



ReverseSear Prime Rib Roast

Savannah · 30/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

12 hrs 15 mins

Description

I've perfected this reversesear prime rib finally after years of experimenting with different cooking methods for a standing rib roast. We feature this for a special Christmas dinner every year. Drybrining the prime rib the day before roasting means every bite is flavorful and slowroasting at a low temperature followed by a highheat sear ensures a delicious mediumrare doneness throughout with a savory herb crust.

Ingredients

- - 1 (10 pound) bone-in standing rib roast - 2 tablespoons kosher salt - ½ cup butter
- softened - 3 tablespoons chopped fresh rosemary - 2 tablespoons chopped fresh thyme - ground black pepper to taste

Instructions

1. Season roast generously with kosher salt. Dotdash Meredith Food Studios Cover loosely with plastic wrap and refrigerate
2. 8 hours to overnight. Dotdash Meredith Food Studios Remove roast from the refrigerator and allow to come to room temperature. Preheat the oven to 200 degrees F (95 degrees C). Mix butter
3. rosemary
4. thyme
5. and black pepper together in a small bowl. Dotdash Meredith Food Studios Spread butter mixture over roast. Place roast in a large roasting pan. Dotdash Meredith Food Studios Bake roast in the preheated oven until internal temperature reaches 115 degrees F (46 degrees C) for medium-rare
6. about 3 1/2 hours. Remove from the oven and tent with aluminum foil; allow to rest
7. about 20 minutes. Meanwhile
8. increase the oven temperature to 500 degrees F (260 degrees C). Once the oven has come up to temperature
9. uncover rested roast and return it to the oven. Bake until well-browned
10. 6 to 10 minutes. Slice and serve. Dotdash Meredith Food Studios