



# Perfect Prime Rib

Easy steps to make your Dream Dinners Prime Rib just how you like it.

Our Prime Rib is pre-cooked to rare. This reduces the prep time at home and allows guests to cook to their preference. Prime Rib has fat marbled in the roast which gives the beef its wonderful savory flavor.

## To Prepare:

- Your Prime Rib arrives refrigerated and not frozen. You may freeze the roast, but remember it will take several days (4 – 6) to thaw in your refrigerator and will not cook correctly if partially frozen. You can store your Prime Rib in the refrigerator up to 1 week before cooking.
- To ensure even cooking, set your roast out at room temperature for about 2 hours before placing in the oven.
- If you purchased ½ of Prime, your roast is 4.5-7lbs. A whole roast is 9-14lbs. Both cuts will include an “end” on the Prime Rib as some guests prefer an end cut slice.
- Use a meat thermometer during the cooking process for best results. Cook to an internal temperature of 110°. (Over cooking will cause shrinkage.)
- Typical serving of prime rib is a ½ inch slice. To serve more guests, you could slice it thinner for a “baron of beef-style” serving.
- Do not cut roast straight from the oven. It must rest, 10 – 20 min. As the roast rests, the heat in the beef will continue to cook the meat. It will rise approx. 1° per min for 10 min. before starting to cool off.
- Serve with horseradish crème sauce.

*While your prime rib is resting, it's easy to make Yorkshire Pudding with the pan juices!*



## Yorkshire Pudding

12 Servings Yorkshire Pudding

### Ingredients

- 3 eggs
- 1 cup milk
- 1 cup all-purpose flour
- 6 teaspoons prime rib roasting pan juices

### Directions

1. Preheat oven to 375° F.
2. In a medium bowl, beat eggs with milk. Stir in flour. Set aside.
3. Divide prime rib roasting pan juices into the twelve cups of a muffin tin, about 1/2 teaspoon per cup. Place tin with juices in oven to heat 5 minutes.
4. Remove tin from oven, and distribute batter evenly into cups.
5. Bake 15 – 20 more minutes or until puffed and golden.
6. Serve in a basket lined with a cloth napkin as you would rolls.