



GARLIC & HERB PRIME RIB

Your family, friends or guests are going to fall in love with this beautiful piece of meat! Especially when a buttery, garlicky herb mixture cooks onto and into this meat, which creates a crispy golden crust on the outside, while the inside stays tender and juicy.

INGREDIENTS

- 6 pounds standing rib roast (4 bone rib roast)
- 4 tablespoons melted butter, (or olive oil)
- 6-8 large cloves garlic, minced or finely chopped
- 1 T fresh oregano, finely chopped (or 2 tsp dried)
- 1 T fresh parsley, finely chopped (or 2 tsp dried)
- 2 T fresh Thyme, finely chopped (or 1 tsp dried)
- 2 tsp fresh rosemary finely chopped (or 1 tsp dried)
- 1 T salt
- ½ T black pepper

INSTRUCTIONS

1. Preheat your oven to 450°F for at least 30 minutes while the prime rib comes to room temperature.
2. Mix together the butter, garlic, herbs, 1 tablespoon of salt and the pepper together in a small bowl until combined.
3. Place the roast in a cast iron skillet or roasting pan bone-side down. The bones create a natural roasting rack for the meat. Pour the garlic herb butter mixture over the meat, rubbing it into the flesh to coat it well and evenly.
4. Season with a little extra salt and pepper for added flavor.
5. Cook the roast for 30 minutes, then reduce the oven temperature to 375°F. Cover with foil and continue to cook the roast for 45 minutes (until your meat thermometer reads 110°F), for medium rare, This will give you a roast like the picture above. You can adjust your cooking time to your preference of doneness.
6. Once cooked to your liking, allow to rest for 20 minutes. The roast will continue to cook as the juices inside settle, raising the internal temperature to 130°F for a perfect medium-rare prime rib.



NOTES:

Doneness: cook the roast until your meat thermometer reads 110°F for rare or 120°F-130°F for medium. When cooked to your liking, remove the roast from the oven and let it rest for 20 minutes before carving. The roast will continue to cook as the juices settle.

When it comes time to cook your roast, it's best to buy a digital meat thermometer. Whether you use a removable stick thermometer or a probe that stays in the meat while it roasts, a meat thermometer provides complete accuracy and prevents overcooking.