

Let's Talk Food

OLSON

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community on the back of his funeral bulletin.

Rick died March 14, 2013, but left a legacy of hospitality. While his family is no longer in the restaurant business, he taught his wife and both daughters cooking skills that will feed many for generations to come, Sue said.

"Now the rib recipe is secret ... and even I don't know how to do it," Sue said.

The following is, in Rick's own words, his recipe and thoughts about it:

Through the years, lots of people would ask for my prime rib recipe. We didn't give it out but some people did say they got it and cooked it at home and it was terrible. Some of the recipes sounded like the first grade turkey recipe. I would give some people a good idea how with a home oven and come pretty close. Hard to beat restaurant ovens made solely to



Rick Olson

cook prime rib.

So now that I have passed on, I will give everyone the recipe so I can rest in peace.

1. Buy good marbled rib roast. Both

grocery meat departments do a wonderful job. USDA choice or higher. Do not use no-roll.

2. Have an accurate meat thermometer, one that reads from 0-230 degrees. Remember this recipe is for home use, and is not Rick's prime rib but will be very close.

Take roast out of the fridge two hours before cooking and set on counter at room temp. I like to season with pepper and au jus mix from Battalion distribution. Buy two bags — goes great in gravies and soups too.

Preheat oven to 550 degrees. Place roast in oven and turn down to 350. For bone-in cook 19 mins/lb., boneless 13



The Spot Firehouse cook book.

mins/lb.

3. About 20-30 minutes before projected time done, check with meat thermometer — it may be getting close. For medium-rare cook to 140 degrees and take out. It will continue to cook for 15 mins with a tinfoil tent. Also the secret — when the meat is resting the juices are staying in the meat. So let it rest — very important. Cut and serve with au jus mix

made two to three times stronger than bag says. You want a strong broth.

Enjoy!

Trivia question: What year did Rick start serving prime rib? 1977

Over the next 27 years, he served approx. 640,000 orders of prime rib, in servings of 8 oz-36 oz.

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when gathered around the table

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