

PRIME STANDING RIB ROAST



Prep Time

25 min

Inactive Prep Time

Overnight
in fridge

Cook Time

2-3 hrs

Level

Easy

Servings

Depends on
roast size

Ingredients

Standing Rib Roast (the bigger the size, make more of the rub)

Olive Oil

Kosher Salt

Black Pepper

Peeled Fresh Garlic - 5 cloves

Fresh Basil - 1 bunch

Fresh Thyme - 3 to 4 sprigs

Fresh Rosemary - 2 sprigs

We recommend that you use fresh herbs and not dry or frozen off the shelf. The amount of the herb and garlic rub will depend on the size of the roast. Make more than you think you need as opposed to have less than you need.

Prep

1. Rinse and pat the roast dry (do not untie the roast).
2. Coarse chop the garlic, basil, thyme & rosemary.
3. Criss cross two long sheets of plastic wrap (Saran wrap) and center the roast at the cross point with bones down.
4. Sprinkle the roast with salt and pepper to desired amount. In a bowl, mix olive oil, chopped herbs and garlic until uniform.
5. Coat the roast with the rub ensuring the top and the eye of the rib is nicely covered.
6. Wrap the plastic wrap tightly around the roast, and refrigerate overnight.

Cook *Please have a meat thermometer before attempting to cook - do not waste a good rib roast without one*

1. Remove the roast from the refrigerator, and let stand at least 30 minutes before cook time, but no more than 1 hour.
2. Heat the oven to 350° F.
3. Remove plastic wrap and place roast bone side down on a roasting rack.
4. Place roast in the oven, and cook at 350° F throughout the cooking time.
5. Cook (depending on the size) for about 2.5 - 3 hours. If you prefer the roast medium, remove the roast when the thermometer reads 135° F. For well done, leave inside until reading is 155° F. (Meat continues to cook even after you remove it from the oven. Let stand for 15 minutes)