

Harris Ranch Holiday Prime Rib Roast

Ingredients:

9–10 lb. Harris Ranch prime rib roast (4-bone)
2 tbs. minced fresh garlic
2 tbs. crushed black pepper
1/2 cup course salt (sea salt or Kosher)
1/2 cup fresh chopped rosemary

Preparation:

Preheat oven to 350°. Mix above ingredients and coat top of prime rib evenly (under cap). Place beef roast (fat side up) on roasting rack or shallow roasting pan to catch juices. Roast in oven until meat thermometer reads five degrees below desired doneness; (135° for rare, 140° for medium rare, 155° for medium). Allow roast to stand for 15 to 20 minutes before slicing. During standing time, the temperature will continue to rise (about 5°) and reach the desired doneness. Slice to desired thickness and serve with au jus and horseradish. Serves 8–10.