



Prime Rib It's Easier Than You Think

Jacob · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

2 hrs 55 mins

Description

When I first tried cooking prime rib I was nervous it cost a lot of money and I didn't want to ruin it. Well, it turns out prime rib is easy, but it's essential to invest in a good thermometer. Serve with creamy horseradish if desired.

Ingredients

— 1 (5 pound) bone-in beef prime rib roast - 1 tablespoon olive oil - 2 teaspoons Montreal-style steak seasoning (such as McCormick) - 1 teaspoon chopped garlic - 1 teaspoon Italian seasoning - 1 teaspoon mustard powder

Instructions

1. Place roast
2. bone side down
3. in a roasting pan. Whisk olive oil
4. steak seasoning
5. garlic
6. Italian seasoning
7. and mustard powder together in a small bowl; spread over roast. Allow roast to come to room temperature
8. about 45 minutes. Preheat the oven to 450 degrees F (230 degrees C). Bake in the preheated oven for 20 minutes. Insert a meat thermometer in the thickest part of the roast away from the bone. Reduce oven temperature to 325 degrees F (165 degrees C). Continue cooking to your desired degree of doneness
9. or an internal temperature of 145 degrees F (65 degrees C) for medium is reached
10. about 1 1/2 to 2 hours. Remove from the oven
11. cover with a doubled sheet of aluminum foil
12. and allow to rest in a warm area 10 to 15 minutes before slicing. Cook's Note It's essential to have a good digital thermometer. You probably spent plenty on the meat itself. Save your investment and invest in a good quality thermometer with a probe and an alarm. By following the temperature rule
13. you can scale this recipe. Cut the bones off the bottom of the roast and serve separately or save for another time.