



Chef
Recipes



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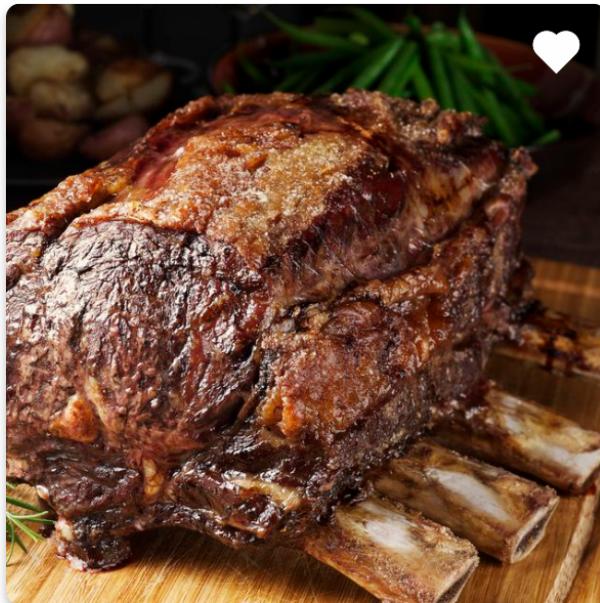
SETTINGS



HARRY TRUMAN



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Prime Rib Roast



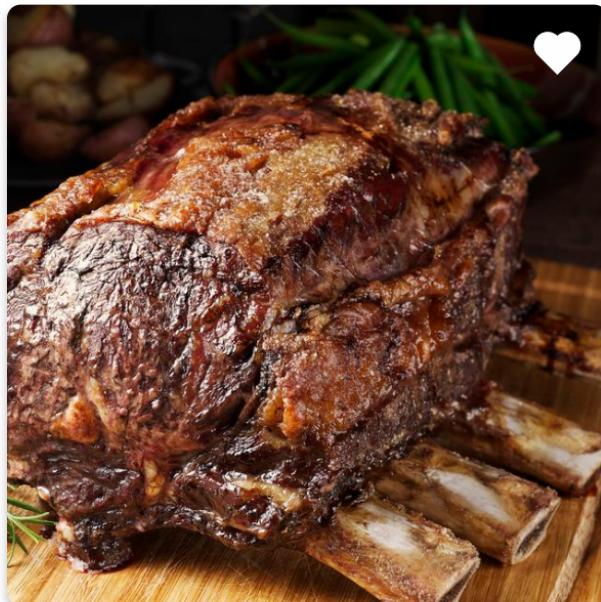
107

The Prime Rib Roast is a classic and tender cut of beef taken from the rib primal cut. Learn how to make the perfect prime rib roast to serve your family and friends. Check out What's Cooking America's award-winning [Classic Prime Rib Roast recipe](#) and photo tutorial to help you make the Perfect Prime Rib Roast.

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POPULAR RECIPES



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★★★★★

Breadsticks



45

These breadsticks are so good, and pretty easy to make! They would make a GREAT side dish to your meal!



POPULAR RECIPES

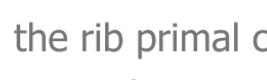
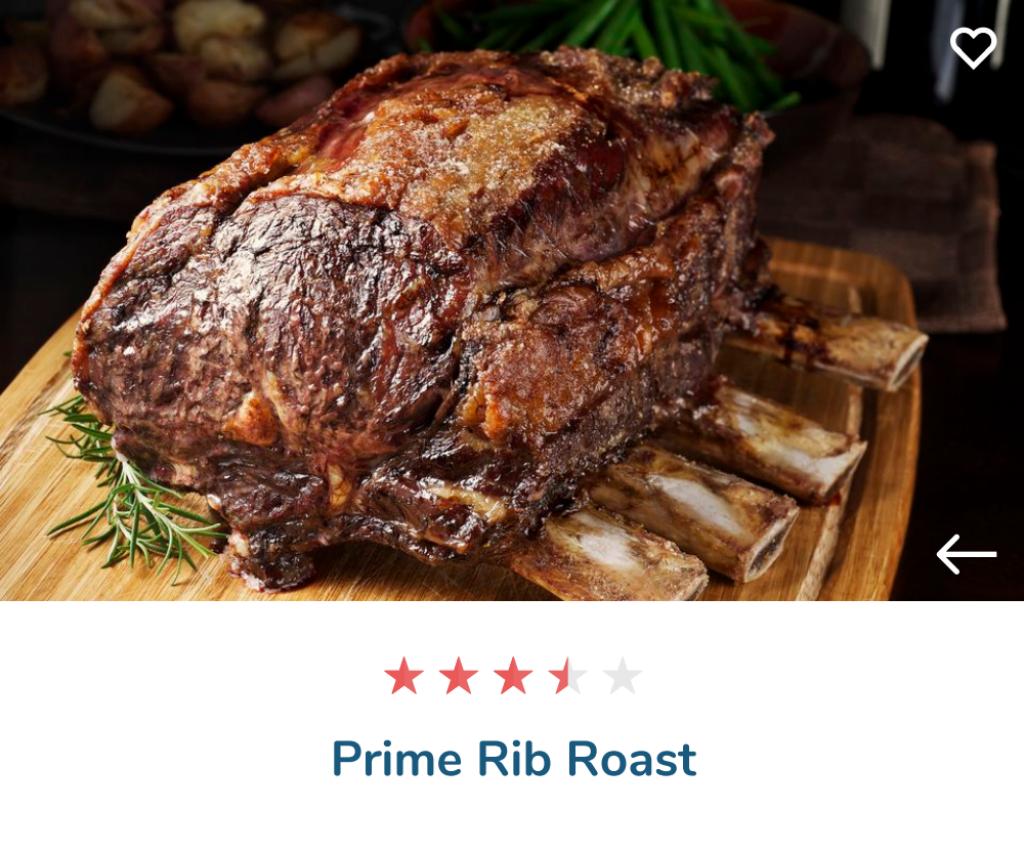
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Strawberry Shortcake



73

This Strawberry Shortcake Poke Cake is a delicious, cool treat topped with a cream cheese and whipped cream frosting and all topped with fresh strawberries.



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SHOPPING LIST

1 Prime Rib Roast (standing rib), approximately 8 pounds

1/2 cup good-quality balsamic vinegar

1 cup (packed) Italian parsley leaves

8 cloves garlic, minced

1/4 teaspoon salt

Freshly ground pepper to taste

Salt to taste

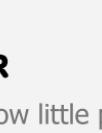
1 cup water

3 drops Worcestershire sauce



PREPARATION

- 1 Preheat oven to 350 degrees F. Let roast stand at room temperature for 1 hour.
- 2 In a small saucepan over medium-high heat, boil balsamic vinegar until it reduces to 1/4 cup, approximately 3 minutes. Remove from heat and set aside.
- 3 Place the roast, ribs down in a roasting pan. Roast for 15 minutes. Reduce oven temperature to 325 degrees F. and continue to roast an additional 2 to 2 1/2 hours or until the internal temperature reaches desired temperature on a meat thermometer. [Read more >](#)



COMMENTS



TOM KLEIN

07.01.2017

This prime rib roast was amazing!!!



SALLY PARKER

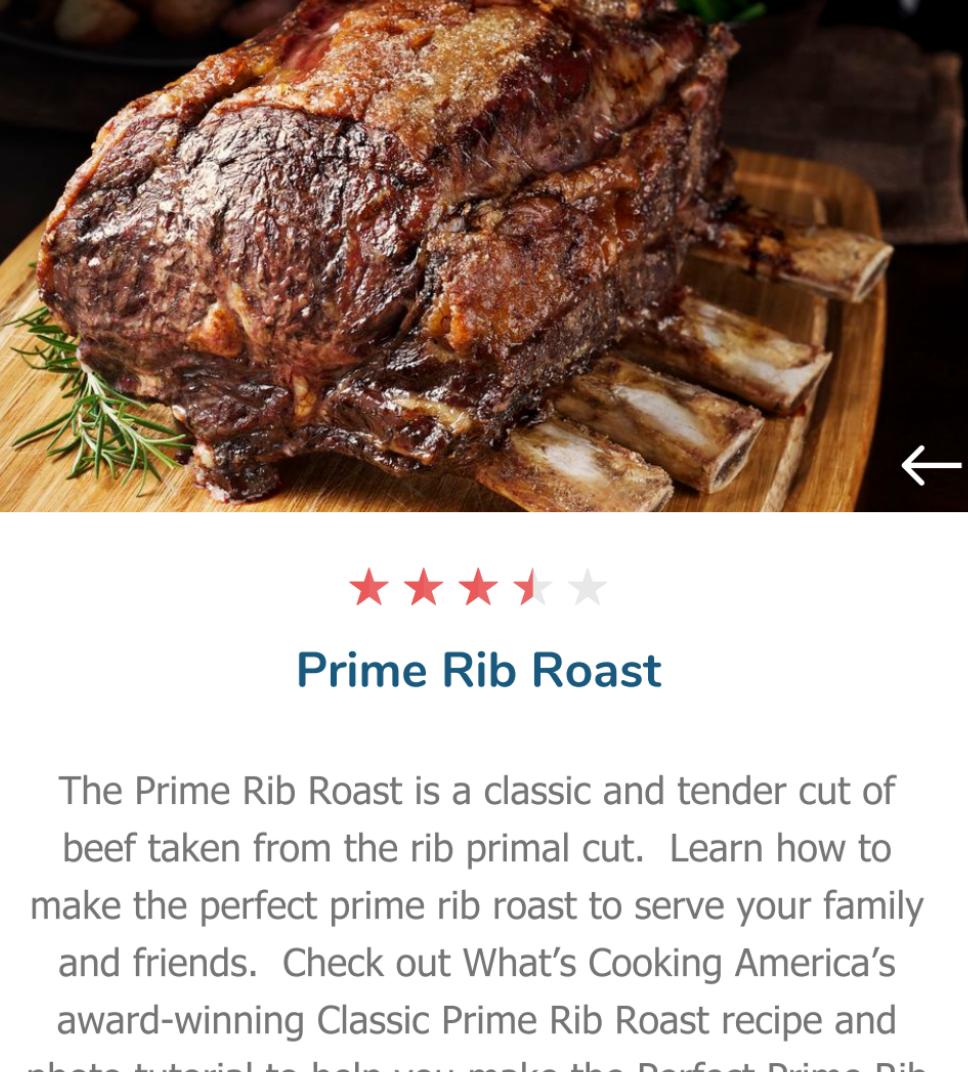
11.04.2017

I was amazed at how little preparation this took. Just rub on the herbs and butter, let sit for a few hours and you have an amazing piece of meat!



Type your comment here...





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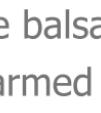


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- 4 Rare - 120 degrees F.
Medium Rare - 125 degrees F.
Medium - 130 degrees F.
- 5 Remove from oven and transfer onto a cutting board; let stand 15 minutes before carving (the internal temperature will rise 5 to 10 degrees after it is removed from the oven).

Pour off all but 2 teaspoons fat in the roasting pan. The pan juices should be few but concentrated and caramelized. Place the roasting pan over two (2) burners on high heat. Add the water, scraping up all the browned bits on the bottom of the pan and stirring until they are incorporated. Boil the liquid until it reduces to 3/4 cup, approximately 3 to 4 minutes.

Stir in enough of the balsamic glaze to create a tart edge in the flavor of the juices, approximately 1 to 2 tablespoons. (Reserve any extra glaze for another use.) Add the Worcestershire to the sauce; remove from heat and keep warm.
- 6 After slicing the roast, add any accumulated meat juices to the balsamic sauce. Serve the meat slices on warmed plates with balsamic sauce on the side.



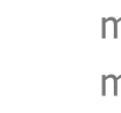
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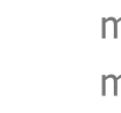
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Type your comment here...



X

YOU DID IT!

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