

# TheRecipeWorks - Prime Rib With Cabernet Jus

## Prime Rib With Cabernet Jus

Serves: 6-8

2 (750-ml) bottles Cabernet Sauvignon  
4 cups beef stock  
2 cups ruby Port  
3 large garlic cloves, peeled  
1 large shallot, peeled, halved  
2 bay leaves  
3 teaspoons dried thyme  
1 6-pound boneless prime rib beef roast  
4 large garlic cloves, pressed  
Fresh parsley sprigs

Combine first 6 ingredients and 1 teaspoon thyme in large nonaluminum saucepan. Boil until reduced to 2 cups, about 1 hour.

Preheat oven to 450F. Place beef, fat side up, in heavy 13x9x2-inch baking pan. Rub beef all over with pressed garlic and remaining 2 teaspoons thyme. Season beef generously with salt and pepper.

Roast 1 hour. Tent beef with foil.

Continue roasting until meat thermometer inserted into center registers 118F for rare, about 35 minutes.

Transfer to platter and let stand 20 minutes.

Pour off all fat from roasting pan. Place pan over medium-high heat. Add Cabernet mixture to pan and bring to boil, scraping up any browned bits. Season to taste with salt and pepper.

Pour jus into sauceboat. Garnish platter with parsley, if desired. Carve beef and serve, passing jus separately.