



RestaurantStyle Prime Rib Roast

Jacob · 29/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

8 hrs 10 mins

Description

Learn how long to cook prime rib with this rib roast recipe that took years to formulate It makes the most out of this cut of meat and is perfect for any special occasion

Ingredients

— - 1 (14 pound) roast-ready prime rib roast (ribs cut off and tied to roast) - aluminum foil - $\frac{3}{4}$ cup all-purpose flour - 2 teaspoons freshly ground black pepper - 2 teaspoons salt - 2 teaspoons paprika - 1 teaspoon onion powder - $\frac{1}{2}$ teaspoon garlic powder - $\frac{1}{4}$ teaspoon celery seed

Instructions

1. Remove rib roast from the refrigerator. Allow it to come to room temperature for about 3 hours
2. depending on its size. Preheat the oven to 425 degrees F (220 degrees C). Line a roasting pan with aluminum foil. Place rib roast onto the prepared roasting pan; blot with paper towels. Sift together flour
3. pepper
4. salt
5. paprika
6. onion powder
7. garlic powder
8. and celery seed into a bowl. Coat roast all over with flour mixture. Roast in the preheated oven until cooked to your desired degree of doneness
9. about 4 1/2 hours (20 minutes a pound) for medium-rare. An instant-read thermometer inserted into the center should read at least 120 degrees F (49 degrees C) for medium-rare
10. 130 degrees F (54 degrees C) for medium
11. or 140 degrees F (60 degrees C) for well-done. Cover roast with aluminum foil. Let rest on the counter in a warm spot for 30 minutes to 1 hour before slicing. Emma Crawford