



Easy Standing Rib Roast

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 45 mins

Description

This standing rib roast has a flavorsome garlic and black pepper crust that your guests will love. A delicious centerpiece for your holiday meal.

Ingredients

- 1 (4 pound) rib roast - 2 tablespoons olive oil
- or as needed - $\frac{1}{4}$ cup sea salt - 2 tablespoons freshly ground black pepper - 2 cloves garlic
- minced
- or more to taste

Instructions

1. Preheat the oven to 475 degrees F (245 degrees C). Set a rack inside a shallow roasting pan. Brush rib roast lightly with olive oil
2. then rub sea salt
3. pepper
4. and garlic all over. Place onto the rack with the fatty side facing up. Roast in the preheated oven until browned
5. about 30 minutes. Reduce the oven temperature to 325 degrees F (165 degrees C) and tent the pan with aluminum foil. Continue cooking until an instant-read thermometer inserted into the center of the rib roast registers 140 degrees (60 degrees C) for medium
6. about 1 hour (or 15 minutes per pound if your roast is a different size). Remove from the oven and let stand for 10 to 20 minutes
7. then remove the foil and carve.