



## PRIME RIB with BLACKENED SPICE & CABERNET SAUVIGNON SAUCE

Serves 6

### For the Spice Rub (Mix thoroughly)

2 TBS Salt  
1 TBS Dried Basil  
1 TBS Dried Parsley  
2 TBS Garlic Powder  
1 TBS Old Bay Seasoning  
2 TBS Turmeric  
2 TSP Spanish Smokey Paprika  
1 tsp Red Curry  
1 tsp Dry Mustard  
2 tsp Black Pepper  
2 tsp Ancho Chile Pepper  
2 tsp Chipotle Chile Pepper  
1 tsp Cayenne Pepper

### For the Prime Rib

5 lbs Boneless Prime Rib with Fat Cover  
2 Cups Red Wine (Cabernet Sauvignon)  
2 TBS Olive Oil

### Cabernet Sauce

2 Cups Beef Stock\*  
Salt & Pepper to taste  
2 tsp Butter

### Preparation

Preheat oven to 350 degrees

Separate fat cover from the roast with a sharp knife.

Punch 2 dozen holes in the top of the roast with a meat fork or an ice pick.

Rub the entire roast with olive oil. Then rub the roast with the spice mixture. Put  $\frac{1}{4}$  to  $\frac{1}{2}$  inch of the rub on top of the roast where you punched the holes.

Place the fat cover back on top of the meat where holes were punched.

Tie with string in two places surrounding meat to hold fat cover in place.

Place in a roasting pan on a rack with fat side up and add 2 cups of red wine to the bottom of the pan.

Internal temperature will yield the desired degree of doneness:

Rare - 120 degrees

Medium Rare - 130 degrees

Medium - 140 degrees

Medium Well - 150 degrees

Well - 160 degrees

Once you remove meat from the oven take it out of the hot pan and place on a cutting board. Let rest for 10 minutes before cutting.

### Sauce

Add beef stock to the drippings in the roasting pan and reduce by half.

Whisk in butter slowly and serve sauce over sliced prime rib when ready.

\*Beef stock made easy

Purchase a soup base and mix in hot water. The best soup bases will list beef fat as the first ingredient, not salt. Paste forms are my favorite. Better Than Bouillon is one which I buy at Costco.