

## **Chef Larry's Roast Prime Rib of Beef Au Jus**

Yield: 6 Servings

### **Ingredients:**

**1 each Beef Prime Rib, bone-in, 9 – 9 1/2 lbs.**  
**1 tblspn. Salt**  
**2 tsp. Black pepper**  
**1 tsp. Granulated garlic**

### **For the Au Jus:**

**2 ½ cups Beef stock**  
**Beef drippings from roasted Prime Rib, defatted**  
**1 each Bay leaf**  
**2-3 dashes Worcestershire Sauce**  
**to taste Salt**  
**to taste Fresh ground black pepper**  
**to thicken (optional) Corn starch “slurry” (2 tsp. cornstarch mixed with 1 ½ tsp. water)**

### **Method:**

**Preheat oven to 375 degrees F. Combine salt, pepper and granulated garlic, mix well. Season entire Prime Rib with seasoning mixture and place bone side down in a large roasting pan. Place Prime Rib in oven and roast to an internal temperature of 115 degrees F (approximately 1 hour and 30 minutes) Remove and allow Prime Rib to rest at room temperature for 15 – 20 minutes.**

**Prepare Au Jus by combining beef stock, bay leaf, Worcestershire Sauce and beef drippings in saucepan. Bring to a boil. Reduce heat and simmer for 10-15 minutes over low heat. Season with salt and pepper. (For a slightly thickened Jus, add 2 tsp. cornstarch mixed with 1 ½ tsp. water to simmering mixture). Strain Au Jus and reserve keeping warm.**

**For service carve Prime Rib slices alternating a bone-in cut with a boneless cut. Serve with Au Jus**