



Prime Rib Roast with Garlic and Rosemary
from the *Nordstrom Entertaining at Home Cookbook*
(serves 6 to 8)

“Prime rib is considered by many to be the best cut of beef for roasting. If you follow the directions here, it always comes out juicy and moist, no matter what degree of doneness you choose. Since the center cooks less than the end cuts, it seems that everyone can be easily pleased. Although this recipe calls for a 4-bone roast that serves about 8 guests, you can easily increase it by adding an extra bone for every 2 portions that are needed. The prime rib goes particularly well with horseradish sauce.” —Chef Jonathan Rohland

Prime Rib Roast

4-rib prime rib roast (about 6 pounds), trimmed of excess fat and tied
3 tablespoons extra-virgin olive oil
3 tablespoons minced garlic
3 tablespoons minced shallots
2 tablespoons finely chopped fresh rosemary
1 tablespoon finely chopped fresh thyme
3 tablespoons kosher salt
4 teaspoons freshly ground black pepper

Remove the meat from the refrigerator at least 1 hour, but not more than 2 hours, prior to roasting to bring to room temperature. Preheat the oven to 450°F. In a small dish, stir together the olive oil, garlic, shallots, rosemary, thyme, salt, and pepper until well combined.

Untie the roast and evenly spread the garlic herb mixture on all sides, including between the bones and on the bottom of the roast. Place the roast back onto the bones and tie it up again with kitchen twine.

Place the roast, bone side down, in a heavy-duty roasting pan. Roast undisturbed for 20 minutes. Reduce the oven temperature to 300°F and continue roasting for about 1 1/4 hours for medium-rare. The meat is done when an instant-read thermometer inserted into the thickest portion of the roast, away from the bone, registers 130°F for medium-rare, 140°F for medium, or 145°F for medium-well. Remove from the oven and let rest, tented with aluminum foil, for 15 minutes before carving.

Whipped Cream-Horseradish Sauce

2 cups heavy (whipping) cream
1/2 cup sour cream
1/2 cup prepared horseradish
1/2 teaspoon Worcestershire sauce
1/2 teaspoon Tabasco sauce
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground white pepper

While the roast is resting, make the Whipped Cream-Horseradish Sauce: Using an electric mixer set on high speed, beat the cream until soft peaks begin to form. Using a rubber spatula, fold in the sour cream, horseradish, Worcestershire and Tabasco sauces, salt, and white pepper until evenly distributed. Continue beating until the mixture is light and fluffy, like dense whipped cream, about 1 minute.

Untie the roast and cut into even slices. Arrange the slices on warmed dinner plates and serve immediately.