

PRIME RIB ROULADE

PAIR WITH 2020 ESTATE CABERNET SAUVIGNON

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INGREDIENTS

Serves 4

Compound Butter

- 2 sticks unsalted butter, room temperature
- 1 ½ tablespoons chopped garlic cloves
- 1 ½ tablespoons chopped shallots
- Several sprigs of rosemary
- Several sprigs of thyme
- 1 tablespoon savory BBQ rub or salt & pepper

Roulade

- 2 pieces prime rib cap (trimmed)
- Salt & pepper or savory BBQ rub
- Butcher's twine
- ¼ cup cooked, crumbled bacon
- 3-4 ounces gorgonzola, goat cheese, or blue cheese
- Compound butter

INSTRUCTIONS

Compound Butter

Finely chop the garlic cloves, shallot, rosemary and thyme. In a bowl, mix garlic, shallots, and herbs with room-temperature butter and rub or salt and pepper. Whip until very soft and fluffy. Set aside.

Roulade

Preheat oven or smoker to 250° F. To prepare the prime rib cap, trim the fat cap of any fat and sinew (you may ask your butcher to do this for you). Whip your cheese of choice until soft. Spread cheese over ¾ of the prime rib cap, leaving a gap on only one end. Sprinkle crumbled bacon over cheese. Roll the cap, starting at the end where you spread the cheese, and ending with the area without cheese. Place the roll seam-side down on your work surface.

Tie with butcher's twine by sliding the twine under the end of the roll and knotting on top. Tie in 2-inch intervals. Season the outside of the roulade with BBQ rub of your choice, then coat the entire roast with compound butter.

Set a drip pan below the roast in your smoker or oven. Smoke or roast at 250° F until the internal temperature reaches 120–125° F for medium rare (about 1 ½ hours). If the exterior has not developed a thick enough bark when the ideal temperature is reached, rest roast for 45 minutes, increase smoker/oven temperature to 550° F, and sear until desired crust is formed (about 5 minutes). Rest for at least 20 minutes before carving into thick slices. Strain the juices from the drip pan and serve alongside.

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