AMERICAN

# Holiday Prime Rib with Horseradish Cream

| COMPLEXITY | SERVES | PREP | COOK | TECHNIQUE | CUT |
|---|---|---|---|---|---|
| **Involved** | **8** | **20 min + 24 hr dry-brining** | **4 hr** | **Roast** | **Prime rib roast** |

## Ingredients

- 3.5 kg (7¾ lb) bone-in prime rib (4 ribs)
- 2 tbsp kosher salt
- 2 tsp black pepper
- 3 tbsp softened butter
- 4 cloves garlic, minced
- 1 tbsp chopped fresh rosemary
- 1 tbsp chopped fresh thyme

HORSERADISH CREAM

- 180 ml (¾ cup) sour cream
- 3 tbsp prepared horseradish
- 1 tsp Dijon mustard
- 1 tsp lemon juice
- Pinch of salt

## Steps

1. A day ahead, rub the salt over the roast. Set it on a rack in a roasting pan and refrigerate uncovered, for 24 hours, to dry-brine.
2. Take the roast out 2 hours before cooking. Mix the butter, garlic, herbs and pepper and spread it over the top and sides.
3. Heat the oven to 120°C (250°F). Roast, bones down, for 3 to 3½ hours, until a thermometer in the centre reads 47°C (117°F) for medium-rare. Time varies, so check after 2½ hours.
4. Take the roast out, tent with foil, and rest 30 to 45 minutes.
5. Raise the oven to 260°C (500°F). Mix the horseradish cream while you wait and chill it.
6. Return the roast, uncovered, for 8 to 10 minutes, until the fat cap is sizzling and deep brown. Rest 10 minutes more; carryover cooking will bring it to about 54°C (130°F).
7. Cut the bones away in one piece, then slice the meat 1.5 cm (⅝ in) thick against the grain. Serve with the cream and the pan juices.

## Notes

- **Per person:** allow about one rib for every two guests.
- **Make ahead:** the horseradish cream keeps 3 days; its bite mellows over time.
- **Bones:** roast the removed rib bones to nibble, or save for stock.
- **Freezer:** sliced leftovers freeze for 3 months with a little juice; thaw in the fridge and reheat gently until steaming hot (74°C / 165°F).
- **Chef's touch:** strain the pan juices and skim off the fat for a quick, clear au jus.
- **Pair with:** roast potatoes and garlicky green beans.