



**On the Road Eats and Chef Reilly shares one of his favorite meals to make for any Holiday. This is a great family recipe that everyone will enjoy....you can thank me later. Happy Holidays from On the Road Eats!**

Watch the video and you too can have that Perfect Prime Rib  
<https://youtu.be/pF6OJ9QGiNs>

## Chef Reilly's Perfect Prime Rib

Prime Rib

- 8 Lb Rib Roast Bone in
- ½ Cup Prime Rib Seasoning

Prime Rib Seasoning

On The Road Eats Prime Rib Roast & Steak Seasoning

### **Directions:**

- Let the Prime Rib get to room temperature (Take out of refrigerator about 2 hours before cooking).
- Combine the ingredients for the Rib Rub and Massage into meat. Make sure the ends are covered.
- Place in Roasting pan Bone side down.
- Cook at 500 degrees for the correct number of minutes per pound. Take your total LB x 5 to = the cooking time. So for this recipe 8 lb Rib Roast, we will roast at 500 degrees for 40 minutes. After 40 minutes turn the oven off and continue to cook for 2 hours. **DO NOT OPEN THE OVEN DOOR** for the 2 hours! Should be 135 for Med Rare
- Once the 2 hrs is up take the rib roast out of the oven and let sit for 20 minutes before carving.

Creamy Horseradish Sauce

- 3 cups sour cream
- 4 Oz fresh finely chopped horse radish
- 1/2 cup chopped fresh chives
- 4 Fresh Garlic Cloves Chopped
- Salt & Pepper To Taste

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**Directions:**

- Chop the horseradish, chives and garlic.
- Combine all the ingredients in a bowl and mix well.
- Add salt and pepper to taste
- Refrigerate for 1 hr before serving

Au Jus

- 1 Cup Chopped Carrots
- 1 Cup Chopped Celery
- 2 Cup Chopped Onion
- 3 Cup Beef Stock
- Pan drippings from the Prime Rib Roasting Pan

**Directions:**

- Take Prime Rib out of roasting pan and place on stove top.
- Turn burners on Med and add Carrots, Celery and Onions to the pan. Sauté for 5 minutes.
- Add the beef broth and simmer for 10 minutes until liquid is reduced by 1/3
- Strain the Au Jus in a strainer with cheese cloth keeping the liquid and discarding the vegetables
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This has been another Gem brought to you by On the Road Eats.

See Ya On the Road. – Chef Reilly