

Prime Rib

Read all instructions before starting this recipe. You may buy some items at the store, just as: prime rib, olive oil, salt, pepper, digital meat thermometer, horseradish, clear wrap, foil, small metal rack, roasting pan, and cutting board).

This recipe is so good that you will slap your mother's hand if she tries to get a piece of this prime rib.

Order:

Buy Prime Rib

Pre-prepare Prime Rib – over night (minimum) or up to 1-3 days.

Cook Prime Rib

Buy Prime Rib – Small prime (2-3 bones), Medium prime rib (4-5 bones), Large prime rib (6 or more bones). As a rule, 1 bone per person is plenty. I usually have the butcher cut the rib bones off and put the bones on using a string. This will provide for flavor while cooking. Cut the string and remove bones before serving.

Pre-prepare Prime Rib

1. Prepare the Prime: Rub meat with olive oil. Mix course ground pepper and salt together. Generously coat the meat; patting the mix in. Note – you can put the pepper on the meat first followed by the salt. Note - this process makes the prime rib and you should be generous in applying the salt and pepper.
2. Place Prime Rib in roasting pan and cover with a clear wrap. Put Prime Rib in refrigerator and let it cure overnight.

Cook Prime Rib

Note, a **digital meat thermometer** is used here for best results. This is most likely plastic and should NOT be kept in the prime rib. This provides for instant internal temperature read-out.

3. Prior to cooking, let Prime Rib set out and get to room temperature. Throw away the clear wrap before cooking.
4. Pre-heat large, roasting pan in a 550 degree oven.
5. Place rib in heavy roasting pan (rib fat side up) and in oven and roast until brown, about 20 - 30 minutes.
6. Turn oven down to 325 degrees, cover the meat with foil to prevent burning and roast for 2-3 hours, depending on weight of the prime rib. Place the foil covered prime rib on a metal rack in the roasting pan. Check the temperature after the first hour for a small/medium rib and hour and one half for a large rib. You don't want to over cook the prime rib. Checking the internal temperature is the key action item in this process.

7. Note - For a prime rib (2-6 bones), I cook until 120 degrees. After resting the center is perfect Medium Rare (130 degrees).
8. Once the prime rib is at the desired temperature take it out of the oven and let meat rest on a cutting board for 15-20 minutes before slicing. Note- keep meat in the foil until ready to slice. Note – the meat will cook about 10 more degrees while resting.

Serve with drippings and horseradish on the side.

Mike