



## Majestic Prime Rib Roast

“The only prime rib recipe you will need”

**4 INGREDIENTS**

**3-4 HOURS COOK TIME**

Would you like to wow your friends and family with easiest prime rib recipe? If so check this one out that my family and I have been making for more than 20 years. And yes it is that easy. Make sure to purchase a great piece of roast. I love checking out farmers markets for amazing cuts of meat. Don't forget to pull out meat a bit earlier as it will continue cooking for a little bit longer. Yum!

### Ingredients:

- |                  |                            |
|------------------|----------------------------|
| <b>1</b>         | Beef rib roast (3-4 bones) |
| <b>3-4</b>       | Garlic cloves              |
| <b>2-4 twigs</b> | rosemary                   |
| <b>To taste</b>  | Salt and pepper            |

### Directions:

- 1** Preheat oven to 450 degrees.
- 2** Thinly slice garlic cloves.
- 3** With tip of pairing knife, make small slits all over the roast and insert garlic slivers.
- 4** Rub the roast with salt and pepper
- 5** Place on a rack and put rosemary around and on top of meat
- 6** Roast for 25 mins at 450 degrees
- 7** Reduce oven to 350 degrees and roast the meat until an instant read thermometer registers 125 - 130 for medium rare (1.5 - 2 hours depending on size of meat).
- 8** Let the meat sit for 15-20 mins till temp reads 135 - 140
- 9** Carve it and enjoy!