

Nick Ranch

Grass Fed From Start to Finish
Healthier For You And Your Family

Nick Ranch LLC Wholesale Grass Fed Beef 13580 Avenales Ranch Road Santa Margarita, Ca 93453 805-438-4875 1-800-745-0056

POZO MOUNTAIN PRIME RIB ROAST

- Bring Grass Fed Prime Rib Roast to room temperature (takes about 2 hours).
- Preheat oven to 300 degrees.
- Rub the entire Roast with your favorite Extra Virgin Olive Oil.
- Season Roast with Sea Salt, Freshly Ground Black Pepper, Minced Fresh Garlic and Herbs of your choice.
- Place the seasoned Roast (fat side up) in a large Roasting Pan.
- Bake for approximately 20 minutes per pound (or until a meat thermometer registers 115-120 degrees for Rare, 125-130 degrees for Medium).
- Remove the Roast from the oven, tent loosely with foil & let rest about 15-20 minutes before carving and serving, the temperature will continue to rise while the Roast is resting.
- Serve with Homemade Beef Broth (pan juices added), sliced sweet onions and Lavender Horseradish Sauce, if desired.

Lavender Horseradish Dipping Sauce*

½ c. Mayonnaise

½ c. Sour Cream

¼ c. Chives, finely chopped

1 T. Horseradish, prepared, drained

1 t. Black Pepper, freshly ground

1 t. “Green Acres” Culinary Lavender, crushed

Mix mayo & sour cream together in a small bowl. Add chives, horseradish and the freshly ground pepper stirring well to incorporate thoroughly.

Measure a heaping teaspoon of Green Acres Culinary Lavender. Then using a mortar and pestle (or just in the palms of your hands) crush the lavender to allow the release of flavor. Place the crushed lavender into the mayo sour cream horseradish mixture and stir well. Refrigerate for at least an hour.

For best results, let refrigerate overnight. Stir before serving.

*Goes great as a dipping sauce with Nick Ranch Grass Fed Beef Satay or with a Nick Ranch Grass Fed Beef Prime Rib Roast.