

Standing Prime Rib Recipe

Ingredients:

11 ½ lb USDA prime rib (4 ribs)
2-3 TBS kosher salt
2-3 TBS pepper
1-2 TBS garlic salt

Directions:

I seasoned the meet with kosher salt, pepper and garlic salt and put it in the fridge uncovered for 3 days. Do not skimp on the seasoning .The third day I let the roast come to room temperature for 4 hours. I then put the roast on the bottom rack in a cold oven and turned the heat to 250 degrees. The internal temperature of the roast was 118 degrees after 3 hours in the oven. I turned the oven off and let the roast sit in the oven for 3 hours. When I took the roast out the oven the internal temperature of the meat read 130 degrees. My husband cut the bones off which we reheated a couple days later in a 500 degree oven.The meat was perfect

I made gravy from the juices and some beef stock. I served the roast with mashed potatoes, red cabbage and horseradish sauce.

Guten Appetit!

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