

Chef from the Hood Recipes



Recipe:

Alton Brown's Standing
Prime Rib with Sage Jus!

3 days ahead: Remove butcher's paper from roast. Place roast upright onto a half sheet pan fitted with a rack - essential for drainage. Place dry towels loosely on top of roast. This will help to draw moisture away from the meat. Place into a refrigerator at approximately 50 to 60 percent humidity and between 34 and 38 degrees F. You can measure both with a refrigerator thermometer. Change the towels daily for 3 days.

Ingredients:

Prep Time: 35 minutes
Cook Time: 4 hours
Inactive Prep Time: 3 min.
Yield: 10 servings

1 standing rib roast,
(4-bone-in), preferably from the loin
end
Canola oil, to coat roast
Kosher salt & freshly ground black
pepper, (to cover entire roast)
1 cup water
1 cup red wine
4 fresh sage leaves

MA's Roasted Garlic Smashed Potatoes! Make ahead & bake later!

10 pounds russet potatoes
1 head fresh garlic
1 qt. buttermilk (more or less)
1 stick butter (plus extra)
1/2 tablespoon dried dill weed
1/2 tablespoon paprika
1/4 to 1/2 teaspoon cayenne
sea salt & black pepper
extra water, chicken broth
or milk for mashing
1/2 cup chopped chives

.. Cooking day: Place a 16-inch round azalea terra cotta planter into
.. a cold oven. Invert the planter to become a lid over a pizza stone
.. or the bottom (terra cotta saucer) of the planter. The oven should
.. be cold to start, to avoid any cracking in the terra cotta pieces.
.. Turn the oven to 250 degrees F.

.. Remove roast from refrigerator and rub with canola oil.
.. Remember to rub the bones with oil, as well. Once roast is
.. completely coated with oil cover roast with kosher salt, about half
.. a teaspoon per bone. Next, rub with freshly ground pepper to coat
.. surface. Place roast over a glass bake-ware dish slightly smaller
.. than the length of the roast. This will catch the drippings needed
.. for the sauce. Finally, place a probe thermometer into center of
.. roast and set for 118 degrees. Put roast and the bake-ware dish
.. onto the pizza stone or terra cotta saucer, cover with the terra
.. cotta pot, and return to oven. Turn oven down to 200 degrees F
.. and roast until internal temperature is achieved.

.. Remove the roast and turn oven up to 500 degrees F. Remove
.. the terra cotta lid and recover the roast with heavy-duty foil. Allow
.. roast to rest until an internal temperature of 130 degrees F. is
.. reached. Place roast back into the preheated 500 degree F oven
.. for about 10 minutes or until you've achieved your desired crust.
.. Remove and transfer roast to a cutting board. Keep covered with
.. foil until ready to serve.

.. To make Sage Jus: Degrease the juices in the glass baking pan.
.. Place pan over low heat and deglaze with 1 cup of water. Add
.. wine and reduce by half. Roll sage leaves in between your fingers
.. to release the flavors and aroma. Add to the sauce and cook for 1
.. minute. Strain and serve on the side.

.. Bake scrubbed potatoes and garlic at 400° until soft. Slit potatoes,
.. remove skins when cool. (Reserve for fried potato skins!) Peel
.. garlic. Mash cloves with fork. Melt butter. Add both to potatoes.
.. Add warm buttermilk, a cup at a time. Mash! Lumpy is good! Add
.. spices, S & P to taste. Add extra liquid if needed. Add chives last.
.. Transfer to baking casserole. Top with dabs of butter & a sprinkle
.. of paprika for color. Bake at 350° 'til hot (45 min +).

.. Love Pecan Pie? There's an excellent & very easy recipe on the
.. Karo corn syrup bottle. Store tested, it's the best! One customer
.. told me she doubles the pecans for an even nuttier pie!
.. Burke Webb, Fiesta Manager