

Brian39s Garlicky Prime Rib

Savannah · 30/09/2024



Prep Time

2 hrs 20 mins

Difficult

Medium

Servings

4 hrs 35 mins

Description

After getting tired of our standard prime rib recipe my moms old fave I decided to start experimenting with different tactics to cook a roast This is what I ended up with the pan juices alone are worth giving it a try and the roast isnt too shabby either Serve with garlic mashed potatoes and steamed green beans with slivered almonds

Ingredients

- - 1 envelope dry onion soup mix - 4 cloves garlic
- minced - 3 tablespoons soy sauce - 2 tablespoons maple syrup - 1 ½ teaspoons Worcestershire sauce - 1 ½ teaspoons bacon drippings - 1 tablespoon mustard powder - ¼ teaspoon hot sauce - 1 cup amber or dark beer - 1 (5 pound) prime rib roast - 2 cloves garlic
- cut into slivers - ¼ cup olive oil - salt and ground black pepper to taste

Instructions

1. To make marinade
2. mix the onion soup
3. 4 minced cloves of garlic
4. soy sauce
5. maple syrup
6. Worcestershire sauce
7. bacon drippings
8. mustard powder
9. and hot sauce together in a bowl; stir in the amber beer. Cut small slits into the prime rib roast and push slivers of garlic into the slits until slivers are not visible. Place the roast into a large resealable plastic bag
10. pour in the marinade
11. and refrigerate for 1 hour. Remove from refrigerator and allow roast to marinate in the bag at room temperature for an additional hour. Preheat oven to 400 degrees F (200 degrees C). Place a rack into a roasting pan. Remove roast from the marinade and place onto the rack in the roasting pan. Pour the marinade all over the roast
12. and allow to drip into the pan. Rub the olive oil thoroughly over the roast
13. season with salt and black pepper
14. and place a large sheet of aluminum foil over the meat. Seal the aluminum foil to the edges of the roasting pan. Bake the roast for 1 hour. Remove the aluminum foil
15. and baste the meat with the pan juices. Return the uncovered pan to the oven and continue roasting until the meat is browned and an instant-read meat thermometer inserted into the thickest part
16. not touching bone
17. reads 130 to 135 degrees F (54 to 57 degrees C) for medium-rare
18. about 1 more hour. Remove the roast from the oven
19. cover with a tent of aluminum foil
20. and allow to rest for 20 to 30 minutes before carving. As the meat rests
21. temperature will rise about 10 degrees to 140 to 145 degrees F (60 to 65 degrees C). Cook's Note Substitute vegetable oil for bacon drippings
22. if desired.