



Palatable

Slow-Cooker Prime Rib Roast

Ingredients

- Beef Rib Roast
- ½ cup butter, softened
- 2 tablespoons finely chopped garlic
- 1 tablespoon finely chopped fresh thyme leaves
- 4 teaspoons salt
- 2 teaspoons pepper
- 1 cup Progresso™ beef-flavored broth (from 32-oz carton)
- 5 to 6 lb bone-in beef rib roast
- 1 tablespoon vegetable oil
- Creamy Horseradish Sauce
- 1 cup sour cream
- 2 tablespoons prepared horseradish
- 1 tablespoon chopped fresh chives
- 1 teaspoon Dijon mustard
- ¼ teaspoon pepper

Instructions

1. In small bowl, mix softened butter, garlic, thyme, salt and pepper. Set aside.
2. Spray 6-quart slow cooker insert with cooking spray. Pour beef-flavored broth into slow cooker. Rub beef roast all over with vegetable oil. Heat 12-inch skillet over medium-high heat. Cook 4 minutes on ribs side, then turn and cook 1 to 3 minutes each on other sides, until browned, holding roast upright in skillet with tongs if necessary.
3. Transfer to slow cooker, ribs side down. Rub butter mixture on top and sides of roast. Cover and cook on Low heat setting 3 to 5 hours or until desired temperature in center. For medium-rare, cook 3 hours 30 minutes to 4 hours, or until meat thermometer inserted in center reads 135°F. For medium, cook 4 hours 30 minutes to 5 hours, or until meat thermometer inserted in center reads 145°F. Transfer roast to cutting board. Cover roast loosely with foil; let stand 30 minutes before carving. Cut into slices.
4. Meanwhile, stir together Creamy Horseradish Sauce ingredients. Serve with roast.

Notes

Tips:

For an extra pretty presentation, top sliced roast with more fresh chives or thyme leaves.

You can make the Creamy Horseradish Sauce served alongside this dish up to two days in advance. Store covered in the refrigerator and give it a stir before serving.

Prime rib may be called standing rib roast, beef rib roast or prime rib roast, but all of these names refer to the same delicious cut of meat. This cut may be bought bone-in or boneless. This recipe calls for using a bone-in recipe, which adds flavor and helps keep the meat

moist.

It can be a little tricky to carve a bone-in prime rib roast, but if you go slowly, use a sharp knife and remember these tips, you'll be fine. First, once the meat is cool enough to handle, place on cutting board and carefully carve the bone away from the meat. Then, once the bone has been removed, turn the roast bone side down and cut slices evenly and toward the bone side of the roast.

This cut of meat is typically served medium rare, which means the inside will still be quite pink. Don't worry, as long as you follow the temperature instructions included in this recipe, your meat will be food safe. Keeping meat on the rare side brings out its rich, buttery flavor.

 Source : 