



Buffalo Prime Rib with Orange Balsamic Glaze

Before you begin roasting your buffalo, roughly calculate the total roasting time: Plan on about 16 minutes per pound once the oven temperature is reduced to 350°F (20 minutes per pound for beef), but start checking the temperature of either type of roast about 30 minutes before you think it will be done.

Active time: 40 min Start to finish: 5 1/4 hr (4 3/4 hr for beef)

(7- to 8-lb) bone-in buffalo prime rib roast or bone-in beef prime rib roast (sometimes called standing rib roast; 3 or 4 ribs), brought to room temperature (allow 1 hour)

4 1/2 to 5 cups water

Orange balsamic glaze

For jus

2/3 cup dry red wine

1/4 cup Madeira (preferably Sercial)

1 1/2 cups beef broth

Special equipment: a V-rack for roasting; a meat or instant-read thermometer

Cook roast:

Preheat oven to 450°F.

If using beef, trim all but a thin layer of fat from roast. Generously season buffalo or beef with salt and pepper. Roast buffalo, fat side up, on V-rack in a 17- by 12- by 2-inch flameproof roasting pan in middle of oven 15 minutes (use a 13- by 9- by 2-inch flameproof roasting pan for beef, which is taller and narrower than buffalo). Reduce oven temperature to 350°F and add 1/2 cup water to roasting pan, then continue to roast meat 30 minutes more. Brush meat with some of glaze and add 1/2 cup water to pan, then continue to roast, brushing with glaze and adding 1/2 cup water to pan every 15 minutes, until thermometer inserted into center of roast (do not touch bone) registers 125°F, 2 to 2 1/4 hours more (115°F for beef, 1 3/4 to 2 hours more). Transfer meat to a large platter and let stand, uncovered, 25 minutes. (Meat will continue to cook as it stands, reaching about 135°F for medium-rare buffalo or 130°F for medium-rare beef.) Make jus while meat stands:

If using buffalo, straddle roasting pan across 2 burners, then add red wine and Madeira and deglaze pan by boiling over moderately high heat, stirring and scraping up brown bits, 2 minutes. Add broth and boil until reduced to about 1 1/2 cups, about 3 minutes. (If using beef, pour pan juices into a 1-quart fat-separator pitcher or glass measure and skim off fat, then pour juices back into pan. Straddle roasting pan across 2 burners and deglaze pan by boiling juices over moderately high heat, stirring and scraping up brown bits, until reduced to about 2/3 cup, about 8 minutes. Add red wine and Madeira and boil until reduced to about 2/3 cup, 3 to 4 minutes. Add broth and boil until reduced to about 2 cups, about 6 minutes.)

Stir in any buffalo or beef juices accumulated on platter and season jus with salt, if necessary. Pour jus through a fine-mesh sieve into a gravy boat and keep warm, covered.

Carve roast and serve with jus.

Makes 8 servings.