

Slow-Roasted Prime Rib with Whipped Horseradish Cream

Serves : 8 to 10

Prep Time: 40 minutes

Cook Time: 3 1/2 hours

Make-Ahead:

The whipped horseradish cream can be made 3 hours ahead, covered and refrigerated.

Ingredients

1 large carrot, peeled, cut into small pieces

2 large celery stalks, cut into small pieces

2 large shallots, cut into small pieces

1/2 bunch thyme sprigs

3 tsp olive oil, divided

One (3-rib) Creek Stone Farms prime-grade standing rib roast of beef (6- to 7-lb)

1 cup good-quality beef stock

3/4 cup heavy cream

1/4 cup finely grated peeled fresh horseradish

2 tbs whole-grain mustard



To roast beef:

1. Preheat oven to 225°F. On heavy rimmed baking sheet, toss carrots, celery, shallots, and thyme with 1 tsp oil. Place cooling rack on top of vegetables and set beef on rack. Coat beef with remaining 2 tsp oil and season generously with salt and pepper. Roast until an instant-read thermometer inserted into center of meat registers 120°F for rare doneness, 3 to 3 1/2 hours. Remove from oven. Increase oven temperature to 500°F.

Meanwhile, to prepare jus and whipped horseradish cream:

2. Set beef (on rack) aside. Strain pan drippings. Set baking sheet over medium-high heat and add stock, stirring to scrape up any brown bits. Strain jus through fine-meshed strainer into small saucepan. Spoon off any excess fat that rises to top. Set jus aside and rewarm over low heat before serving.
3. In medium bowl, whisk cream until thick but not stiff. Fold horseradish and mustard into cream. Season with salt and pepper.

To finish roasting beef and serve:

4. Wipe out baking sheet and return beef (on rack) to baking sheet. Roast beef in 500°F oven 10 minutes, or until heavily browned. Transfer beef to cutting board to rest 15 minutes before carving.
5. Carve beef into slices and transfer to plates. Spoon some warm jus over beef and serve horseradish sauce alongside.