



Roasted Prime Rib with Thyme Au Jus

Ingredients

- 1 bone-in prime rib (6 to 7 pounds)
- 8 cloves garlic, thinly sliced
- Salt and ground black pepper
- 2 cups red wine
- 4 cups beef stock
- 1 tablespoon chopped fresh thyme leaves



Directions

Before roasting the prime rib, remove from the refrigerator and let the meat come to room temperature.

Preheat oven to 350 degrees F.

Make small slits all over the prime rib and fill each slit with a slice of the garlic. Season the meat with the salt and pepper. Then place on a rack and set inside a roasting pan and roast for about 2 hours until medium-rare, or until desired texture.

Remove the meat to a platter, and cover with foil to keep warm.

To make the Au Jus, place the roasting pan on top of the stove over 2 burners and set on high heat. Add the wine to the pan drippings and cook over high heat until reduced, scraping the bottom of the pan with a wooden spoon. Add the stock and cook until reduced by half. Whisk in the chopped thyme and season with salt and pepper. Slice meat as desired and serve with thyme au jus and a large glass of Cinque Stelle Cabernet Sauvignon. Salute!