

**A HOME COOK. A SERIOUS PLATE.**

# Rosemary Prime Rib with Peppercorn Cream

A deeply browned, rosy roast with rosemary, sage, roasted vegetables, and a rich peppercorn pan sauce.



**PREP 35 min**

**COOK 2 hr 30 min**

**SERVES 6-8**

## WHAT YOU'LL NEED

- 1 bone-in rib roast, 5–6 lb
- Kosher salt and cracked black pepper
- 4 garlic cloves, rosemary and sage
- 2 tbsp Dijon mustard
- 2 tbsp olive oil
- Carrots, onions and mushrooms
- 1 cup beef stock and  $\frac{1}{2}$  cup red wine
- $\frac{3}{4}$  cup heavy cream and green peppercorns

## THE APPROACH

- 01 Salt the roast overnight. Bring toward room temperature, then coat with mustard, garlic, herbs, oil, and pepper.
- 02 Roast at 450°F for 20 minutes; lower to 325°F and continue until the center reaches 125–130°F for medium-rare.
- 03 Rest at least 25 minutes. Meanwhile, deglaze the roasting pan with wine and stock and reduce by half.
- 04 Stir cream and peppercorns into the reduction. Simmer until it coats a spoon, then carve and serve with the roasted vegetables.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.