

# CHEF'S RECIPE OF THE WEEK

## Horseradish Crusted Prime Rib of Beef Au Jus with Yorkshire Pudding

Beef Recipe Suggestion  
Serves: 18

- 1 bone in prime rib beef roast
- 15 garlic cloves, smashed
- 1 cup grated fresh or prepared horseradish
- Leaves from 8 fresh rosemary sprigs
- 1 Bunch 4 fresh thyme sprigs
- 2 cup kosher salt
- 1 cup freshly ground black pepper
- 2 cup extra-virgin olive oil
- 2 cup dry white wine
- 1 tablespoon all-purpose flour
- 8 cups canned chicken or beef broth

1. Preheat the oven to 350 degrees F. 2. Lay the beef in a large roasting pan with the bone side down. (The ribs act as a natural roasting rack.) In a small bowl (or food processor) mash together the garlic, horseradish, rosemary, thyme, salt, pepper, and olive oil to make a paste. Massage the paste generously over the entire roast. Put the pan in the oven and roast the beef until the internal temperature of the meat registers 120 degrees F on an instant-read thermometer (medium-rare). Remove the beef to a carving board and let it rest for 40 minutes before carving. 3. Pour off some of the pan drippings and place pan on stovetop over medium-high heat. Add the white wine and bring to a simmer, scraping the bits on the bottom of the pan. Reduce the wine by half. Whisk in the flour, then add the broth and continue to cook, whisking until sauce thickens.



### Yorkshire Pudding Ingredients

- 2 cups unbleached flour
- 1/2 teaspoon salt
- 4 eggs, extra large
- 2 cups milk, Cold
- 1 cup fat from beef roast or Melted Butter
- 2 Tab Snipped Chives

You will need non-stick muffin tins to make 18 popovers. About 10 minutes before your roast is done or serving any other main course, combine flour and salt in a large bowl. Place eggs in a small bowl, beating well, and add milk. Beat well with a wire whisk. Quickly add wet ingredients to the dry ingredients, beating with whisk. Add Chives. Pre-heat baking tins in oven at 450 degrees. Spoon 1 tablespoon of hot fat or melted butter (be careful as fat may splatter) into each of the 18 cups of your muffin tins. Working quickly so muffin tins do not get too cold) fill each cup 2/3 full with batter. Place tins in a 450 degree oven for 15 minutes, then turn the oven down to 350 degrees and bake an additional 15-20 minutes. DO NOT OPEN OVEN UNTIL THEY HAVE BAKED AT LEAST A TOTAL OF 30 MINUTES or they will be pancakes instead of popped! They are done when they are medium brown.

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Sysco San Francisco Inc

510 226-3000

## Horseradish Crusted Prime Rib of Beef Au Jus

Serves - 18 for \$359.18

	Plate/Serving	Total	%
Price:	\$19.95	\$359.18	
Cost:	\$6.68	\$120.25	33.48
Profit:	\$13.27	\$238.93	66.52

SUPC	S	Description	Brand	Qty	Type	Unit Cost	Cost
6651020		GARLIC WHL PLD	SYS NAT	2.00	CP	\$0.27	\$0.53
9869330	S	HORSERADISH WHITE PRPD	BBRLCLS	1.00	CP	\$0.12	\$0.12
2005262		THYME FRESH HERB	SYS NAT	0.25	EA	\$1.86	\$0.47
2004844		ROSEMARY FRESH HERB	SYS NAT	0.10	EA	\$13.45	\$1.35
4345542	S	WINE COOKING SAUTERNE	SYS CLS	1.00	EA	\$0.02	\$0.02
5229273	S	SPICE PEPPER BLACK COARSE GRND	IMP/MCC	1.00	CP	\$0.79	\$0.79
6040760	S	SALT KOSHER	SYS CLS	2.00	CP	\$0.05	\$0.11
5846714		OIL OLIVE EXTRA VIRGIN ITALY	AREZZIO	2.00	CP	\$0.20	\$0.40
5568241		BROTH CHICKEN	SYS CLS	8.00	CP	\$0.07	\$0.54
5643594		BEEF RIBEYE L/O B/I CH ANGUS	BCH RSV	1.00	EA	\$115.92	\$115.92

## Yorkshire Pudding

Serves - 18 for \$25.00

	Plate/Serving	Total	%
Price:	\$1.39	\$25.00	
Cost:	\$0.06	\$1.01	4.04
Profit:	\$1.33	\$23.99	95.96

SUPC	S	Description	Brand	Qty	Type	Unit Cost
4014577		FLOUR H&R ALL PURPOSE	SYS CLS	2.00	CP	\$0.02
1297381		CHIVE FRESH	PACKER	2.00	TB	\$0.04
2105823		EGG SHELL LARGE GR AA USDA WHT	WHLFCLS	4.00	EA	\$0.17
2441269		MILK HOMOGENIZED	WHLFARM	2.00	CP	\$0.03
7485170		BUTTER SOLID USDA AA UNSLTD	WHLFARM	1.00	CP	\$0.14