrees F (165 degrees C), and continue roasting for an additional 60 to 75 minutes. The internal temperature of the roast should be at 145 degrees F (53 degrees C) for medium rare.
4. Allow the roast to rest for 10 or 15 minutes before carving so the meat can retain its juices.



Saucy Prime Rib Roast - This rustic, rubbed, roast, is one of the best cuts of beef there is, prime rib. Pan seared for guaranteed color and flavor, it is then rubbed with garlic and rosemary, and slow baked all day. For the finale, we used the drippings, and made a magnificent mushroom, red wine sauce. Mmm, so delicious.

Prep Time: 15 mins

Servings: 6-8

Main Ingredient: Boneless Prime Rib

Difficulty Level: 2

Ingredients to make Saucy Prime Rib Roast

- 1 (5 pound) boneless rib-eye roast, left at room temperature for 2 hours before cooking
- 2 tablespoons olive oil
- 1 tablespoon salt
- 2 tablespoons ground black pepper (you can grind whole peppercorns in a blender)
- 8 large garlic cloves, minced
- 2 tablespoons minced fresh rosemary
- 1/2 teaspoon minced fresh rosemary for the sauce
- 2 (8 ounce) packages baby bella or domestic white mushrooms, sliced
- 1 cup chicken broth
- 3/4 cup red wine
- 1 tablespoon Dijon mustard
- 1 teaspoon cornstarch dissolved in
- 2 teaspoons water

Directions to make Saucy Prime Rib Roast

Step 1:

Adjust oven rack to center position and heat oven to 250 degrees F. Heat a large (12-inch) skillet over medium-high heat. Rub roast on all sides with oil, salt and pepper. Turn on exhaust fan, add roast to hot skillet and brown on all sides, about 10 minutes total. Transfer roast to a plate. When cool enough to handle, rub garlic and rosemary all over.

Step 2:

Meanwhile, pour off all but 2 Tbs. of the beef drippings. Add mushrooms to hot skillet and saute until well browned, about 8 minutes. Mix broth, wine and mustard; add to mushrooms and simmer to blend flavors and reduce slightly, about 3 minutes. Pour mushroom sauce into a bowl; set aside.

Step 3:

Set a wire rack over the skillet and set roast on rack. Slow-roast in oven until roast reaches an internal temperature of 135 degrees F for medium-rare and 140 degrees F for medium, 2 1/2 to 3 hours.

Step 4:

Transfer roast to a cutting board; remove rack from skillet. Pour off excess fat, if any. Set skillet over medium-high heat; return mushroom sauce to pan heat to a simmer. Add cornstarch and continue to simmer until sauce thickens slightly, about a minute. Carve meat and serve with the sauce.

Different ways you can try Prime ribs

Prime rib is delicious, juicy, and succulent all on its own, but if you want to really kick up your next prime rib a notch or two, try one of these rubs to really bring out the flavor of the meat and the cooking process. Rubs are simple to make, they are just a mixture of seasonings and spices that you mix together and then

rub on the outside of the meat before you cook it. You can cook the meat immediately, or you can wrap it in plastic wrap and place it in the refrigerator overnight to really enhance the flavors of the rub.

You can buy pre-made rib rubs, but they are so easy and quick to make, you can make your own in less than five minutes, and you can control the amount of salt and fat in them if you make your own, too. Use Kosher or sea salt for a much fresher and lighter salty taste than regular iodized table salt.

Simple Prime Rib Garlic Rub

2 tsp. Kosher salt
1 1/2 tsp. freshly ground pepper
1 1/2 tsp. garlic powder
1 1/2 Tbsp. extra-virgin olive oil

Mix together all the ingredients in a small bowl. Rub on all sides to coat, and then roast or grill. You can also place the prime rib in the refrigerator overnight (wrapped in plastic wrap), to enhance the flavors of the rub. Here are a few recipes for rib rubs to try the next time you cook (You could use them on steaks and other meats, too.)

Lemon Garlic Rub

Zest from 1 lemon, grated
4 garlic cloves, minced
1 Tbsp. extra-virgin olive oil
1 Tbsp. fresh-squeezed lemon juice
1 tsp. Kosher salt
1 tsp. freshly ground pepper

Mix together all the ingredients in a small bowl. Rub on all sides to coat, and then roast or grill the ribs. You can also place it in the refrigerator overnight (wrapped in plastic wrap), to enhance the flavors of the rub.

Onion Prime Rib Rub

- 1/2 Tbsp. Kosher salt
- 1 tsp. freshly ground pepper
- 1 1/2 tsp. onion powder
- 1 tsp. smoky paprika
- 1 tsp. celery seeds

Mix together all the ingredients in a small bowl. Rub on all sides to coat, and then roast or grill the ribs. You can also place it in the refrigerator overnight (wrapped in plastic wrap), to enhance the flavors of the rub.

- 1/4 cup freshly ground black pepper
- 2 Tbsp. ground cinnamon
- 2 Tbsp. Kosher salt
- 1 1/2 tsp. ground thyme, crushed
- 1 1/2 tsp. garlic powder
- 1 tsp. onion powder

Mix together all the ingredients in a small bowl. Rub on all sides to coat, and then roast or grill the ribs. You can also place it in the refrigerator overnight (wrapped in plastic wrap), to enhance the flavors of the rub.

As you can see, the possibilities for prime rib rubs are endless, and if you have a favorite seasoning or spice, try adding it to one of these basic recipes to come up with your own unique rub combination.