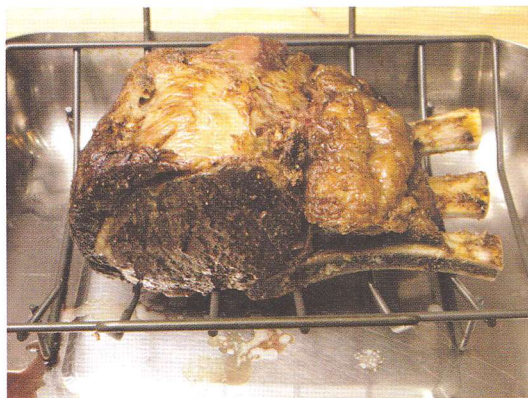
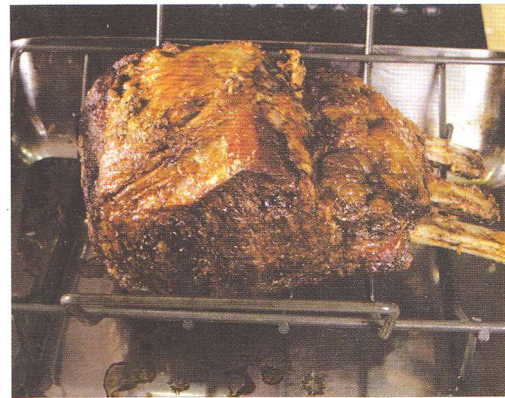




1



2



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## PERFECT ROAST PRIME RIB

**NOTES:** This recipe works for prime rib roasts of any size from 2 to 6 ribs. Plan on 1 pound of bone-in roast per guest (each rib adds 1½ to 2 pounds). For best results, use a dry-aged Prime grade or grass-fed roast.

To further improve the crust, season the roast with salt and pepper and allow it to air-dry in the refrigerator, uncovered, on a rack set on a rimmed baking sheet or in a roasting pan at least overnight, and up to 5 days.

If the timing goes off and your roast is ready long before your guests are, do not panic. Remove the roast from the oven and let it rest until you are about an hour away from serving, then reintroduce the roast to a 200°F oven for 30 minutes to rewarm it. Take it out of the oven, increase the heat to the highest possible setting, and continue with step 3.

### SERVES 3 TO 12, DEPENDENT ON SIZE OF ROAST

1 standing rib roast (prime rib), 3 to 12 pounds (see Note above)  
Kosher salt and freshly ground black pepper

1. Preheat the oven to the lowest possible temperature setting, 150°F or so (some ovens can't hold a temperature below 200°F). If desired, using a sharp chef's knife or a carving knife, cut off the ribs from the roast in a single slab (or have your butcher do this for you). Using butcher's twine, tie the bones securely to the roast.
2. Season the roast generously with salt and pepper (go lightly if you seasoned it ahead). Place the roast, fat cap up, on V-rack set in a large roasting pan. Place it in the oven and cook until the center registers 120°F on an instant-read thermometer for medium-rare, or 135°F for medium. In a 150°F oven, this will take 5½ to 6½ hours; in a 200°F oven, it will take 3½ to 4 hours. Remove the roast from the oven and tent tightly with aluminum foil. Place in a warm spot in the kitchen and allow to rest for at least 30 minutes, and up to 1½ hours. Meanwhile, heat the oven to highest possible temperature (500° to 550°F).
3. Ten minutes before your guests are ready to be served, remove the foil, place the roast in the hot oven, and cook until well browned and crisp on the exterior, 6 to 10 minutes.
4. Remove the roast from the oven and cut off and remove the butcher's twine if you used it. Remove the slab of bones and slice in between each rib. Set them on a serving platter. Carve the eye of meat into ¼-inch slices and arrange on the serving platter. Serve immediately.

## Oxtail Jus for Prime Rib

*This recipe, which can be made up to 5 days ahead, will produce a rich red wine jus that can be poured over your prime rib, along with a pile of tender pulled oxtail meat. That meat makes a perfect hors d'oeuvre for a fancy gathering. Serve it with toasted crusty bread and crunchy sea salt.*

### **MAKES ABOUT 2 CUPS JUS AND ENOUGH PULLED OXTAIL MEAT TO SERVE 8 AS AN HORS D'OEUVRE**

1 tablespoon vegetable oil  
3 pounds oxtails  
1 large carrot, peeled and roughly  
chopped (about 1½ cups)  
2 stalks celery, roughly chopped  
(about 1½ cups)  
1 large onion, roughly chopped  
(about 1½ cups)  
1 bottle (750 ml) dry red wine  
2 bay leaves  
4 sprigs fresh thyme  
4 stems fresh parsley  
4 cups homemade or low-sodium  
canned chicken stock  
Kosher salt and freshly ground  
black pepper

1. Heat the oil in a large Dutch oven over high heat until lightly smoking. Add the oxtails and cook, flipping and stirring the pieces occasionally, until well browned on all surfaces, about 15 minutes. Using tongs, transfer to a large plate and set aside.
2. Add the carrot, celery, and onions to the pot and cook, stirring occasionally, until starting to lightly brown, about 8 minutes. Add the wine, bay leaves, thyme, and parsley and scrape up the browned bits from the bottom of the pot, then bring to a boil and cook until the liquid is reduced by half, about 10 minutes. Add the chicken stock and return the oxtails to the pot. Bring to a boil, reduce to a bare simmer, cover, and cook until the meat is starting to fall off the bones, 3 to 3½ hours.
3. Using tongs, transfer the oxtails to a large bowl. When they are cool enough to handle, shred the meat from the bones; discard the bones. Transfer the meat to a sealable storage container.
4. Strain the braising liquid through a fine-mesh strainer into a medium saucepan. Carefully skim the excess fat from the top with a ladle. Spoon a few tablespoons of the liquid over the shredded meat and season the meat to taste with salt and pepper; cover the meat and liquid and refrigerate until ready to serve. (Reheat the meat in the microwave or in a skillet before serving; see Note above.)
5. Shortly before serving the roast, return the strained braising liquid to a simmer and cook until reduced to 2 cups, about 15 minutes. Season to taste with salt and pepper. Serve the jus with the prime rib.