

## Chef from the Hood Recipes



**Chef:**  
Mike Lombardi

**Restaurant:**  
Fiesta and Pacific Markets

**Recipe:**  
Prime Rib Roast

### Ingredients

**Here's how:** Buy 1/2 pound of prime rib per person. Preheat oven to 500°. Place roast in large roasting pan, rib bones up. Season with Kosher salt, fresh ground black pepper and (if you wish) a small bunch of fresh chopped rosemary. Sear roast in oven for 15 minutes. Lower heat to 350° and cook until internal temp reaches 130° (it will take a 4 pound roast about 1 hour and 15 minutes to get to medium rare). Let cooked roast rest before carving for about 10 minutes. Place a foil cover on it to keep it warm while it rests.

**To carve:** Put roast with ribs down on a cutting board and cut into thick or thin slices. For thin slices, cut meat off the ribs. For thick ones, cut between the ribs as necessary.

### To make fresh Sage Jus with Wine:

Degrease baking pan after roasting your prime rib by placing pan on low heat and adding 1 cup of water. Stir as the water heats, and scrape the flavorful bits off of the pan. Add 1 cup of red wine and some cracked black pepper and a bit of salt to taste. Continue to simmer and stir until liquid is reduced by half. Crush a small handful of fresh sage leaves in between your fingers to release flavors and aroma. Add to the sauce and cook 1 minute. Strain; serve sauce on the side with your prime rib.

... We sell ONLY USDA Choice or BETTER! Fiesta and Pacific Market butchers cut and wrap only the best meat available... No gimmicks! Taste the difference USDA CHOICE makes on your holiday table!

... Prime Rib is the KING of holiday meats, makes a wonderful and impressive centerpiece and is easier to cook and carve than you might realize!