

I have developed this recipe to prepare and roast a boneless roast to make it easier for the everyday cook to carve the beef. If you prefer to have a roast with the rib bones included, use the rule of thumb of one-and-a-quarter pound per person raw with bones and fat cap before trimming when you order the roast from your butcher.



Prime Rib Roast au Jus with Yorkshire Pudding

By Bob Skolnick Photography by Marty Snortum Studio

SERVES EIGHT

- 8 pound boneless beef rib roast with fat cap & tied (have the butcher remove the chine & rib bones)
- 1/2 cup minced garlic
- 2 tbsps dry mustard
- 2 tbsps paprika
- 1/2 cup rough chopped fresh thyme
- 3/4 cup fresh rosemary leaves

Preparing the Beef to Roast

Combine all of the dry and fresh herbs and spices into a stainless mixing box and mix with the oil. Let stand for 1 hour. While the rub marinates, trim the top fat cap to about 1/4 to 1/2 inch thick and insert a boning knife at the lower (tapered end) of the roast and separate the fat cap from the meat. Evenly spread the rub along the top surface of the meat. Place the fat cap back onto the roast and tie in several places with butchers twine.

- 2 tsp freshly ground black pepper
- 1 1/2 cups of olive oil
- 1 large Spanish onion peeled & chopped rough
- 1/2 head of celery washed and chopped rough
- 6 cloves of peeled garlic smashed
- 1 pint of burgundy or cabernet wine
- 24 oz beef consommé

Roasting the Beef

Preheat your oven to 450 degrees and center the shelf for the beef in the oven. Use an oven thermometer to verify the oven temperature.

In a roasting pan place your rough-cut onion, celery and smashed garlic and the stems from the rosemary. Next place a roasting rack on top of the mire-poix (vegetables). Pour in the wine and half of the beef consommé. Place the roast fat side up. I recommend roast-

ing fat side up all the way through the roasting period without turning the roast over. Roast at 450 degrees for 30 minutes to sear the exterior of the roast and then turn the oven temperature down to 350 degrees. Use the remaining consommé to keep the bottom of the roast pan moist. A good rule of thumb is 20 minutes per pound. Use a meat thermometer and remove at 135 degrees for medium rare.

Remove the meat from the oven and the roasting pan and let the meat rest for at least fifteen minutes after coming out of the oven. In the mean time to make your au jus, strain your beef juices in the bottom of the pan and add in the remaining consommé. Thicken slightly with Wondra flour so it just lightly coats the back of a spoon. While the beef is resting this is a good time to make the Yorkshire Pudding so it is ready to serve just before you carve the beef.

To Serve

Cut the butchers twine and remove the fat cap and discard. Carve the beef with a very sharp carving knife or French knife. Serve with a spoonful of au jus over the edge of the meat. Add an individual bread pudding and garnish with a spring of fresh rosemary.

Buen Provecho!

HORSERADISH-CHIVE CRÈME

YIELDS ABOUT 1 CUP

- 1/4 cup prepared horseradish
- 2 tbsps thinly sliced chives
- 3/4 cup sour cream
- Garlic salt to taste

Stir the horseradish and chives into the sour cream. Season to taste with garlic salt and refrigerate for at least 8 hours before serving.

INDIVIDUAL YORKSHIRE PUDDING

4 - 6 SERVINGS

- 2 extra large eggs
- 1 cup milk
- 1 cup flour, sifted
- 1/4 teaspoon garlic salt
- 1/4 cup rendered beef fat (or vegetable oil)

Preheat oven to 450 degrees. Beat eggs then add the milk. Blend in the flour and garlic salt. Heat the rendered beef fat or vegetable oil and then spoon a tablespoon of the oil into the bottom of the muffin tin individual cups or ovenproof ceramic ramekins and place in 450-degree oven until the oil just begins to smoke. Remove pan from the oven and fill each cup 2/3 full. Bake for 20 minutes or until browned and puffed. All ingredients must be at room temperature so they will puff. Serve immediately after removing from the oven. *

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