



HOLIDAY PRIME RIB ROAST

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Harris Ranch prime rib roast (bone-in or boneless)
 2 tsp. minced fresh garlic
 2 tbsp. crushed black pepper
 ½ cup coarse salt (Kosher or sea salt)
 ½ cup fresh chopped rosemary

1. Preheat oven to 350° F.
2. Mix above ingredients and coat top of prime rib evenly.
3. Place beef roast (fat side up) on roasting rack or shallow roasting pan to catch juices.
4. Roast uncovered in oven approximately 12 minutes per pound or until meat thermometer reads five degrees below desired doneness; 135° for rare, 140° for medium rare, 155° for medium.
5. Allow roast to stand for 15 to 20 minutes before slicing. During standing time, the temperature will continue to rise (about 5°) and reach the desired doneness.
6. Slice to desired thickness and serve au jus and horseradish.

TOPPING SUGGESTIONS

CABERNET REDUCTION SAUCE

1 bottle Harris Ranch Cabernet wine	3 garlic cloves, minced	4 cups demi-glace
2 sprigs rosemary	½ tsp. black peppercorn	4 tbsp. unsalted butter, cold
1 shallot, sliced	2 tbsp. olive oil	

Preparation

Lightly sauté shallots, garlic, rosemary, and peppercorn. Let a glaze build up on the bottom of the pan and then pour wine into pan. Let wine reduce to a syrup and add demi-glace. Reduce by one third and remove from heat. Strain sauce discarding solids. Whip in cold butter. Adjust seasoning. Serves 4 to 6

YORKSHIRE PUDDING WITH CHEDDAR CHEESE AND CHIVES

1 cup milk	1 cup all purpose flour	1 tsp. chives, chopped
1 tbsp. oil	1 tsp. salt	
2 large eggs	1 cup grated cheddar cheese	

Preparation

Grease muffin tins thoroughly. Blend milk, oil and eggs together until well mixed. Add flour, salt and chives and blend until there are no lumps. Be careful not to over-mix. Fill muffin tins three-quarters full of batter. Sprinkle the cheese on top of batter. Place in cold oven and turn on to 450°. Bake for 25 minutes until popovers are puffed and lightly browned. Reduce heat to 350° and bake for another 20 minutes until crisp and firm. Serving size varies depending on muffin tin size.

SLIVERED GARLIC AND ONIONS

2 cups slivered garlic cloves	1-2 cups milk	1 tsp. paprika
2 cups thinly sliced onions	1 tsp. salt	
2 cups flour	1 tsp. pepper	

Preparation

Soak onions and garlic in enough milk to cover and let set for 4-6 hours. Strain onions and garlic, then toss in two cups flour. Deep fry in canola or peanut oil at 350° for 3-4 minutes until brown. Serve over prime rib.

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