



## Prime Rib Roast

“Low and Slow” is key to the perfect Prime Rib roast. First start by salting the roast and letting it dry age uncovered in the refrigerator for at least a full 24 hours or up to 4 days. The longer the roast can dry age this way the better. The salt enhances the beefy flavor while dissolving some of the proteins, yielding a buttery-tender roast. We like to serve this roast with our horseradish cream sauce (see website for recipe).

Yield: 6 to 8 servings

### Ingredients:

- 1 (7 lb.) Prime rib roast, bone in with roast cut from the bones and reserved
- 2 tablespoons Kosher salt and fresh ground black pepper
- 2 teaspoons vegetable oil (enough to coat the skillet for searing)
- Butchers twine
- Flake salt to finish

### Directions:

1. If the butcher has not already cut the bones from the roast, use a sharp knife and run it down the length of the bones, following the contours as closely as possible until the meat is separated.
2. Using a sharp knife cut a one inch crosshatch pattern in the fat cap of the roast. Rub the Kosher over the entire roast and into the slits. Loosely place the meat back on the bones, transferring to a large plate or a rimmed backing sheet with a rack and placing into refrigerator uncovered for at least 1 day or up to 4 days.
3. Remove meat from refrigerator 1 hour prior to preparing for the oven, allowing the meat to come to room temperature.
4. Preheat oven to 170° (This is typically the lowest setting for most ovens)
5. Heat oil in a large skillet over high heat until just smoking. Sear sides and top of roast but not the portion that will rest on the bones as you want to flavor from the bones to come through to the meat. Place the meat back on the ribs/bones and let cool, approximately 10 minutes. Once cool enough to handle, tie the meat to the bones between the ribs. Transfer roast, fat side up, to a wire rack set in rimmed baking sheet and season with fresh ground pepper.
6. Place roast in oven and roast until internal temperature reaches 120°, approximately 3 to 4 hours.
7. Turn oven off; leaving the roast in the oven with the door closed until the internal temperature reaches desired doneness: rare 125°; medium-rare 135°; medium 145°, approximately 30 minutes to 1 hour.
8. Remove from oven (leaving on the rack) and tent loosely with aluminum foil and let rest for a good hour.
9. Prior to serving, turn broiler to high. Remove foil from roast and form a ball with the foil and place under the bones to elevate the fat cap. Place approximately 8 inches from the broiler element and broil until top of roast is well browned and crisp, approximately 5 minutes.
10. Transfer to carving board; cut twine and remove roast from ribs. Slice meat into  $\frac{3}{4}$  inch thick slices. Season with flake salt to taste, and serve.