

PRIME RIB ROAST WITH GARLIC HERB CRUST

Servings: 12

Prep Time: 15 minutes

Cook Time: 2 hours

This show-stopping prime rib roast will fill your house with the aroma of garlic and herbs. Serve this magnificent main dish with traditional mashed potatoes and sautéed green beans.

Ingredients

1 (8-pound) prime rib roast

3 garlic cloves, minced

10 sprigs thyme, stems removed, chopped

10 sprigs rosemary, stems removed, chopped

1 tablespoon parsley, chopped

Salt, to taste

Freshly ground black pepper, to taste

2 teaspoons paprika

1/4 cup olive oil

Directions

Preheat oven to 425 degrees. Place prime rib roast on a rack in a roasting pan. Let roast sit out at room temperature for 30 minutes to warm slightly.

Meanwhile, in a small bowl, combine garlic, thyme, rosemary, parsley, salt, pepper, paprika, and olive oil. Rub mixture over surface of roast. Place in oven and cook about 2 hours, or until an internal thermometer reads 125 degrees. Remove roast from oven, cover with foil, and let stand for 15 minutes before slicing.

NOTE: The internal temperature indicated is for medium rare meat. For medium, cook until thermometer reads 140 degrees.

CAREY PALENCHAR

Culinary Professional

www.CAREYPALENCHAR.com