



King Prime Rib

INGREDIENTS

5-pound Pine Street Market Prime Rib Roast garnished with rosemary and fresh garlic
Kosher Salt & Freshly Ground Pepper

PREPARATION

- Step 1* To ensure even cooking, it is important that you allow the Prime Rib Roast to sit at room temperature for 30 minutes per pound (approx. 2.5 hrs). We recommend placing the Prime Rib Roast in the vacuum seal bag on a large plate or bowl for 1.5 hrs. After 1.5 hrs, remove the Prime Rib Roast from the bag and place it bone-side down in a roasting pan. Season the meat generously with kosher salt and pepper. Allow the seasoned meat to sit at room temperature for another hour.
- Step 2* Preheat the oven to 425°.
- Step 3* When the oven reaches 425°F, place the roasting pan holding the Prime Rib Roast in the oven and roast for 45 minutes. Do not be alarmed if the oven gets smoky. This is normal as fat melts and the crust begins to form – it is well worth the drama. Turn the heat down to 325°F and roast until the internal temperature reaches 120°F.
- Step 4* Carefully, remove the pan from the oven and transfer the Prime Rib Roast to a large platter or cutting board (we recommend using a cutting board that has a lip to catch the juices). Allow the roast to rest for 20-30 minutes.
- Step 5* Cut the twine and remove the Prime Rib Roast from the rack of bones. Slice & Serve!

Serving suggestion: Our favorite accompaniment is 3 parts low fat Greek yogurt to 1 part freshly grated horseradish, by volume.

www.pinestreetmarket.com

©2018, Pine Street Market