

# Prime Rib Roast Au Jus Perfect Every Time! No Fail

This is my go-to recipe for perfect prime rib roast every.single.time! No matter what size roast you are cooking, the directions are the same. Very simple! I have never veered from this recipe and due to the cost of this roast, I prepare it this way and it has never let me down...ever! If you are wanting to try a rib roast for Christmas, try this recipe. You cannot go wrong as it is full proof! Did I mention it is super easy? ☐ I cannot remember where I got this recipe. It is typed out on paper the size of a recipe card. I think I got it at the butchers years and years ago.

Prime rib is an expensive cut of meat so having a foolproof method of cooking it is key. Follow Deb's instructions and you'll have a tender, succulent roast your family will love. There are no fancy seasonings in this recipe – just salt and pepper. The true flavor of the meat shine's bright. The simple Au Jus is the perfect touch. This easy to follow roast recipe will be delicious for a special occasion.

To Make this Recipe You'll Need the following ingredients:

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## Ingredients

### ▪ **FOR ROAST**

- Prime rib roast (any size) 4-7 ribs
- Salt
- Pepper

### ▪ **FOR AU JUS**

- 2 Tbsp all-purpose flour
- 1 qt cold beef broth

## How to Make Prime Rib Roast Au Jus Perfect Every Time! No Fail

1. Select a prime rib roast well marbled with white or cream colored fat. (Follow these same directions for ANY size roast.) I choose a roast with at least 4 ribs or more. Also, I ask the butcher to remove the bones, put tie them back to the roast. This will make slicing so very easy!
2. Let meat stand at room temperature for at least one hour

before cooking (longer is better). I leave it out on the counter for 4 hours. The goal is to get it to room temperature and let it stand at room temp (this aids in the cooking technique).

3. Preheat oven to 375 degrees.
4. Rub meat with salt (if you have Lawry's seasoned salt, use it if not, regular salt also works); sprinkle with pepper.
5. Place meat on a rack fat side up in a shallow roasting pan. Make sure the sides of the pan are not too high. Maybe 2-3 inch sides or the meat will not brown properly. Also, make sure the roasting pan is only slightly bigger than the roast itself. This will allow the juices to accumulate and not evaporate! DO NOT COVER; DO NOT ADD WATER.
6. Put roast in oven; cook for just one hour at 375. It will crackle and get a beautiful layer or crust to it. After one hour, turn off heat, but DO NOT open oven door at any time until ready to serve. (You can do this step early on and let the oven cool down completely before turning on the oven again.)
7. Regardless of the length of time meat has been in the oven 30 – 40 minutes before serving, TURN OVEN ON again. Reset temperature to 375 degrees and set a timer for 30 minutes. Once the oven comes up to temperature (this may take up to 15 minutes), test the temperature of the meat. If not cooked to desire temperature, cook for the remaining 15 minutes or until desired temperature is reached. If your roast is a bit smaller, you can check the temperature around 20-25 minutes. You want around 120 degrees, because it will continue to cook as it rests (130 degrees for medium rare).
8. Now open the door; remove roast to serving platter.
9. Cover with foil, and let rest for 10-15 minutes. Save the pan drippings for Au Jus. You can also make Yorkshire puddings from the fat you reserve.
10. To Make the Au Jus Sauce, while the prime rib is

resting, pour off all but 2 tablespoons of the fat from the pan. Place on the stove top over medium heat. Add the flour and cook, stirring, to form a roux. Pour in the beef broth and whisk into the roux, scraping all the caramelized beef drippings from the bottom of the pan. Turn heat to high and cook the sauce for 10 minutes until it reduces and thickens slightly (this is not a gravy, so don't expect a thick, heavy sauce). Adjust seasoning, strain and serve alongside the prime rib.

11. The meat will be very brown and crisp on the outside. Carve into slices. You'll find it beautifully pink all the way through, juicily oozing the succulence which proves that the meat is a medium rare.

NOTE: If you do not like medium rare meat, please do not make this roast! Prime rib should never be cooked to medium. It will end up like the bottom of your shoe! Leave the medium and well done meat for other cuts of your choice.

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