

Perfect Prime Rib

Ingredients

- 1 Prime Rib Roast (Any size doesn't matter)
- 1/2 cup kosher salt
- 1/4 cup Rosemary
- 1/4 cup Horseradish Powder
- 1/4 cup garlic powder
- 1/8 cup Cracked Black Pepper

Instructions

1. Combine seasonings and rub onto roast
2. Let sit while oven preheats to 375 deg F
3. Place roast in roasting pan, fat side up, or bone side up
4. insert a meat thermometer in the middle of the reast but not touching any rib bones.
5. Bake for 45 minutes.
6. Turn off oven. DO NOT OPEN OVEN
7. One hour before serving, turn oven back on and bake for another 45 minutes.
8. Monitor meat thermometer until it reads:
130 Deg for rare
140 Deg for medium-rare
150 Deg for medium
9. Take rob out of oven. LET STAND FOR 15 MINUTES.
10. This is VERY IMPORTANT to allow the juices to distribute
11. Do not carve ahead of time either
12. Scrape off salt shell
- 13 Serve with au jus and horseradish sauce.



Summary

Yield: 1

Source: Recipezaar.com

Prep Time: 5 minutes

Category: Meats

Cuisine: American