

11/24/13 - Hanukkah Prime Rib

Nothing says celebrate like an extravagant piece of beef such as prime rib. Although Thanksgiving is one of my favorite holidays, regarding the following day, Friday; Friday night dinner is still appropriate. Shabbat is still Shabbat and this year it is Hanukkah as well. I for one do not want to eat Turkey sandwiches for dinner.

I am making a prime rib and since we celebrate Thanksgiving at my sister-in-law's, we really don't have any leftovers and I still have family to feed. I will make crispy latkes, green vegetables, salad, challah (pumpkin I think). On Thursday, I will make extra dessert for Friday, since I am in charge of dessert on Thanksgiving.

A word about prime rib, request a well marbled 'prime' prime rib, 4 bones is half of a whole one. Have the butcher leave a little fat covering the meat. My recipe does not include much salt, because since I use kosher meat it is already salted in the koshering process. Even if you are having a really big crowd, I would buy two 4 bones instead of a whole one since the 4 bone is an easier size to cook successfully and fits in most roasting pans.

Serves, 6 to 8

1 four bone prime rib

4 large cloves fresh garlic (no green stems starting)

1/2 cup loose pack cilantro

1 and 1/2 tablespoons ground sumac

1 cup dried porcini mushrooms

1/2 teaspoon coarse sea salt or to taste

1 teaspoon freshly ground black pepper

1 tablespoon sherry vinegar

3 tablespoons safflower oil

Directions:

1. Preheat oven to 450°F. Place rack in lower third.
2. Grind porcini until they become powdered, in a mini processor.
3. Add peeled garlic, cilantro, sumac, salt, pepper, vinegar and oil to mini processor.
4. Grind together to make a coarse paste.
5. Pat paste all over roast.
6. Place roast on a rack in a large roasting pan.
7. Place roasting pan in oven.
8. After one half hour turn down heat to 350° F.
9. Remove roast from oven when instant read thermometer reads 100° F for medium.
10. Take prime rib off rack and then, wrap roast in heavy duty aluminum, place on carving board, and let it rest for about one hour, until serving time. Prime rib will continue to cook inside foil package.
11. Unwrap prime rib and using a large chef's knife slice rib eye away from ribs, Serve ribs individually to those who love them and then, slice the rib eye thin or thick as you prefer. It will be very juicy.











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