

[B CELLARS
ENTRÉE]

Prime Rib Dip

with POTATO BUN and ROSEMARY AU JUS

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

Ingredients

YIELDS 10 PORTIONS



PRIME RIB

12lb prime rib roast
1 lb butter, soft
1/4 cup garlic
1/4 cup salt
2 Tbsp black pepper

Additional Ingredients
10 slices of gruyere cheese

POTATO BUNS

5 cups all purpose flour
1/2 cup riced potatoes
2 1/2 tsp dry active yeast
1 1/2 cup warm water
1/3 cup melted butter
1/4 cup sugar
1 tsp salt

ROSEMARY AU JUS

1 Qt beef stock
3 Tbsp picked rosemary
salt to taste

Pairing Insights



Chef Derick Kuntz's sliders are the most requested food item from guests at B Cellars. He took it the extra mile by adding prime rib and a sumptuous au jus for dipping. It reminds him of holiday leftovers and pairs perfectly with B Cellars Cabernet Sauvignon.



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Instructions

POTATO BUNS

Mix warm water with sugar and yeast
Let sit for 5 minutes. Stir in olive oil, then add flour
In a mixer, use dough hook to mix until dough forms and all ingredients pull away from the bowl
Cover with warm, wet cloth. Let proof for 30 minutes
Punch dough down and portion into 120 gram balls
Place onto a greased tray
Brush with olive oil and sprinkle with Maldon salt.
Bake at 350° for 8-10 minutes, turning once halfway through.

PRIME RIB

Mix softened butter, garlic, salt, and black pepper
Rub prime rib with butter mixture
Cook in oven at 450° for 20 minutes
Lower oven temperature to 325° and cook until internal temperature equals 120°, aprx 1-1.5 hours
Let rest before slicing

ROSEMARY AU JUS

Add beef stock and rosemary to sauce pot
Simmer until incorporated
Salt to taste
Strain before serving

ASSEMBLY

Slice prime rib thinly
Pile sliced prime rib generously on each bun
Serve with a side of rosemary aus jus for dipping