



The Best Prime Rib Ever

Savannah · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

This is the best recipe for boneless prime rib I know Seasoned with a simple garlic and herb rub it cooks in about 90 minutes and the meat comes out oh so tender

Ingredients

- - 1 (4 pound) boneless prime rib roast - 2 tablespoons olive oil - 6 cloves garlic
- minced - 3 teaspoons salt - 3 teaspoons ground black pepper - 1 teaspoon dried thyme - 1 teaspoon dried rosemary

Instructions

1. Preheat the oven to 500 degrees F (260 degrees C). Place prime rib in a roasting pan
2. fat-side up. Blend olive oil
3. garlic
4. salt
5. pepper
6. thyme
7. and rosemary together in a food processor. Pour over the roast. Let sit at room temperature
8. about 15 minutes. Bake in the preheated oven for 20 minutes. Reduce oven temperature to 325 degrees F (165 degrees C). Cook until medium-rare or an instant-read thermometer reads at least 145 degrees F (63 degrees C)
9. 60 to 75 minutes more.