



Brandon Rodgers'

Recipe

CLASSIC RIB ROAST

OVEN ROASTED
AND WOOD FIRED





Recipe

CLASSIC RIB ROAST OVEN ROASTED AND WOOD FIRED



COMPONENTS:

- Prime Rib Roast
- Beef juice
- Creamy caramelized onion and horseradish dip

EQUIPMENT:

- White oak or fruit wood logs/chunks
- Charcoal briquettes
- Thermometer (Similar to: Taylor precision digital cooking thermometer)

PRIME RIB ROAST INGREDIENTS:

- 8 pound, 3-4 bone frenched Brandt Beef Prime Roast
- Canola oil
- Kosher salt
- 120g (30 cloves, 1 ¼ cup) Garlic cloves, fine chop
- 16g (½ cup) Thyme leaves, chopped
- 16g (½ cup) Rosemary leaves, chopped
- 24g (3 tbsp.) Butcher black pepper (coarse)
- 60g (¼ cup) Canola oil
- Black pepper (freshly milled)

PRIME RIB ROAST TECHNIQUE:

STEP 1

- The day before serving, take the roast from the package and rinse under cold water briefly. Pat dry.
- Trim roast of excess fat.
- Place on a rack and allow to air dry uncovered overnight.
- Take the roast from the fridge 3 hours before cooking.
- Pre-heat oven at 250°F.

Note: The seasoning and rub of the roast will take some time (approx. 30 min.) to do it evenly on all sides and is a very critical step of a good roast.

- Before firing it in the oven, rub with oil and season all sides with kosher salt.



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Recipe

CLASSIC RIB ROAST PRIME RIB ROAST TECHNIQUE (CONTINUED ON BACK)



- Let the salt sit on the roast for 10 minutes.
- Note: It will start to penetrate the meat and allow you to rub it with herbs without knocking off the salt.

STEP 2

- In a bowl, mix garlic, thyme, rosemary, black pepper, and canola oil.

STEP 3

- With a glove, gently rub the seasonings into the surface of the roast on all sides.

STEP 4

- Place a thermometer probe into the fattest part of the roast and deeply aimed at the bone.
- Close the door and turn the oven down to 225°F.
- Cook to an internal temperature of 120°F (approx. 3 ½ hours).

STEP 5

- Rest at room temperature unwrapped for 1 hour.

STEP 6

- Drain pan of beef drippings and fat for the beef juice sauce.

STEP 7

- Meanwhile, prepare BBQ with a small amount of charcoal briquettes.
- Build your fire to one side of the BBQ, creating a space for indirect cooking.
- When charcoal is lit, place fruit wood or oak wood pieces to maintain fire and create smoke.
- Allow fire to reach approx. 500°F.
- At this point, we are “searing” the roast — cooking over heat to create a crispy and smoky crust.



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Recipe

CLASSIC RIB ROAST PRIME RIB ROAST TECHNIQUE – CONTINUED



STEP 8

- Place the rib over the area of the fire with no briquettes, with the bones facing the fire.

STEP 9

- With the probe in the middle of the fattest part of the roast, cook to an internal temperature of 130°F.

STEP 10

- Rotate the roast a few times while “searing”.

STEP 11

- Rest uncovered for 20 minutes before carving.
- Carve the bones off the back of the roast then slice to desired thickness.
- Serve with au jus and creamy horseradish.



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Recipe

CLASSIC RIB ROAST BEEF JUICE



INGREDIENTS:

- 225g (8oz.) Brandt Beef Demi Glace
- 750g (3 ½ cup) Water
- 260g (2 cups) Yellow onion, large dice
- 80g (¾ cup) Cherry tomato, cut in half
- 30g (2 tbsp.) Dark balsamic vinegar
- 20g (1 ½ tbsp.) Worcestershire sauce
- 20g (1 ½ tbsp.) Tamari (dark soy sauce)
- 6g (¼ bunch) Thyme
- 6g (¼ bunch) Rosemary
- 4g (1tsp.) Kosher salt
- 3 Bay leaf (fresh, torn)
- 1 White onion, large dice – charred over fire or in hot oven until majority is black
- 30g Beef fat drippings from roast (after oven baking)

TECHNIQUE:

STEP 1

- Combine all into a pot, place lid and bring to a simmer.

STEP 2

- Gently cook over low heat for 30 minutes.

STEP 3

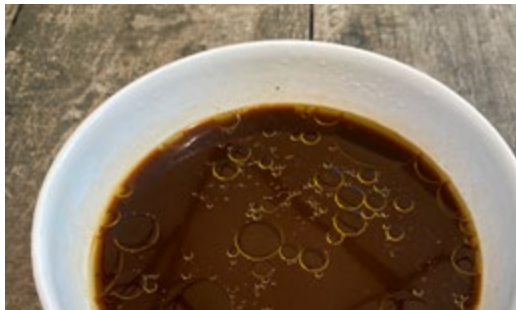
- Strain.

STEP 4

- Add beef fat drippings and reserve for serving.



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Recipe

CLASSIC RIB ROAST CREAMY CARAMELIZED ONION AND HORSERADISH DIP



CARAMELIZED ONION PASTE INGREDIENTS:

- 200g (2 cup) Yellow onion, large dice
- 10g (¾ tbsp.) Butter
- 2g (½ tsp.) Kosher salt
- 1g (¼ tsp.) Baking soda
- 10g (3 tsp.) Water

HORSERADISH DIP INGREDIENTS:

- 240g (1 cup) Sour cream
- 70g (¼ cup) Caramelized onion paste
- 70g (¼ cup) Beaver® Prepared Extra Hot Horseradish
- 7g (1 ½ tsp.) Worcestershire sauce
- 2g (¾ tsp.) Kosher salt
- 2g (½ tsp.) Tabasco

TECHNIQUE:

STEP 1

- Combine and whisk all ingredients.
- Store in the refrigerator and serve cold.



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