



Best Prime Rib Roast

Savannah · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

4 hrs 15 mins

Description

This very flavorful roast is appropriate for any special occasion The marinade in this recipe tenderizes the roast and the leftovers make fantastic sandwiches

Ingredients

— - 3 teaspoons grated fresh ginger root - ½ cup orange marmalade - 4 cloves garlic
— minced - 3 tablespoons soy sauce - 2 tablespoons brown sugar - ¼ teaspoon hot pepper sauce - 1
tablespoon mustard powder - 1 cup beer - 1 (8 pound) prime rib roast - ¼ cup olive oil - freshly ground black
pepper

Instructions

1. Mix together the ginger
2. marmalade
3. garlic
4. soy sauce
5. brown sugar
6. hot sauce
7. and mustard. Stir in the beer. Prick holes all over the roast with a 2 pronged fork. Pour marinade over roast. Cover
8. and refrigerate for at least 2 hours
9. basting at least twice. Preheat oven to 400 degrees F (200 degrees C). Place roast on a rack in a roasting pan. Pour about 1 cup of marinade into the roasting pan
10. and discard remaining marinade. Pour olive oil over roast
11. and season with freshly ground black pepper. Insert a roasting thermometer into the middle of the roast
12. making sure that the thermometer does not touch any bone. Cover roasting pan with aluminum foil
13. and seal edges tightly around pan. Cook roast for 1 hour in the preheated oven. After the first hour
14. remove the aluminum foil. Baste
15. reduce heat to 325 degrees F (165 degrees C)
16. and continue roasting for 1 more hour. The thermometer reading should be at least 140 degrees F (60 degrees C) for medium-rare
17. and 170 degrees F (76 degrees C) for well done. Remove roasting pan from oven
18. place aluminum foil over roast
19. and let rest for about 30 minutes before slicing.