

# Prime Rib Roast with Thyme Jus

Prep Time: 40 mins

Cook Time: 60 mins

Difficulty: Medium

Servings: 4

Ideal for: Weber Kettle

## Ingredients

Prime Rib Roast, 4 points

Olive oil

Salt and pepper, to taste

2 cloves garlic, minced

2 sprigs of rosemary, finely chopped

## Thyme Jus

2 tablespoons olive oil

4 shallots, finely sliced

1 garlic clove, finely chopped

4 thyme sprigs

1 cup red wine

1 cup beef stock

50g butter

## Method:

### Step 1

Remove your roast from the refrigerator and let it stand at room temperature. Set up your kettle for indirect normal fire cooking method. Light the fire-lighters and move the charcoal baskets to the centre of the cooking grill over the flames.

### Step 2

While the kettle is lighting, in a small bowl combine the salt, pepper, garlic and rosemary. Lightly drizzle the olive oil over the roast and evenly coat and rub in the herb mixture.

### Step 3

Wrap the bones in foil (optional).

### Step 4

Approximately 35-40 minutes after lighting, all of the coals will be ashed over and ready for cooking. Separate the charcoal baskets using tongs. Place foil drip trays between the two fires- must be large enough to catch all of the drips. Place the cooking grill on the barbecue with the grill handles directly over the fires. Position the roast onto the cooking grill and close the lid, ensuring the air vents are open.

### Step 5

While the roast is cooking, make the thyme jus. On a stovetop or side burner heat the olive oil in a saucepan over low heat. Add the shallots and fry until golden. Add the garlic and thyme and continue to cook for a further 2 minutes. Add the red wine and beef stock, cook until the jus has reduced by two thirds. Once the jus has reduced, add the butter and stir until melted. Remove from the heat and leave to cool slightly. Strain through a sieve.

### Step 6

To determine the cooking time we recommend you use an internal meat thermometer. For a rare result the final temperature will be 60°C, medium rare 63°C, medium 71°C and well done 74°C. Keep in mind, once you remove the roast from the heat and allow it to rest the temperature will continue to rise 5-10°C.

### Step 7

Once your desired temperature has been reached, remove the prime rib roast from the kettle and leave to rest for 10-15 minutes.

### Step 8

Carve and serve with the thyme jus.

