



 **BUNN**
gourmet

**Herb Encrusted
BONE-IN PRIME RIB**



HERB ENCRUSTED BONE-IN PRIME RIB

One BUNN Gourmet® USDA Prime or
Choice Bone-In Prime Rib Roast
2-4 Tbsp Butter
1-3 Tbsp BUNN Gourmet Herbs de Provence
1-3 Tbsp BUNN Gourmet Cracked Black Pepper Rub
Salt (optional)

Bring butter to room temperature so it is spreadable. Several hours before cooking, place the roast, bone side down in a roasting pan that is slightly bigger than the roast. The bones will serve as your roasting rack. Spread the surface of the roast generously with the softened butter. Sprinkle the Herbs de Provence and black pepper rub on the buttered surface. Cover the roast and refrigerate until ready to cook.

One hour before cooking, remove the roast from the refrigerator and let it set at room temperature to ensure even cooking. Preheat the oven to 450. Place the roast in the oven for 30 mins to sear the surface. Reduce the temperature to 325 and roast 12-15 mins per pound. Use a pocket-test thermometer to test the temperature of the roast. Insert the thermometer in the

center of the roast making sure the tip does not touch fat or bone. When the roast meets the desired temperature, remove it from the oven, cover it with foil and let the roast set for 20 mins before carving. This allows the juices to return to the center of the roast.

Separate the roast from the bones by sliding your carving knife between the top of the bones and the bottom of the roast. Slice the meat across the grain. Serve with Smokey Horseradish Sauce.

Tips

- If the roasting pan is too large for the roast, the juices from the meat will spread out and evaporate.
- If you choose to sprinkle the roast with salt, do so before spreading the roast with butter
- The roast should yield approximately 2 servings per bone
- Rare=115 degrees; Medium Rare=120-130 degrees. The temperature will rise 5-10 degrees while the roast is resting

Smokey Horseradish Sauce

1 ½ cups Sour Cream
1/4 cup Prepared Horseradish
½ tsp BUNN Gourmet Smoky Paprika Chipotle Seasoning

Blend ingredients. Chill at least 2 hours to blend flavors.