



Holiday Prime Rib Roast

Harris Ranch prime rib roast
(bone-in or boneless)
2 tbsp. minced fresh garlic

2 tbsp. crushed black pepper
½ cup coarse salt (Kosher or sea salt)
½ cup fresh chopped rosemary

1. Preheat oven to 350° F.
2. Mix above ingredients and coat top of prime rib evenly.
3. Place beef roast (fat side up) on roasting rack or shallow roasting pan to catch juices.
4. Roast uncovered in oven approximately 12 minutes per pound or until meat thermometer reads five degrees below desired doneness; 135° for rare, 140° for medium rare, 155° for medium.
5. 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.
6. Slice to desired thickness and serve au jus and horseradish.

OPTION #2 3 1/2" x 3 1/2"