Herb Crusted Prime Rib

Smoked Au Jus

Tarragon Horseradish Cream

Blue Cheese Potato Au Gratin

Bacon Brussels

Fried Onions

**Prime Rib**

Ingredients:

Roast: 5 - bone ribeye roast (11-12 pounds)

Brine: 2 gallons warm water, 2 cups kosher salt, and 1 cup granulated sugar

Rub: 4oz butter, 2Tbl roasted garlic gloves, 20 large fresh sage leaves, 4 large rosemary sprigs, 20 sprigs fresh thyme, 2.5Tbl kosher salt, 1.5 TBL black pepper

Procedure:

Brine: mix salt and sugar into water

Rub: Melt the butter on low heat, then add butter with the fresh herbs and roasted garlic into a blender and blend smooth

Roast:

* First put the roast into a cambro, cooler or 5 gallon bucket, cover with brine and let the roast sit in the brine refrigerated overnight.
* The morning of remove the roast from the brine and pat dry with paper towel, season the roast with the 2.5Tbl salt and 1.5Tbl pepper, use a brush or hands to apply the herb rub on all surfaces of the roast
* Sear all sides of the roast on the grill and place on a sheet try with a roasting rack
* Place into preheated oven and roast at 220 for 25 minutes per pound (approx.4 hours 25 minutes)
* Turn oven down to 135 and let the roast rest at that temp until ready to serve

**Blue Cheese Potato Gratin**

Ingredients:

11 Yukon gold potatoes

3 leeks

1Tbl blended oil

1Qrt heavy cream

4 cups blue cheese crumbles

1Tbl garlic powder

1Tbl kosher salt

1/2Tbl black pepper

Pinch chili flake

Very small pinch clove

Procedure:

Wash the leeks and then cut them in half-length wise, next slice them into half-moon about 1/4” thick, then sauté the leeks in the blended oil on low until they begin to caramelize (about 10-15 minutes)

While the leeks are cooking, place the cream, garlic powder, onion powder, chili flake, clove, salt and pepper and 3 cups of the blue cheese crumbles into a sauce pot. Bring to a simmer stirring frequently. Once the sauce reaches a simmer turn off the heat and reserve. Add the leeks to the sauce once they are caramelized.

Next slice the potatoes on a mandolin about 1/8” thick

Now spray a couple casserole dishes with pan spray. Start with one layer of the sliced potatoes shingling them as you make a base in the bottom of the pan. Next spread an even layer of the blue cheese sauce. Follow by creating another layer of the shingled potatoes. Repeat this process until all potatoes have been used up.

Finally spray a piece of parchment paper cut to the size of you casserole dish and place another empty casserole dish on top of the parchment to keep weight on the gratin through the cooking process. Bake at 315 for 1.5 hours. Pull from the oven and then remove the top casserole dish and parchment paper. Now top the gratin with the remaining 1 cup of blue cheese crumbles. Turn your oven to low broil and brown the blue cheese crumbles on top (about 10 minutes)

**Brussels**

Ingredients:

2 pounds Brussel sprouts, stemmed and cut in half

8 slices thick cut bacon

6 garlic cloves (smashed)

¼ cup blended oil

Procedure:

Start by adding the garlic cloves and oil in a small sauté pan and cook on low heat for about 10 minutes of until the garlic is golden brown (you can use this garlic for the prime rib rub), next toss the Brussels in the garlic oil and a pinch of kosher salt and black pepper. Roast at 425 for 15 minutes, cool and set aside.

While the Brussels are roasting chop the bacon and cook on low until crisp, remove from bacon fat and set aside. 10 minutes before dinner go ahead and sauté the cooked bacon with the cooked Brussels.

**Tarragon Horseradish Cream**

Ingredients:

4oz hot prepared horseradish

12oz sour cream

4 sprigs fresh tarragon

Procedure:

Chop tarragon and mix in a bowl with sour cream and horseradish, season with pinch kosher salt and 2 pinches black pepper

**Fried Onions**

Ingredients:

1 XL yellow onion cut into ½” rings

(Onion marinade)

1Qrt buttermilk

2Tbl garlic powder

2Tbl onion powder

1Tbl white pepper

1Tbl dry thyme

2Tbl kosher salt

(Seasoned Flour)

2 cups AP flour

3Tbl chili powder

2Tbl paprika

1Tbl smoked paprika

1Tbl dry oregano

1Tbl onion powder

1Tbl Garlic powder

1Tbl smoked salt

2Tbl black pepper

Procedure:

Mix all onion marinade ingredients together and place into a shallow container with the sliced onions and marinate in the refrigerator for 2-3 hours.

Next mix all spices and flour together to make the seasoned flour.

Now preheat a pot or frying pan with your favorite frying oil to 325

Drain the onion marinade into a separate bowl and go through a standard breading procedure, dipping the onions into the flour, back into the buttermilk and then flour again. Fry until golden brown.

**Smoked Au Jus**

Ingredients:

4 cups water

¼ red wine

¼ cup onion, chopped

1/8 cup celery, chopped

1/8 cup carrot, chopped

2 garlic cloves, sliced thin

3 sprigs fresh rosemary

4 sprigs fresh thyme

1 sprig fresh sage

2Tbl beef base

1Tbl blended oil

Procedure:

Smoke the water at 250 for 30 minutes, set aside

In a sauté pan, sauté the onion, celery and carrots in the blended oil until they start to brown. Then deglaze with the red wine and reduce the wine until it is almost dry (about 3 minutes), add the smoked water, herbs and beef base and stir until the beef base is dissolved, simmer and reduce for 3-5 minutes stirring occasionally.