

Prime Rib Roast with Red Wine Au Jus

Recipe courtesy of Nancy Fuller



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Total Time:

4 hr 55 min

Prep: 2 hr 35 min

Cook: 2 hr 20 min

Yield:

6 to 8 servings

Level:

Easy

Ingredients

One 6- to 7-pound bone-in prime rib roast

Kosher salt

Coarsely ground black pepper

1 stick (8 tablespoons) unsalted butter

4 cups beef stock

2 cups red wine

1 sprig fresh rosemary, leaves removed from stem and chopped

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Directions

Preheat the oven to 450 degrees F.

Season the prime rib roast liberally with salt and pepper, then place it on a rack set inside a roasting pan and roast for 30 minutes. Turn down the oven temperature to 350 degrees F. and roast until an instant-read thermometer inserted into the thickest part of the roast reads 130 degrees F for medium-rare, about 1 1/2 hours. Transfer the meat to a platter and tent with foil to keep warm.

Place the roasting pan on top of the stove. Turn 2 burners to high heat, add the butter to the pan and use a wooden spoon to stir and scrape the bottom of the pan. Add the beef stock and red wine and cook until the liquid is reduced by half, about 20 minutes. Whisk in the rosemary and season with salt and pepper.