

Standing Prime Rib Roast with Horseradish Crust

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1/2	cup	dijon mustard
1/4	cup	prepared horseradish
3/4	cup	dried bread crumbs
1	tablespoon	dried rosemary
6	cloves	garlic - minced
2	teaspoons	salt
2	teaspoons	freshly ground black pepper
1		6-8 lb standing prime rib roast (4 ribs) chine bone removed
1/2	cup	prepared horseradish
1/2	cup	sour cream

To make the crust, in a small bowl, mix together the mustard, 1/4 cup horseradish, bread crumbs, rosemary, garlic, salt, and pepper. Rub the mixture all over the meat and let stand for 15 minutes to 1 hour.

Preheat the oven to 350. Oil a roasting pan just large enough to hold the roast. Place the roast, fat side up, in the pan and roast until nicely browned, about 1 hour. Remove at 125 for rare or 130 for med rare. Transfer meat to a carving board and let rest, loosely tented in foil, for 10-12 minutes.

Whisk 1/2 cup horseradish and sour cream together in a small bowl. Carve the roast into thick or thin pieces and serve with the horseradish sauce.