



Schuler's Classic Prime Rib of Beef

Nothing says "Olde England" quite like a roast prime rib. Some of these can get quite heroic in size but they are nothing more than a huge ribeye steak. Schuler's always buys the best for a feast whether for 6 or 20 or more and so should you. You want to impress your guests.

Before spending all that money, there are decisions to be made. First, will the people you invited all eat red meat without a whimper or even with gusto? Do they like pretty much the same doneness? It takes only one dissatisfied guest treating everyone else like savages to ruin an evening. There is always better done meat on the outside slices, and if the oven is left on, a portion can be turned to gray in short order.

Suggest to the butcher that you would prefer a boneless ribeye with only a modest covering of natural fat. That way, you can snip the strings and bring the roast to the table. Once the impression is made, move the meat to a safe cutting surface and then slice it without any hassle.

I always suggest using a meat thermometer as your best insurance for determining when the great moment arrives to remove the roast from the oven. Let the roast rest covered in foil for 10 to 20 minutes.

Now you are ready to carve the roast. Plan ahead and have your cutting board ready as well as a sharp knife. Be careful when you take the prime rib to the table as it costs too much to drop.

Seasoning salt:

1 cup kosher salt	1 tsp. garlic powder
1 Tbsp. black pepper	1 tsp. celery seed
1 Tbsp. ground rosemary	1 tsp. thyme leaves

Preparation:

1. Select cut of meat based on number of people being served. For 8 oz. portions figure about 10 – 11 oz. Raw weight allowing for trimming and shrinkage.
2. Prime rib may be purchased as a "ribeye" loin, which is a boneless product, or as a "standing rib roast" which is a bone in product. Either is acceptable.
3. Trim fat on meat to about ½ inch in thickness.
4. Coat thoroughly with seasoning salt literally rubbing it into the beef.
5. Pre-heat oven to 450 degrees.
6. Place rib in a 1-inch deep pan. Put in oven for 20 minutes until a crispy crust forms on outside of the meat.
7. After 20 minutes reduce heat to 275 degrees.
8. For a nice medium rare cook to an internal temperature of 125 – 130 degrees. Remove from oven; allow rib to "rest" about 10 minutes prior to slicing.