

*Draeger's* 90<sup>th</sup>  
MARKET anniversary  
*Celebrating Family & Food Since 1925*



## Roast Prime Rib of Beef

with natural au jus

Yields 8 to 10 servings

Ingredients:

- 1 boneless rib eye roast (about 4.5 lbs.)
- Kosher Salt
- Freshly ground Draeger's Tellicherry Peppercorns to taste
- 1 cup Draeger's Beef Stock
- Serve with fresh Horseradish Sauce

Preheat oven to 425 degrees. Pack outside of roast with salt and pepper to form a crust. Place the roast fat side up on a rack in a roasting pan. Roast until an Instant-Read Thermometer (available in Draeger's HOME Department) reads 115 degrees for rare (about 1 hour), 125 degrees for medium rare, 135 degrees for medium. Temperature will continue to rise 10 degrees out of the oven. Remove roast from pan and place on warm platter, covered loosely with foil. Allow roast to "rest" 20 minutes before carving. For au jus, pour off the excess grease using fat separator (we recommend the Soup Strainer, also from Draeger's HOME). Place roasting pan over a moderate flame and bring to a boil, scraping up the browned bits. Add beef stock and boil 5 minutes. Season with salt and pepper.