

Prime Rib of Beef with Syrah Peppercorn Sauce



The term “prime” rib in the culinary world is referring to the highest grade of meat which has a beautiful marbling of fat throughout, adding moisture and a ton of well-distributed flavour to your roast. If you’ve only ever known the black peppercorn, it’s time to introduce you to a new world. Black, green and pink peppercorns have very individual personalities. You can often find them combined, or you can buy them separately in most gourmet food stores. Together, they turbo-boost the flavour of the meat and add a little something different without stealing the show. When you have a cut of beef this good, you don’t want to do anything but enhance its loveliness.

Prep Time 00:30 minutes

Recipe Time 02:30

Ingredient List:

4-5lb (about 2-2.5kg) prime rib roast	1 tbsp (15ml) olive oil
¼ cup (60ml) unsalted butter, softened	1 onion, finely chopped
3 tbsp (45ml) all-purpose flour	3 tbsp (45ml) all-purpose flour
3 tbsp (45ml) mixed pink, green and black peppercorns, lightly crushed	¾ cup (180ml) Syrah or other full-bodied red wine
2 tbsp (30ml) Dijon mustard	2 cups (500ml) beef stock
4 cloves garlic, minced	Salt and freshly ground black pepper
1 tbsp (15ml) packed brown sugar	
1 tsp (5ml) salt	

Instructions:

Step 1	Preheat your oven to 350F (180C).
Step 2	Pull the roast out of the fridge 30 minutes before you start cooking to let it come up to room temperature. Put your roast, rib-side down, in a roasting pan.
Step 3	In a small bowl mix together the butter, flour, cracked peppercorns, mustard, garlic, sugar, and salt. Rub over the top and sides of the roast and slide it into the oven.
Step 4	Cook uncovered for 1 ½ hours. With a meat thermometer check the internal temperature, for medium rare you want 125F.
Step 5	When the roast is cooked, pull it out of the pan and move it to a cutting board placed in a baking tray with sides (this will catch any juices that escape while you are carving). Tent the meat with foil and let it rest for a minimum of 10-15 minutes.
Step 6	To make your gravy, pour the pan juices into a glass measuring cup and pop into your freezer for 10 minutes. This will make the fat rise to the top and a lot easier to scoop off.
Step 7	Don't clean your pan yet though, we're going to make the sauce in there with all the flavour left from the roast. While you are waiting for the juices to cool and separate, add 1 tbsp of olive oil to the pan and warm up over medium-high heat. Add your onion and sauté until it's soft and sweet, about 2 minutes.
Step 8	Whisk in the wine and the beef stock and bring it up to a boil, while scraping off the caramelized bits from the bottom of the pan. Scrape the fat from your pan juices while the wine and beef stock are reducing.
Step 9	Add the pan juices to the sauce and reduce until slightly thickened and flavourful, about 10 minutes.
Step 10	Season with salt and pepper and pour into a dish or gravy boat.
Step 11	Slice your prime rib and serve it with your rich gravy.

Serves 4