

TIM FARMER'S COUNTRY KITCHEN

PRIME RIB ROAST

*5 pound top sirloin roast
Olive oil
Salt
Pepper
Garlic Powder
Grey Poupon mustard
Fresh Rosemary
Fresh Thyme*

*2 cups beef broth
1 cup red wine
Salt
Pepper
Garlic powder
Drippings from skillet*



Heat olive oil in skillet. Season roast with salt, pepper and garlic on both sides. Sear meat, fat side down first, until brown. Flip and brown meat on all sides. Remove meat from pan and place fat side up. Coat with Grey Poupon on all sides and sprinkle with rosemary and thyme. Heat oven to 325 degrees. Place meat on rack in roast pan. To bottom of roast pan add beef broth, wine, seasonings and drippings from skillet. Place in oven, uncovered for 1 hour. Remove from oven and cover and let sit for 15-20 minutes. Take liquid from bottom of pan to make au jus.

*1/2 teaspoon Better than bouillon
2 tablespoons red currant jelly
1 beef bouillon cube, crushed
Splash red wine*

Bring sauce to a boil and back down to a simmer until reduced and thickened.