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COMMUNITY What's Cookin': Prime Rib Dinner Part 4

Today's recipe is the last one you need to make a great prime rib dinner. Gravy! Now, there is no gravy in the photo, as I'm sure you can see. That is because when we served this meal, we served the gravy in boats on the side. I think that makes a nicer presentation because then all the beautiful colours aren't covered up in a sea of sauce.

I saw some totally cute individual gravy boats once in a housewares store—I thought that was a great idea, so everyone could have their own little boat of gravy. However, the person who designed them has obviously never met my family before because the boats were tiny. They were more like a little canoe, when what we really needed was more tug boat size!

Anyhow, however you choose to serve it, make LOTS! There is never too much gravy. And there are so many things you can do with it afterwards if you have leftovers. Make hot beef sandwiches with gravy on top.



Lori Gysel &
Gerry Kentner

Make beef barley soup, make French onion soup or just eat leftovers with gravy!

If you can remember to save the potato water, it makes the best gravy, as it has so much flavour and it has some of the starches from the potatoes which help to thicken the gravy. However, you would not be the first person to be standing over the sink, draining the potatoes in a colander, only to realize way too late that all that goodness is going straight down the drain. If you didn't use potato water, beef stock would be great, or if worse comes to worst, just plain old tap water.

Have fun and keep cooking!

Email questions and comments to
whatscooking@theifp.ca

Beef Gravy

Ingredients:

- 1 tbsp butter
- 1 tbsp olive oil
- 1 onion, minced
- Handful mushrooms, cleaned and sliced
- Red wine
- Water from potatoes
- 2 tbsp all-purpose flour
- 2 tbsp Beef Bisto
- Cold water
- Pan drippings (fat skimmed off)
- Beef flavour concentrate



- salt and pepper

Method

Heat butter and oil in large pan. Add onion and mushrooms, cook over medium heat, stirring frequently, until well caramelized.

Deglaze pan with red wine, scraping any bits up off the bottom of pan. Add water from potatoes to desired volume. Bring to a boil.

Mix flour, bisto and cold water together, whisk into boiling gravy, stirring constantly until desired consistency is reached. Add pan drippings. Taste. Add beef flavour concentrate if needed. Strain if desired. Season with salt and pepper to taste.

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