

Ron's Awesome Prime Rib



Ron says there are several secrets to making the most mouth-wateringly delicious prime rib - whether you do this recipe in the oven or in your outdoor smoker.

We trust Ron...we've tried skipping some of the steps and the results *always* fall short and leave us disappointed. One key step is the salting and overnight 'curing' of the meat. Be organized and plan your meal ahead. This step is the difference between incredibly tender and flavourful, and just tender and far less flavourful.

The second key step is low and slow from the start.

Follow these steps and your neighbours will be pining for an invite!



Day 1



STEP 1: You'll need one fresh or fully defrosted prime rib roast with 2-3 ribs attached. Weight should be about 2.5 kg (5 1/2 lbs). A roast this size will serve 4-5 people very comfortably, with few leftovers.

STEP 2: Using a long sharp knife, remove the ribs by running the knife along the inside edge of the ribs.



STEP 3: Remove the ribs completely and set them aside. You will use them to make an incredibly flavourful stock as a base for the gravy. Don't worry, you'll get to eat them later!

STEP 4: Trim off most of the exterior fat to create a roast that is fairly evenly sized, like a soccer ball. Don't over-trim as you need some fat for flavour and moisture. Do not discard the trimmings; they will be used to make the stock. If you feel so inclined, use the fat pieces to render down into a lovely beef fat you can use in place of butter when frying and sautéing.



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STEP 5: Sprinkle some **BAKH Burnt Canoe** all over the roast (top, bottom and sides), massaging in the spice with your fingers. You'll need about 1-2 tsp per side.



STEP 6: Lay out 2 large pieces of plastic wrap on the counter, overlapping the pieces by several inches to prevent any loss of juices while the meat rests overnight. Wrap the roast up tightly. Place it in a shallow dish and refrigerate 24 hours.

Day 2



STEP 7: Preheat the oven or smoker to 225°F. Place a greased cooling rack on a lasagne pan. Place the cold roast on the rack. The rack will allow the heat to circulate evenly around the roast. Pour about 2 cups of beef stock into the pan. Roast uncovered or smoke with the lid down. After 2 hours insert a meat thermometer into the centre of the roast to check for doneness. Estimate about 3 hours for the temperature to rise to 130°F, or rare. Every 5-10°F increase in temperature will take about 20 minutes.



Rare: 130°F
 Medium-rare: 135-140°F
 Medium: 140°F
 Medium-well: 145°F
 Well-Done: 160°F



STEP 8: When you've reached your desired doneness remove the roast to a rimmed cookie sheet. Drape with a sheet of waxed paper, then a tea towel. Ron does not recommend using foil to rest meat as it traps the very hot air and will cause the roast to continue to cook. A rare roast could easily become medium by the time you're ready to serve it. Reserve the drippings for the gravy.

Let the meat rest a minimum of 10 minutes. Ron prefers letting the meat rest for 30 minutes. Ron says not to worry, the roast will still be plenty warm at serving time.



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STEP 9: To make a full-flavoured gravy, you need a full-flavoured stock.

Trim off any meaty bits from the fatty trimmings and throw them in a stock pot. Discard the fat or you can render it down for separate use. Separate each rib with knife and add them to the pot. Then add 1 unpeeled carrot, scrubbed & chopped; 3 whole dried shiitake mushrooms; 1 onion, skin on & quartered; 1 whole clove garlic, peeled; 1 bay leaf; 20 black peppercorns; 1 cup red wine; and 1 tsp **BAKH Burnt Canoe Steak Seasoning** or 1 tsp **BAKH Rusty Sled Blend & Rub** (or you can add 1/2 tsp of each, if you like).

Bring to a boil and then gently simmer, partially covered for about 2 to 2 1/2 hours. Drain into a colander set over a pot or bowl. Save the ribs and the mushrooms to serve with your meal. Reserve the stock and discard the cooked vegetables.



STEP 10: To make the gravy, transfer the drained stock to a medium pot. Add the drippings from the roasting pan. Bring to a simmer. In a small bowl, mix 1 tbsp cornstarch with 1 tbsp cold water to create a slurry. Add this to the hot stock and stir with a whisk until the mixture has thickened. Taste the gravy and season, if necessary. Strain the gravy through a sieve before serving.

Slice the meat and serve with the gravy, mashed potatoes and oven roasted vegetables.

