



Prime Rib Roast with Au Jus

Everyone will enjoy this elegant meal which can be made naturally gluten-free. Delicious with our gluten-free [Yorkshire Pudding](#)!

Ingredients

Prime Rib Roast

- 1 standing rib roast with bones still attached
- salt and gluten-free herb/spice rub
- Au Jus
- 2 cups drippings from pan &/or gluten-free beef broth
- 1/3 cup red wine-dry, not sweet
- juices from cutting the roast
- salt and pepper

Directions

Prime Rib Roast

Wash and dry the roast. Score the fat cap (down to the meat, but not into) and salt the roast profusely with a prepared rub (or make your own with herbs, spices and lots of salt). Air dry, uncovered, in the refrigerator at least 24 hours. Take out and allow to come to room temperature, 4 hours for a 19 lb. 7 rib roast we tested.

Preheat oven to 450°. Place roast, fat side up, in a shallow, oiled roasting pan. Sear at the high temp. for 30 minutes. Reduce oven temperature to 200° and roast until desired temperature is reached, for the 19 pounder, it took 3 1/2 more hours at 200°. Using a thermometer is recommended to insure perfection for your holiday meal: 145° for med. rare, 160° for medium, and 170° for well done.

Take the roast out of oven and remove to cutting board. Tent loosely with foil. Now you can separate the oil/fat in the pan for the Yorkshire Pudding and the drippings for the Au Jus.

Au Jus

Separate the drippings and juices from the fats. The easiest method is to use a special spouted cup that pours the juice and drippings from the bottom of the cup, as the fat will rise to the top of the cup. An alternative to that is to pour all the fat and drippings into a heat-proof container and then place it in the freezer for a few minutes, the fat will form on top, and then you can scoop it off the top for the Yorkshire Pudding, leaving the drippings for the Au Jus.

Measure out 2 cups, add the red wine and simmer to reduce, concentrating the flavor. Add some of the juices collected when the roast is sliced and add to pan. Simmer a few more minutes, add salt and pepper to taste. (The ideal percentage is two cups drippings and juices to 1/3 cup red wine; if you have more or less just adjust the amount of wine to fit the recipe.)

Chef's Note: in most cases, the better the wine, the better the sauce. It is especially nice to use some that you will serve with dinner.

1 19 lb. 7 rib roast serves 10 to 14 very happy people.

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