



Kim39s Prime Rib

Savannah · 30/09/2024



Prep Time

2 hrs 20 mins

Difficult

Medium

Servings

5

Description

For this prime rib injected with a delicious sauce mixture I use a 5 to 6 pound roast You can double or half the recipe depending on how many you are serving

Ingredients

— - 5 pounds rib roast - $\frac{1}{4}$ cup soy sauce - $\frac{1}{4}$ cup Worcestershire sauce - $\frac{1}{2}$ teaspoon garlic powder - onion salt - 1 tablespoon browning sauce - 1 $\frac{1}{2}$ cups water

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). In a medium bowl
2. combine soy sauce
3. Worcestershire sauce
4. garlic powder
5. onion salt
6. browning sauce
7. and water. Place roast in a roasting pan
8. ribs side down
9. and poke deep holes in roast with a knife. Pour marinade over roast. Using a baster
10. squirt marinade into the holes you created with a knife and over entire roast a few times. Bake for about 1 hour. (Note: Bake for 40 to 45 minutes for a smaller roast so that it does not dry out.) Remove roast from the oven and reduce the temperature in the oven to 200 degrees F (95 degrees C). When the oven has reached 200 degrees F (95 degrees C)
11. return roast to the oven and continue cooking for 18 to 22 minutes per pound
12. or until internal temperature reaches 145 degrees F (65 degrees C).