



## MOCHA RUBBED PRIME RIB WITH PANCETTA, POMEGRANATE AND ROASTED BRUSSEL SPROUTS (SERVES 4) RECIPE BY CHEF HELEN GOELET TO BE PAIRED WITH THREE GRACES

### INGREDIENTS

- 6 lb bone-in prime rib roast
- 5 tbsp finely ground coffee (espresso grind is ideal but not necessary)
- 2 tbsp unsweetened cocoa powder
- 1 tbsp salt
- ½ tbsp freshly ground pepper
- 1 lb brussels sprouts, halved
- 1 fresh pomegranate, seeded (see instructions for easiest de-seeding method)
- 6 slices pancetta, cut into thin strips
- 2 tbsp olive oil
- Salt and pepper
- Balsamic reduction or vinegar

### INSTRUCTIONS

The beauty of roasted brussels sprouts is that if they burn, they only get better. In fact, don't be afraid to allow them to char as you continuously toss them in the oven. Crisp and slightly bitter is the goal here!

Combine your mocha seasoning in a bowl and mix thoroughly. Place your prime rib in a roasting pan and rub seasoning over the meat, ensuring to cover the entire roast. Set the roast rib-side down in the pan and rest for 30 minutes.

Preheat your oven to 450°. Roast the prime rib for 15 minutes before lowering the temperature to 325°. Cook for 1 ½ hours before checking the temperature with an internal thermometer. You want the thermometer to read 125° for a medium rare, so be patient. Once the meat reaches 125°, remove the prime rib from the oven and allow it to rest for 20 minutes. Whip off some of the mocha rub before carving.

Meanwhile, assemble your brussels sprouts in a bowl with oil, salt and pepper and toss until evenly coated. Spread the halved sprouts on a baking sheet.

Halve your pomegranate along the width of the fruit, keeping the flowered top intact. Hold one half of the pomegranate over a large bowl so that the seeds are facing the inside of the bowl. Using the back of a spoon, smack the exterior of the fruit. Don't be shy, the harder you hit the faster the seeds will fall. Repeat with the second half until all seeds are in your bowl.

When you pull the prime rib from the oven, bring the temperature of the oven up to 400° and place the brussels sprouts into the oven. After ten minutes, toss the brussels. When they begin to brown, add the pancetta and cook for another ten minutes or until the brussels sprouts are nicely crisped and the pancetta has begun to brown. Remove from the oven, sprinkle with balsamic and pomegranates. Serve alongside carved prime rib.