MEXICAN

Adobo-Rubbed Prime Rib Roast

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**6**	**30 min + 4 hr marinating**	**1 hr 30 min**	**Roast**	**Prime rib roast**

Ingredients

- 2 kg (4½ lb) bone-in prime rib roast (3 ribs)
- 2 tsp salt

ADOBO

- 4 dried guajillo chilies, stemmed and seeded
- 2 dried ancho chilies, stemmed and seeded
- 5 cloves garlic
- 60 ml (¼ cup) orange juice
- 3 tbsp apple cider vinegar

ADOBO (CONT.)

- 2 tsp dried oregano (Mexican if possible)
- 1 tsp ground cumin
- ½ tsp ground cloves
- 1 tsp black pepper
- 2 tbsp vegetable oil

TO SERVE

- Warm tortillas, pickled red onions, lime wedges, salsa

Steps

1. Toast the chilies in a dry skillet over medium heat for 20 to 30 seconds per side, until fragrant and slightly puffed. Do not let them blacken.
2. Cover the chilies with hot water and soak 15 minutes until soft. Drain.
3. Blend the chilies with the garlic, orange juice, vinegar, oregano, cumin, cloves, pepper and oil until smooth. Add a splash of water if too thick.
4. Rub the salt into the beef, then coat it in the adobo. Marinate in the fridge for 4 hours or overnight.
5. Take the beef out 1 hour before roasting and heat the oven to 220°C (425°F).
6. Roast on a rack for 20 minutes until the adobo darkens, then lower to 160°C (325°F) for 50 to 60 minutes more, until a thermometer reads 52°C (125°F). Tent loosely with foil if the crust gets too dark.
7. Rest for 25 minutes, then carve and serve with warm tortillas, onions, lime and salsa.

Notes

- **Heat:** guajillo and ancho are mild and fruity; add 1 or 2 chiles de árbol for more fire.
- **Leftovers:** shredded roast makes excellent tacos the next day.
- **Substitute:** 3 tbsp good chili powder plus 1 tbsp paprika will do in a pinch.
- **Freezer:** sliced leftover roast freezes for 3 months; thaw in the fridge, then reheat covered with a splash of stock until steaming hot (74°C / 165°F).
- **Chef's touch:** squeeze fresh lime over the carved slices; the acid cuts through the chile richness.
- **Pair with:** Mexican rice or refried beans and a crunchy cabbage slaw.