

PECAN AND HERB CRUSTED PRIME RIB

RECIPE BY DARIAN BRYAN

Yields: 8 to 10 servings

- 1 boneless Linz **prime rib roast** 8-10 pounds
- 10 **garlic** cloves
- ¼ cup **Dijon mustard**
- 6 Tbsp each fresh **rosemary & thyme**
- 2 cups fresh **pecan** pieces
- 1 cup panko **breadcrumbs**
- 1 tsp **kosher salt**
- Fresh **black pepper**
- 2 large **carrots**
- 2 large **celery** ribs
- 3 **onions**

Sauce au jus:

- 1 Tbsp **Worcestershire** sauce
- ½ cup **red wine**
- 2 cups **beef stock**
- 1 ½ Tbsp **salted butter**
- 2 Tbsp **flour**



| Preparation | Season the Linz prime rib with a generous amount of salt and pepper and allow to sit at room temperature for 1 hour. It's important not to put a cold prime rib into a hot oven, otherwise it will cook unevenly. Pre-heat oven to 325°F.

Prepare the pecan topping by adding the pecans to a food processor (or chop by hand) along with the rosemary, thyme, panko breadcrumbs, garlic, salt, a few cracks of pepper; process until combined. Set aside.

Rub Dijon mustard over the top of the prime rib and apply the pecan topping, making sure to press in firmly so the rub sticks. Transfer the prime rib roast to the roasting pan with veggies. Cook for 2 ½ hours until the internal temperature reaches 120°F for medium-rare. Allow the roast to rest for 30 minutes so the juices can re-distribute.

To make the au jus, remove prime rib roast from roasting pan, and put all the vegetables and drippings in a saucepan and add beef stock, red wine, Worcestershire sauce. Mix together the flour and butter and add in slowly to avoid clumping. Bring to a boil and taste for seasoning. Slice the roast and serve with strained au jus.