

Blowtorch Prime Rib with Horseradish Mustard Sauce

Serves 10

Prime Rib recipe adapted from Thomas Keller's *Ad Hoc at Home*

- 1 four bone center-cut rib roast (7 – 8 lbs)
- Kosher Salt
- Black Pepper
- One badass propane blowtorch

Horseradish Mustard Sauce courtesy of Jim Fox, San Carlos, CA

- 2 egg yolks
- 3 Tb Dijon mustard
- 2 Tb cider vinegar
- 1 Tb water
- 1 Tb sugar
- ½ tsp salt
- 1 Tb butter
- 1 Tb cream-style horseradish (or more if you like it hotter)
- ½ cup whipping cream

Make the sauce – In the top of a double boiler (or a metal bowl on top of a pot of simmering water), beat the two egg yolks. Add the Dijon, vinegar, water, sugar, and salt. Cook – stirring constantly – until the ingredients thicken. Add the butter and the horseradish. Remove from the heat and cool. Whip the cream until stiff, then fold-in the chilled mustard mixture. Keep cool until you're ready to serve.

Cook the meat - Allow the roast to stand at room temperature for about 2 hours. Preheat oven to 275 degrees and position an oven rack in the lower part of the oven. Put the roast on a roasting rack. Light the blowtorch and hold it about an inch away from the meat, lightly browning it on all sides. Season generously with kosher salt and black pepper, and place in the oven. Cook until the meat reaches an internal temperature of 128 degrees, about 2 hours. Remove from the oven and allow to rest for at least 30 minutes. Carve the meat, sprinkle with sea salt, and serve.