

Chef from the Hood Recipes



Chef:
Dan Berman

Restaurant:
Fiesta/Pacific

Recipe:
Prime Rib Roast with vodka sauce!

Ingredients

1 beef rib roast (with 5 to 7 ribs)
1/2 cup vodka
3 tablespoons salt
(use sea, lake or kosher salt)
1 tablespoon fresh ground black pepper
12 whole bay leaves
4 slices of stale bread (bread is optional,
but a darn good idea!)

Prep: Rub rib roast all over with the vodka. This begins to break down the fat, making the meat tender and very flavorful. Rub in the salt & pepper. Cut some small pockets evenly in the fat and slip in the bay leaves. Let prepped roast sit out at room temperature for 2 hours.

To roast: Heat oven to 425°. Put beef in roasting pan and roast for 30 minutes. Turn down heat to 325° and cook 12 to 15 minutes more per pound (for rare to medium rare). At this point, the juices will run slightly pink when you stick a skewer or fork into meat. When beef is cooked, it's very important to let it rest in a warm place (oven with the door open or on top of your stove) for 30 minutes. This allows the meat to soften and reabsorb its juices (if meat were cut now, while very hot, the juices would run out!). Place bread slices under the meat before carving, (enjoy delicious juice-soaked bread with your meal or while you make the sauce!).

Vodka Sauce: Pour drippings from roasting pan into a saucepan. Pour 1/2 cup of vodka into roasting pan and warm it (oven or on flame) to loosen remaining bits. Scrape into saucepan. Simmer all, reducing by half. Whisk in 1 cup natural/organic beef broth. Bring to boil, taste, whisk in salt & pepper as needed, and serve!

... Chef Dan Berman says, "I had the good fortune to work
... with Jeremiah Tower a number of times. He's a fantastic
... chef; everything one would think of and more. I've
... adapted his recipe and added a vodka sauce; it's simple
... for even inexperienced chefs and yet impressive enough
... to serve your guests for the holidays. This recipe will
... serve 5 to 7, but it's easy to adjust the quantities up or
... down to serve more or less. If you need help, just ask!"