



Garlic Prime Rib

Oscar · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

2 hrs 50 mins

Description

A tasty prime rib marinade made with olive oil garlic and thyme I was trusted with this recipe but I cant keep it to myself

Ingredients

- - 1 (10 pound) prime rib roast - 10 cloves garlic
- minced - 2 tablespoons olive oil - 2 teaspoons salt - 2 teaspoons ground black pepper - 2 teaspoons dried thyme

Instructions

1. Gather all ingredients for marinade. Dotdash Meredith Food Studios Mix garlic
2. olive oil
3. salt
4. pepper
5. and thyme together in a small bowl. Dotdash Meredith Food Studios Place roast in a roasting pan with the fatty side up. Spread mixture over the top of roast; let roast sit out until it is at room temperature
6. no longer than 1 hour. Dotdash Meredith Food Studios Preheat the oven to 500 degrees F (260 degrees C). Bake roast in the preheated oven for 30 minutes; reduce the temperature to 325 degrees F (165 degrees C)
7. and continue roasting for an additional 60 to 75 minutes. The internal temperature of the roast should be at 135 degrees F (57 degrees C) for medium rare. Dotdash Meredith Food Studios Allow roast to rest for 10 or 15 minutes before carving so the meat can retain its juices. Dotdash Meredith Food Studios Editor's Note Refer to our guide to buy the best garlic press for your kitchen
8. and make cooking all your favorite recipes easier.