



# Sous Vide Christmas Prime Rib Perfection

## The Heart of the Feast

Hello, my dear. Come sit. Let's talk about the star of the Christmas table. A beautiful rib roast. It feels like a big project, I know. But it is just a big piece of meat that wants to be tender.

We treat it with great care. We give it a good, long salt rub days before. This matters because the salt works its way deep inside. It makes every single bite taste just right. Do you have a special dish that makes your holiday feel complete?

## A Little Kitchen Magic

Now, our secret helper is the sous vide. It is a warm water bath. We put the sealed roast in there for a whole day. The gentle heat cooks it perfectly from edge to edge.

No dry spots. No guessing. I still laugh at that. The first time I used one, I kept checking it. But it just hummed along, doing its quiet work. *Fun fact: This gentle cooking method is how many fancy restaurants make meat so tender.*

## Why We Take Our Time

Why does this all matter? Love is not rushed. Good food is not rushed either. That long wait in the fridge with the salt? It builds flavor. The long, slow cook in the bath? It builds tenderness.

It turns a great piece of meat into a memory. The kind people talk about for years. “Remember that Christmas roast?” they will say. What is a food memory you hope to make this year?

## The Grand Finale

After its long bath, the roast needs a crispy coat. We give it a quick broil. This is the exciting part. Watch it closely. The fat gets bubbly and golden brown.

Doesn't that smell amazing? That sizzle is the sound of celebration. It makes the texture just perfect. A soft, tender inside with a deliciously crisp outside. My mouth is watering just thinking about it.

## Gathering at the Table

Finally, we carve. I let my grandson do this now. His careful slices make me so proud. We serve it warm, with all our favorite sides. The potatoes, the greens, the gravy.

See also [Frosted Spiced Carrot Cookie Bites](#)

This matters most. The food brings us together. We share stories and pass plates. We fill our bellies and our hearts. Tell me, what side dish on your table could never be missed?

## Ingredients:

Ingredient	Amount	Notes
first-cut beef standing rib roast	1 (7-pound, 3 bones)	Also called prime rib
Kosher salt	2 tablespoons (for initial rub)	Plus more for seasoning
Vegetable oil	1 tablespoon	For searing
Pepper	To taste	For seasoning before bagging





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# Instructions

**Step 1:** First, we free the roast from its bones. Use a sharp knife and follow the bone shapes. Save those bones! Now, make little cuts in the fat, like a tic-tac-toe board. Rub a whole lot of salt everywhere, even in the cuts. Put the meat back on the bones and let it rest in the fridge, uncovered, for a whole day. (This salt bath makes the flavor amazing.) Do you think salting it for a long time makes it juicier or drier? Share below!

**Step 2:** Get your sous vide machine ready. Fill a big pot with water. Set the temperature to 133 degrees. This part is easy. Just wait for the water to get warm and steady. I love how quiet the kitchen is now.

**Step 3:** Time to give our roast some color. Take the meat off the bones. Heat oil in a pan until it shimmers. Sear the roast on all sides, except the bone side. It should look beautifully brown. Let it cool on the bones for 10 minutes, then tie it back on. (Searing first keeps all the juices inside for the long bath.)

**Step 4:** Season the roast with pepper. Tuck it into a big freezer bag. Push out all the air you can. Gently lower it into the warm water. Clip the bag to the pot's side. Let it cook there for a long, long time. I still laugh at that one Christmas I forgot to clip the bag. What a funny sight that was!

See also [Raspberry Almond Christmas Torte Cookies](#)

**Step 5:** After its bath, we need one more crispy finish. Heat your oven's broiler. Place the roast on a rack, fat side up. Pat it dry. Crumple some foil under the ribs to tilt it. Broil it just until the top is golden and

crackly. Doesn't that smell amazing?

**Step 6:** The grand finale! Move the roast to a cutting board. You can thank the bones for their service and set them aside. Slice the meat into beautiful, thick pieces. Each slice will be perfectly pink and tender. Now, it's ready to make everyone at the table smile.

## Creative Twists

You can make this recipe your own. Try rubbing the roast with crushed rosemary and garlic before it goes in the bag. It smells like a winter forest. Or, add a few whole peppercorns and a bay leaf to the bag with the meat. The flavor gets into every bite. For a fun crust, mix mustard and breadcrumbs after the bath, before broiling. Which one would you try first? Comment below!

## Serving & Pairing Ideas

This roast deserves lovely friends on the plate. Creamy mashed potatoes are a must for catching the juices. Some simple roasted carrots with a bit of honey are sweet and nice. For a drink, a glass of rich red wine goes beautifully. For the kids, a sparkling apple cider feels just as festive. Which would you choose tonight?



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### Keeping Your Feast Fresh

Let's talk about leftovers. This roast makes wonderful next-day meals. Slice the cold meat for sandwiches. It's a real treat.

Store leftover slices in an airtight container. They will keep in the fridge for three days. You can also freeze slices for two months. Wrap them tightly in foil first. I once froze slices for my grandson's visit. He was thrilled to find them.

To reheat, use a low oven. 275 degrees is perfect. Warm the slices with a bit of broth. This keeps them juicy. Batch cooking this roast is smart. It gives you a head start on a busy week. Good planning makes holiday meals less stressful. **Have you ever tried storing it this way? Share below!**

See also Festive Broccoli Cheese Bake

### Simple Fixes for Common Hiccups

Sometimes cooking has little bumps. Here are easy fixes. First, the bag might float. Just clip it well to the pot's side. I remember when my bag tipped once. A simple clip solved it.

Second, the sear might not be even. Make sure your pan is very hot. Pat the meat dry first. This gives you a beautiful, crispy crust. A good sear locks in wonderful flavor.

Third, the slices may fall apart. Let the meat rest after broiling. Ten minutes makes a big difference. This lets the juices settle. You will get neat, perfect slices. Fixing small problems builds your cooking



confidence. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

**Q: Is this recipe gluten-free?**

A: Yes, it is. Just check your broth labels if you use any.

**Q: Can I make it ahead?**

A: Absolutely. Do the sous vide step a day early. Chill the roast. Then broil it just before serving.

**Q: What if I don't have kosher salt?**

A: Use half the amount of table salt. It works just fine.

**Q: Can I make a smaller roast?**

A: You can. Just reduce the salt rub and cooking time slightly.

**Q: Any optional tips?**

A: Try rubbing herbs on the meat before the salt. Rosemary is lovely.

\*Fun fact: The long, slow cook makes even an affordable roast taste expensive.\* **Which tip will you try first?**

## From My Kitchen to Yours

I hope you feel ready to try this special meal. It seems fancy but is quite simple. The slow cooking does all the work for you.

I love hearing your stories. Tell me about your family table. What dishes make your holidays bright? Your stories are my favorite thing to read.

**Have you tried this recipe?** Let me know how it went in your kitchen.

Happy cooking!

—Elowen Thorn.



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