



Naturally Raised. Naturally Delicious.
JODI'S PRIME RIB

Ingredients

1 Prime Rib Roast
Olive Oil
Garlic Pepper
Fresh Garlic
Course Salt

Jodi's Notes

Invest in a good meat thermometer as internal temp, not time, is the best test of doneness.

We prefer our prime rib rare to medium rare. After much trial and error, I now take my roast out when it reaches 112-115 F as it will continue to cook while covered (about 5-10 degrees).

Convection ovens cook much quicker so check the temperature often.

Directions

1. The night before you plan to cook your prime rib roast, coat the roast in olive oil, garlic pepper, and fresh garlic. Use salt sparingly, if at all, as it dries out during cooking.
2. Remove prime rib roast from refrigerator and bring to room temperature before cooking (1-3 hours depending on the size of your prime rib roast.)
3. Preheat your oven to 400° F.
4. Place prime rib roast in a roasting pan, fat side up. If you are cooking a boneless prime rib, place fat side up on a rack inside the roasting pan.
5. Place the prime rib, uncovered, into the oven and sear for 15 minutes. Reduce heat to 325° F and continue cooking prime rib roast.
6. Check the temperature of your roast frequently to ensure it doesn't over cook.
7. When the prime rib roast has reached your desired temperature, remove and cover tightly; let stand for 15 minutes.

Jodi's Process **Remove Roast From Fridge:** 7:30/8:00am **Begin Cooking:** 10:30am **Serve Prime Rib:** 12:30/1:00pm



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