

Rosemary Dijon Prime Rib

Savannah · 30/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

This simple yet elegant mouthwatering prime rib recipe delivers a tender juicy roast every time Impress everyone at your table with this showstopper meal

Ingredients

- - 1 (5 pound) bone-in prime rib roast - 3 cloves garlic
- thinly sliced - salt to taste - ½ cup Dijon mustard
- or to taste - 3 sprigs fresh rosemary
- leaves stripped
- or more to taste

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Make small cuts over the surface of the roast. Fill cuts with garlic slices. Generously salt the entire roast. Spread a thin layer of Dijon mustard over the entire roast. Generously sprinkle mustard coating with rosemary leaves. Place roast
2. bone-side-down
3. in a roasting pan. Bake in the preheated oven for 30 minutes. Reduce oven temperature to 350 degrees F (175 degrees C). Place a meat thermometer in the thickest part of meat
4. not touching the bone. Cook to desired doneness
5. or until meat reaches 145 degrees F (65 degrees C) for medium
6. about 1 1/2 hours. Remove from the oven
7. cover with a doubled sheet of aluminum foil
8. and allow to rest in a warm area 10 to 15 minutes before slicing.