

PRIME RIB ROAST, MEXICAN STYLE

(from Marcela Valladolid)

1 (4 rib) prime rib roast with ribs (9-10 pounds)

Salt as needed

1/4 cup Dijon mustard

2 tablespoons all-purpose flour

2 tablespoons soy sauce

2 tablespoons Worcestershire sauce

1/4 cup ground peppercorns, black or assorted types

1 tablespoon ground chile de Arbol

4 garlic cloves, smashed

2 tablespoons ground rosemary

Beef broth as needed

Heat oven to 400°F. Let roast stand for 1 hour at room temperature. Season the roast heavily with salt.

In a separate bowl, mix the rest of ingredients (up to rosemary) to form a paste. Rub all over prime rib roast.

Place prime rib roast on a roasting rack, add 2 cups beef broth to the roasting pan. Roast for about 30 minutes, until it is browned. Remove from oven, and reduce heat to 350°F. With aluminum foil, form a tent over the prime rib roast to cover it. Make sure the aluminum foil does not touch the prime rib, since it can damage its crust that it is forming. Return to oven and roast for 1 1/2 to 2 hours, until thermometer registers 110°F. Add broth to the pan while roasting if liquid begins to evaporate.

Remove from oven and let rest, uncovered, for at least 20 minutes before carving and pour pan drippings into a separate bowl, reserve and set aside for gravy. Internal temperature of meat should rise to 130°F for medium rare.