

THE PERFECT PRIME RIB

(Bone in or bone out)
Recipe from @WyldGourmet

INGREDIENTS:

- 1 Felton Angus Beef prime rib roast bone in or bone out
- 2 Tbsp kosher salt
- 2 tsp white pepper
- 1 Tbsp crushed fresh garlic
- 1 Tbsp fresh thyme
- 1 Tbsp fresh sage
- 1 Tbsp fresh parsley
- 2 tsp fresh rosemary
- ½ stick of butter at room temperature



DIRECTIONS:

1. Finely chop all your fresh herbs and spices together and mix with the butter to make a nice paste. Rub your roast with this entirely. Preheat your oven to 500F and place your roast in a heavy roasting pan uncovered in the center of the oven for 5 minutes per pound. (5 pounds x 5 minutes = 25 minutes at 500F)
2. Set your timer. When the timer goes off DO NOT open the oven, just turn it off completely and leave your prime rib in for 2 more hours. You will hear it and smell it cooking still.....DO NOT OPEN THE OVEN. Set it and forget it until your timer goes off again in 2 hours. This will bring your prime rib, bone in or bone out to 125-130 internal temperature. At this time you will have a rare roast. The resting time of ½ hour tented with aluminum foil will bring it up to 135 for a medium rare roast. If you want a medium or more well done roast. Insert your internal thermometer at the end of the 2 hours and turn the oven back up to 275F. Monitor your internal thermometer for your desired doneness. At 135F remove and rest tented with aluminum for ½ hour this will bring it up to 140-145 for a medium done roast. Or for a well done roast pull it at 145F and let rest for ½ hour. No need to tent for the well done, just let it rest to keep those juices in.
3. If your oven doesn't go as high as 500F. Pre-heat to 400F and cook 8 minutes per pound. At this time insert your internal thermometer and turn down the oven to 300F. Monitor your prime rib temperature every 15 minutes to half hour and at 125F pull it for a rare prime rib. At 130F pull and tent with foil ½ hour for 135 internal and medium rare. For a medium done roast pull at 140F and tent ½ hour for 145F internal and for well done pull it at 145 and let it rest. It will be well done and resting will keep your juices internal.
4. Slice against the grain and serve to your desired thickness with your favorite sides and be sure to put the au jus from the roasting pan into a bowl so you can ladle it over your beautiful piece of prime rib.



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