PRIME RIB DINNER

Serves 8

Ingredients

Lula

Prime Rib:

- 30 large cloves of garlic, unpeeled
- 1/4 cup olive oil
- 1/3 cup prepared white cream-style horseradish
- 1/2 teaspoon coarse salt
- 1 6-pound boneless beef rib roast

Au Jus:

- 1 tablespoon Worcestershire sauce
- 1/2 cup red wine
- 1 cup beef broth

Directions

Preheat oven to 350 degrees.

Toss garlic cloves and olive oil in a small baking dish and cover. Bake until garlic begins to brown, about 30 minutes.

Drain olive oil into a food processor or blender. When the garlic is cool enough to handle, peel and put in with olive oil. Add prepared horseradish and coarse salt. Puree until almost smooth.

Place rack in a large roasting pan. Sprinkle beef with salt and pepper. Spread a thin layer of garlic mixture on the underside of the beef. Place beef, garlic mixture side down, onto rack. Spread beef with the remaining garlic mixture. Cover and refrigerate for at least 3 hours.

Position oven rack in bottom third of the oven. Preheat oven to 350 degrees. Uncover beef. Roast until thermometer inserted into top center registers 125 degrees for medium-rare, about 1 hour and 45 minutes.

Remove beef to a cutting board and let rest for 30 minutes. Remove rack from roasting pan and place pan on the stove over medium-low heat. Add Worcestershire sauce and red wine and reduce slightly, by about 1/4. Add beef broth and continue to simmer until reduced to desired consistency.

Carve the roast and serve with au jus, potatoes any way, and your favorite green.