

Prime Rib

Prep & Cook Time: 2.5 – 3 hours*
Serves: 1 lb. of bone-in roast per person

Prime rib roast
Kosher salt
Garlic powder
Celery salt
Black pepper
1 stick butter, melted



Directions:

Let the meat warm to room temperature before preparing.

Melt butter and coat the entire roast, especially the ends. Use all of the butter.

Mix garlic, celery salt, black pepper together. Thoroughly cover the roast, patting it into the meat.

Coat entire roast with salt – a lot of it! It provides the flavor and creates a crunchy crust.

Cook at 450° for 15 minutes to sear it.

Bake at 325° until it reaches an internal temperature of 130°. Use a meat thermometer to check the temperature. *A tied prime rib takes longer to cook.

After removing the roast from the oven, cover it with an aluminum foil tent and rest for 20 minutes before cutting.

Pro Tip:

After holidays like Christmas and Easter, grocery stores will usually mark down their prime rib significantly to try to sell it. This is a perfect time to stock up and freeze it until your next big event. Sadly, if it doesn't sell, it goes right in the dumpster due to food safety requirements. By being a bargain shopper, you can prevent all that unnecessary waste!

By Adam Johnson