

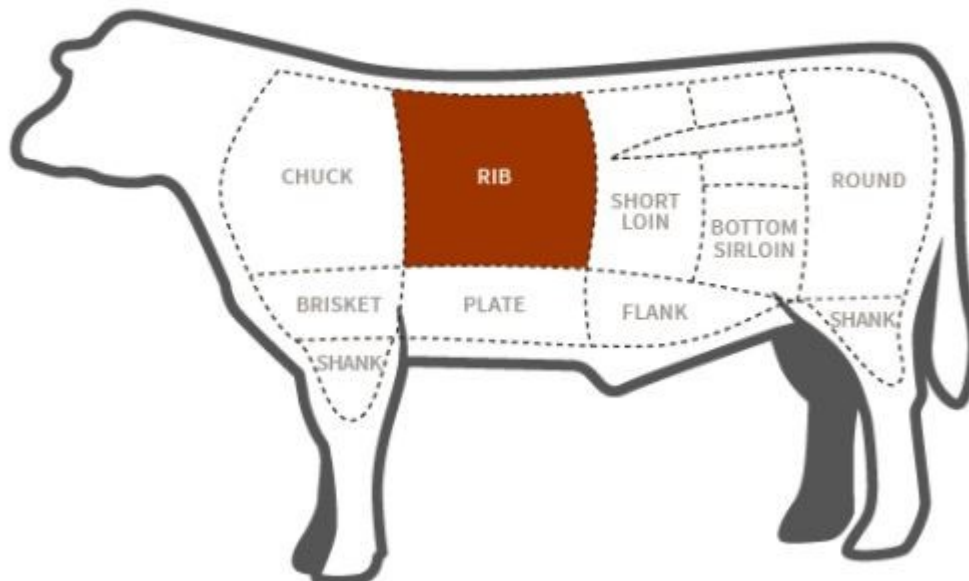


No matter how you spend your holidays this year, we hope it will be filled with peace, family and good friends. Thank you for supporting Gourmet Meat And Sausage Shop this year. You are the best part of our business and we look forward to all that 2018 will bring! We are taking orders for Prime Rib, Ham, Pork Roast, Lamb, and your holiday favorites. Stop by the shop or call our staff at 303-985-0126!

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## Did You Know?



## The History of Prime Rib. Did you know?

Prime Rib's exact origin and beginnings is unclear, although most historians agree roasts became popular during the Industrial Revolution in the United Kingdom, Australia, Ireland, Canada, New Zealand, and USA. Prime Rib was originally known as the "Standing Rib Roast".

As meat butchering standards improved in the late 19th century, more people were able to enjoy a hearty beef dinner. Various cuts of meat are more popular than others, but the Prime Rib section has been one of the long standing choices for beef connoisseurs. Those from British or Irish households will recognize a prime rib meal as a "Sunday Roast"

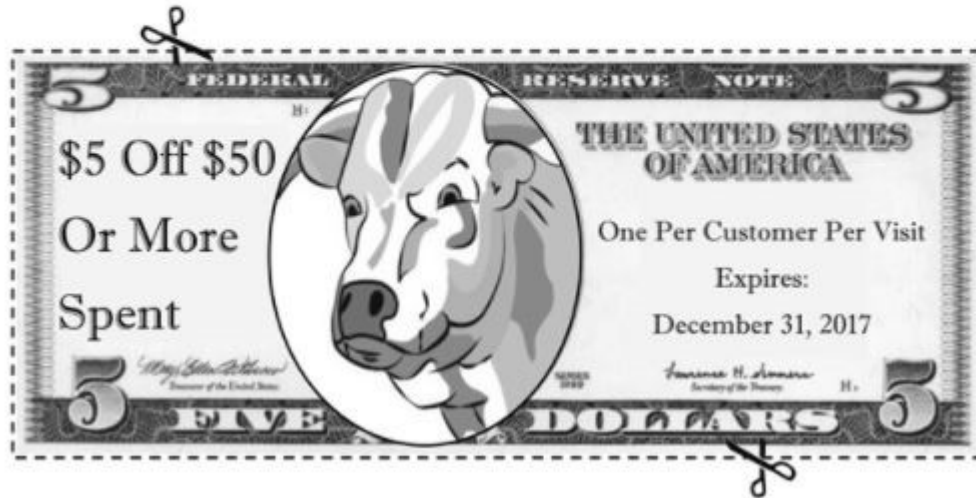
Some "Sunday Roasts" included other meats: pork, chicken, or lamb as accompaniments. This meal is commonly served with mashed or baked potatoes, Yorkshire Pudding, stuffing, vegetables, and gravy. Many families consider the Sunday Roast an important tradition, set aside for the afternoon after morning church services have concluded. Now, regardless of ethnic origin, many people set aside Sunday as "Family Dinner Night", a great way to bring everyone together.

Recipe Credit: [primeribdinner.com](http://primeribdinner.com)

Photo Credit: [porterandyork.com](http://porterandyork.com)

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## "Beef Bucks" Only For Newsletter Peeps!





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## Standing Rib With Horseradish Aioli



### STANDING ROAST INGREDIENTS:

- 5 lb Rib Roast Beef Roast
- 3 1/2 Tbsp Spicy Brown Mustard
- 1 Tbsp Ground Ginger
- 1 Tbsp Garlic Powder
- 1 Tbsp Onion Powder
- 1 Tbsp Ground Coriander
- 1 Tbsp Cumin
- Salt and Pepper to taste

### DIRECTIONS:

1. Allow prime rib to sit at room temperature for up to 1 hour.
2. Preheat oven to roast at 500 degrees.
3. Brush prime rib on all sides with mustard.
4. Sprinkle prime rib with spice mixture and press spices into mustard coating.
5. Sprinkle with salt and pepper.
6. Place prime rib onto a broiling pan, fat side up.
7. Roast at 500 for 15 minutes, then turn the temperature down to 350 and continue to roast. 15 minutes per pound yields rare, 20 minutes per pound yields medium, 25 minutes per pound yields well done.

Recipe Credit: primalpalate.com

Photo Credit: primalpalate.com

### **TIPS FOR CARVING A STANDING ROAST:**

Place roast, large side down, on carving board. Remove slice from the large end, so roast will stand firmly. Insert meat fork below top rib. Slice from outside of roast toward rib side.

After making several slices, cut along inner side of rib bone with tip of knife. As each slice is released, slide knife under and lift to plate.

### **HORSERADISH AIOLI INGREDIENTS:**

- 2 medium garlic cloves, grated or minced
- 1 teaspoon Dijon mustard
- 1 tablespoon fresh lemon juice
- 2 large egg yolks (room temperature)
- 1 teaspoon chopped fresh thyme leaves
- 1 cup avocado oil (or any neutral flavored oil such as canola oil)
- 3-4 tablespoons freshly grated horseradish
- Salt and white pepper to taste.

### **DIRECTIONS:**

1. Place the garlic, mustard, lemon juice, egg yolks and thyme in the bowl of a mini-food processor, or blender. Process until evenly combined, about 10 seconds.
  2. With the motor running, slowly add the olive oil in a thin stream until completely combined. This should take about 2 minutes so drizzle very slowly and make sure you don't add more than 1/4 cup in the first 30 seconds.
  3. Once you have a thickened sauce, stop the processor, taste and season with salt/pepper. Continue to pulse the ingredients until thoroughly mixed and to a thick consistency. Stop and scrape down the sides of the bowl with a rubber spatula, then pulse until all ingredients are evenly incorporated.
  4. Transfer the aioli to a jar or dish and add the grated horseradish, whisking until well combined.
  5. Let sit for at least 30 minutes before using. Refrigerate in a container with a tight fitting lid for up to one week.
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## Salt-Encrusted Prime Rib



### INGREDIENTS:

- 1 box (3 pounds) kosher salt (about 6 cups), divided
- 1 bone-in beef rib roast (6 to 8 pounds)
- 3 tablespoons Worcestershire sauce
- 2 tablespoons cracked black pepper
- 2 teaspoons garlic powder
- 1/2 cup water

### DIRECTIONS:

1. Preheat oven to 450°. Line a shallow roasting pan with heavy-duty foil. Place 3 cups salt on foil, spreading evenly to form a 1/2-in. layer.
2. Brush roast with Worcestershire sauce; sprinkle with pepper and garlic powder. Place roast on layer of salt, fat side up. In a small bowl, mix water and remaining salt (mixture should be just moist enough to pack). Beginning at the base of the roast, press salt mixture onto the sides and top of roast.
3. Roast 15 minutes. Reduce oven setting to 325°. Roast 2 to 2-1/4 hours or until a thermometer reaches 130° for medium-rare; 145° for medium. (Temperature of roast will continue to rise about 15° upon standing.) Let stand 20 minutes.
4. Remove and discard salt crust; brush away any remaining salt. Carve roast into slices. Yield: 10 servings.

Recipe Credit: [tasteofhome.com](http://tasteofhome.com)

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