



Tomahawk Prime Rib w/Chanterelle Mushroom butter

Recipe by: David Rose

Ingredients:

- One 8 LB Tomahawk Prime Rib
- Chanterelle Mushroom butter (see recipe below)
- Kosher salt and pepper to taste

Chanterelle Mushroom Butter

Ingredients:

- 1 LB unsalted butter (room temperature)
- 2 shallots minced
- 8 oz sliced chanterelles
- 3 garlic cloves minced
- 2 tablespoons chopped Italian parsley
- 2 tablespoons extra virgin olive oil
- Salt and pepper to taste

Recipe:

- 1.) In a medium sized sauce pan add olive oil, and bring to medium high heat.
- 2.) Add shallots and garlic to pan, and sauté about 2 to 3 mins until fragrant and light caramelized.
- 3.) Add chanterelles to pan, add a pinch of salt and black pepper and continue to sauté until tender, and cooked thru about 6 to 8 mins; season to taste.
- 4.) Cool mushroom shallot mixture, once cool add to food processor, along with unsalted room temperature butter, chopped parsley and a pinch of salt and pepper.
- 5.) Blend until well incorporated, season to taste.
- 6.) Store butter in fridge until ready to use, then bring to room temperature.

Yields: about 1 LB of Chanterelle Mushroom butter

Tomahawk Prime Rib

Recipe:

- 1.) Generously season tomahawk prime rib with kosher salt and black pepper on all sides of the prime rib.
- 2.) Allow prime rib to come up to room temperature, allow to stand out for about 2 to 3 hours, depending on how big the prime rib is.
- 3.) Set *Big Green Egg* to 350 degrees indirect heat, and place a drip pan over the convEGGtor.
- 4.) Rub prime rib down with chanterelle butter, all over prime rib. Reserve about 1/3 of chanterelle butter.
- 5.) Place tomahawk prime rib in center of egg, insert meat probe or *Egg Genius* probe in the center thickest part of prime rib.
- 6.) Cook for about 2 hours, until internal temperature reads 125 degrees. **Rule of thumb about 15 minutes cook time per lb*

- 7.) Remove tomahawk prime rib from the egg, and lightly slather with remaining chanterelle butter. Lightly tent prime rib with aluminum foil and allow to rest for 30 to 45 mins.
- 8.) Once prime rib has rested, slice to desired thickness and portion sizes. Serve a portion of chanterelle butter on the side just in case. Enjoy!

Yields: 1 Tomahawk Bone In Prime Rib

Horseradish Sauce

Ingredients:

- 1 cup sour cream
- 1/2 cup mayo
- 4 tablespoons prepared horseradish
- 2 tablespoons fresh minced chives
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon Spanish paprika
- 1/4 teaspoon garlic powder
- 2 teaspoons apple cider vinegar

Recipe:

- 1.) Place all ingredients in bowl, and whisk. Serve on the side with Tomahawk Prime Rib