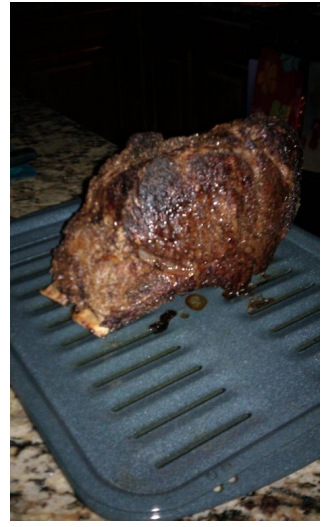
# Full Proof Rib Roast

## Description

Paula Deen recipe including House Seasoning



# Full Proof Rib Roast

## Summary

**Yield:** 10
**Source:** http://www.foodnetwork.com/recipes/paula-deen/foolproof-standing-rib-roast-recipe/index.html
**Prep Time:** 30 minutes
**Category:** Roasts
**Cuisine:** American
**Tags:** beef, roast, prime rib

## Ingredients

- 5 lbs Rib Roast
- 1 tbsp House Seasoning

## Instructions

Allow roast to stand at room temperature for at least 1 hour.

Preheat the oven to 375 degree F. Rub roast with House Seasoning; place roast on a rack in the pan with the rib side down and the fatty side up. Roast for 1 hour. Turn off oven. Leave roast in oven but do not open oven door for 3 hours. About 30 to 40 minutes before serving time, turn oven to 375 degrees F and reheat the roast. Important: Do not remove roast or re-open the oven door from time roast is put in until ready to serve.

House Seasoning:
1 cup salt
1/4 cup black pepper
1/4 cup garlic powder

# Full Proof Rib Roast

Mix ingredients together and store in an airtight container for up to 6 months.