

Raising our own beef has taught us how few specialty cuts one actually gets from an animal. We've learned the anatomy, and where each cut comes from. For instance if we want tenderloin, we need to give up Porterhouse steaks, and other choices are made all the way from sub-primal cuts to the final portioned cuts. We are always trying to produce beef that is lean, but with marbling, a fine balance. Our animals are ranging their whole lives, which helps keep them lean, but they need to have enough good quality feed and browse to keep their weights up without reducing the marbling. When you have a side of beef in the freezer, you are more mindful of what you eat, as a specialty cut is exactly that, special! These are the cuts that are from the least used muscles. They are fabulous from more mature animals, as they become more flavourful as the animal itself ages. Because of the small portion of these cuts when compared to the "lesser" cuts, they do tend to be saved for special occasions. When cooking these treats, we want to be sure they are as tasty as possible, so need to follow tried and true methods. Regardless of the weight of the prime rib roast, this recipe works. We've used it for 3 rib, 4 rib and full racks: as well as roasts from 200 lb sides to 250 lb sides. It always works. Be sure you know how you want your roast done before you start. I usually cook medium-rare, as it gives a bit of everything for a group. The photos are from a small 4 rib roast, enough for 4 servings. As well, this was cut from a smaller than usual side, producing a smaller roast. I would suggest that you count on 1 lb per 1½ servings when purchasing a roast.

### ***Prime Rib Roast with Roasted Potatoes***

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Roasted potato ingredients and directions follow.

#### **Ingredients**

Prime Rib Beef Roast – 1lb. per 1½ servings  
1 T olive oil  
Salt & Pepper

#### **Directions**

This method for roasting allows for various start times, whichever works best for your schedule. You will be pre-roasting, letting the meat sit, and doing a final pre-service roasting. The oven time from start to finish shouldn't be longer than five hours.

1½ hours before roasting take the roast from the fridge.

Remove all packaging, and blot dry with paper towel.

Set the roast, fat side up, on a rack in a roasting pan that allows for at least 2" of clearance all round the sides of the roast.

Using your hands, smooth 1T of olive oil over your roast.

Liberally season the roast with kosher salt (or ground salt, fine table salt saturates too quickly) and freshly ground pepper. Leave uncovered.

Let the roast sit at room temperature to warm slightly before putting in the oven.

Preheat the oven to 375°

Place the roast in the center of the oven and roast for 1 hour. Turn off the heat and do not open the oven door.

The roast can now safely sit for up to 3 hours at this stage.

One hour before your planned serving time, turn the oven back on to 375°, still not opening the door.

After 45 minutes, remove the roast from the oven. The final cooking time will give you a medium rare roast. If you want it less cooked, drop the time to 35 minutes, or for more fully cooked, add an additional 10 minutes.

Remove the roast to a carving board. Its internal temperature will rise by another 10 degrees within the next 10-15 minutes.

Snip all of the butcher's twine.

Carve slices your desired thickness.

If you like, you can carve right against the bone, releasing the meat roast. This makes it far easier to cut thinner slices.

## **Roasted Potatoes**

(these can be prepared up to an hour before roasting, do not refrigerate)

### **Ingredients**

Potatoes – allow 6 oz per serving (before peeling) – photos show Yukon Gold

Butter –  $\frac{1}{2}$  T butter per serving ( $\frac{1}{4}$  oz), cut up

2 cloves of garlic per serving; peeled and halved if large.

Salt & pepper

### **Directions**

Have a bowl of cold water ready for the potatoes as you're working.

Peel the potatoes, immersing into the bowl of water. This also washes them, ready for cooking.

Cut the potatoes into pieces that can be cut once to create a bite sized piece by your guests. Return the pieces to the water as you work.

A large potato might cut into 8 pieces, while a small potato might cut into 4. Just try to keep your pieces essentially equal.

Bring a large pot of salted water to boil. You should have at least twice as much water as you do potatoes. This is so the temperature doesn't drop too drastically when you add the cold potatoes.

Swish the potatoes clean in the water, and drain.

Spoon them into the boiling water.

Return the water to a boil. This should take about 2 minutes.

Simmer the potatoes, uncovered, for 8 minutes.

Drain and return to pot.

Over medium low heat, dry the potatoes by shaking the pot gently. This will rough up the outsides a bit which will help in the forming of a nice crust when roasted.

Turn off the heat and add in the butter.

Let the butter melt into the potatoes, gently stirring to distribute.

Turn the potatoes into a parchment lined baking dish. It should be large enough that they fit in a single layer.

Add in the garlic pieces, and season with salt and pepper.

Toss all gently together.

When your oven has returned to 375° for the last roasting time for your Prime Rib, open the oven door and put your potatoes in to roast.

Let them roast at 375° as long as your roast is in the oven, stirring once.

When you remove the roast, increase the heat to 400°, stir the potatoes once more and let continue roasting until dinner service.